

FOOD

PORTIONS

Belgian Crisps	3,50
Emmenthal Cheese	5,00
Liège Veal Sausage	5,00
Brussels Cervelas Sausage	4,00
Fresh Diet Dips Cucumber, yogurt sauce	4,00
Crispy Dips Guacamole, tortilla crisps	6,00
Duck Rillettes Cornichon, bread	7,00

TASTING PLATES

14,00

BELGIAN CHEESES

Gouda, Brie, Goat, Orval, candied onions with Kriek beer, salad, bread

PRESTIGE

Foie gras, Duck Rillettes, smoked duck breast, candied onions with Kriek beer, salad, bread

SMOKED SALMON

Smoked salmon, lemon, salad, bread

SALADS

Lettuce, Village sauce, olives, tomatoes, cucumbers, pumpkin seeds, croutons

14,00

Veggie corn, guacamole, tortilla crisps

Home-made meat loaf pain de viande

Belgian Goat Cheese

Belgian Brie Cheese

Smoked Salmon

HOME-MADE belgian taste

Village sauce : traditional wholegrain mustard, syrup from Liège, mayonnaise

Meat loaf : meat (pork, veal), eggs, parsley, shallots

Candied endives : endives, onions, sugar, balsamic vinegar, Liège syrup

Candied onions with Kriek : onions, Kriek (cherry beer), cinnamon, balsamic vinegar

Pickles : cauliflower, cornichon, onion, mustard, cinnamon, ginger, curcuma

Chocolate sauce : Côte d'Or chocolate, cream, butter

Salted butter caramel : sugar, salted butter, cream

TARTINE Open sandwich

12,00

VEGGIE

Guacamole, lettuce, tomatoes, olives, corn, pumpkin seeds, nachos

HOME-MADE MEAT LOAF Pain de viande

Village sauce, lettuce, pickels, tomatoes, olives, croutons, pumpkin seeds

LIEGE VEAL SAUSAGE Boudin de Liège

Village sauce, lettuce, candied onions with Kriek, tomatoes, olives, croutons, pumpkin seeds

BELGIAN GOAT CHEESE

Village sauce, lettuce, candied onions with Kriek, tomatoes, olives, croutons, pumpkin seeds

BELGIAN BRIE CHEESE

Village sauce, lettuce, candied endives, tomatoes, olives, croutons, pumpkin seeds

SMOKED SALMON

Village sauce, lettuce, candied endives, tomatoes, olives, croutons, pumpkin seeds

GRILLED and CRISPY CIABATTA

14,00

VEGGIE

Guacamole, tomatoes, olives, corn, nachos

HOME-MADE MEAT LOAF Pain de viande

Tomatoes, mozzarella, Village sauce, mustard

BELGIAN GOAT CHEESE

Village sauce, lettuce, candied onions with Kriek, tomatoes, olives, croutons, pumpkin seeds

BELGIAN BRIE CHEESE

Village sauce, lettuce, candied endives, tomatoes, olives, croutons, pumpkin seeds

SMOKED JAZZY

Smoked duck breast, goat's cheese, Village sauce, cranberry jam



DESERTS SWEET

9,00

BRUSSELS WAFFELS with CHOCOLATE

“ Côte d’Or ” chocolate sauce, vanilla ice-cream, whipped cream

BRUSSELS WAFFELS with CARMEL

Salted butter caramel, vanilla ice-cream, whipped cream

DAME BLANCHE

Vanilla ice-cream, “ Côte d’Or ” chocolate sauce, whipped cream

DAME CARMEL

Vanilla ice-cream, salted butter caramel, whipped cream

CHOCOLAT LAVA CAKE Moelleux au chocolat

Vanilla ice-cream, whipped cream

HOME-MADE belgian taste

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Meat loaf : meat (pork, veal), eggs, parsley, shallots

Candied endives : endives, onions, sugar, balsamic vinegar, Liège syrup

Candied onions with Kriek : onions, Kriek (cherry beer), cinnamon, balsamic vinegar

Pickles : cauliflower, cornichon, onion, mustard, cinnamon, ginger, curcuma

Chocolate sauce : Côte d’Or chocolate, cream, butter

Salted butter caramel : sugar, salted butter, cream