



## Carte des Apéritifs & digestifs

### **Champagne / Jean Dumangin**

à Chigny-les-Roses

(montagne de Reims) – 15€

*Blanc de blancs brut « terroirs »*

*/ Rosé 1<sup>er</sup> cru brut « Héritage »*

Cava – 9 €

Kir – vin blanc – 10 € (crème  
de cassis de Bourgogne Alain  
Verdet)

Kir royal – 15 €

### **Cocktails – 15 €**

**Maison** (*gin , limoncello, tonic,  
menthe, citron vert*)

**Rouquine** (*Blanche de Namur,  
agrumes, picon, orgeat*)

**Mojito**, *Cosmopolitan, Negroni,  
Manhattan, bloody mary,*

**Apérol-Spritz**

**Gin** (*hendrick's ou Monkey 47*) &  
tonic

### **Mocktail – 12 €**

Virgin mojito, vir-Gin & tonic,  
limonade maison, thé glacé  
maison

### **Bières – 8€**

Saison dupont bio (blonde),  
blanche de Namur, , Jupiler 0%  
Trappistes : Orval, Westmalle  
Brussel Beer Project : Delta IPA,  
Grosse Bertha

Anisés : Ricard, Pastis  
Bardouin, Pastis Combier ,  
Amers : Vermouth lustau,  
Campari , Martini – 9 €  
Picon (bière, vin blanc) – 10 €

Rhum (Havana club 3y) &  
coca : 12€

Whisky (Jameson ou Jack  
Daniels) & coca : 12€

### **Soft drinks**

Eau (bru plate /pétillante) ½l -  
6€, 1l – 10€

Coca-cola : 6€

Tonic fever tree : 6€

Jus de fruits (orange, pomme,  
poire, fruits rouges, tomates) –  
6€

*(a single unique dish, i.e. without starter nor dessert, will be increased by 10€ as table fees)*

Spring 2024  
UK





## Starters

Big green asparagus from Provence / 38 €  
wild garlic, fresh herbs and *lardo di Colonnata*

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Red tuna Bluefin from Bay of Biscay, in two services / 45 €  
*Fillet as a tartar with seaweeds and sesams*  
*Toro flamed, foie gras and dashi broth with smoked eel*

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Limousin veal by our friend Lothar Vilz in Mürringen / 42 €  
*As a Vitello Tonato, capers & anchovy from Collioures*

## Main courses

Catch of the day, depending on arrivals / 55 €  
Beurre blanc sauce with clams and saffron, fennel and citrus fruit

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Sweetbread roasted meunière / 55 €  
Shellfish bisque, artichoke and wild garlic

\*

Limousin veal by our friend Lothar Vilz in Mürringen / 55 €  
Grilled then cooked in low temperature, veal tongue and meat sauce

\*

Auvergna farm guinea fowl / 55€  
Morels and vin jaune sauce

*(a single unique dish, i.e. without starter nor dessert, will be increased by 10€ as table fees)*

## **Our menus Discovery & Tasting**

***(only for the whole table)***

Following seasonal, daily supplies and current inspiration, we create degustation menu set according to your tastes, in order to let you discover our cuisine. Based on your preferences, the chef will compose a surprise menu, adjusted to each table.

### ***4 services : 85 €***

Wine-pairing : « classic » 40€, « prestige » 75€, « NA» 35 €

### ***5 services : 110 €***

Wine-pairing : « classic » 50€, « prestige » 85€, « NA» 40 €

\*

Cheeses board selected by Adrien from « la Dent du chat », cheese-refiner in Ixelles + 20€  
(replacing the dessert : + 5€)

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## **Special menu « découverte gourmande » by Stirwen**

### ***8 services : 175 €***

Wine-pairing « classic » 75€, « prestige » 125€

*A specially constructed menu, that lets you discover all the facets of our cuisine through original preparations showcasing the best seasonal products*



*Le midi / Lunch time / Middag*

## **Notre menu déjeuner**

**Le menu déjeuner est annoncé à table et change chaque jour en fonction des arrivages quotidiens**

**3 services : 60 €**

Accord vins : 30€

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## **Our lunch menu**

**The lunch menu is announced at the table and changes every day depending on daily arrivals**

**3 courses: €60**

*Wine pairing: €30*

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## **Onze lunchkaart**

**Het lunchmenu wordt aan tafel aangekondigd en verandert elke dag, afhankelijk van de dagelijkse aankomsten**

**3 gangen: €60**

*Wijnarrangement: € 30*

*(a single unique dish, i.e. without starter nor dessert, will be increased by 10€ as table fees)*