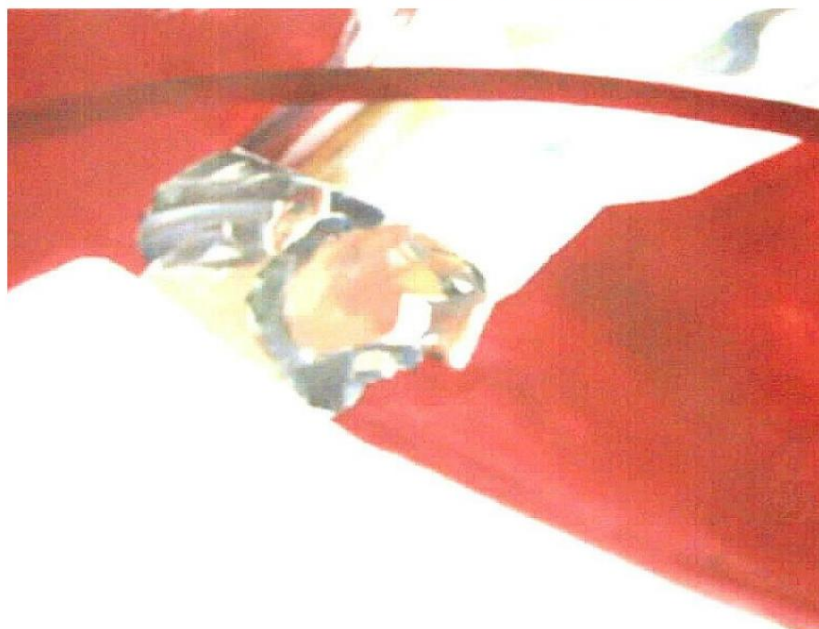


SINCE
*
1985

Créateur de plaisirs gourmands

Gastronomie

Buffets



Desserts

Réceptions

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, a name synonymous with quality for gourmets in the metropolis. A student of Lenôtre, the chef offers you a great choice of savory preparations (starters, main courses, buffets) and desserts (pastries, ice creams). In this catalog you will discover a large selection of classic or modern preparations, from local to World Cuisine.

We are at your disposal to advise you in your choices and thus make your gourmet moments moments of pleasure.

• Receptions

More than 30 years of experience in seeking customer satisfaction through the success of their receptions. For your receptions, it is all the passion for gastronomy associated with the elegance of small hot or cold aperitif bites delivered on trays, if you wish.

Staff for service, and drinks are also available.

• The buffets

Hot or cold buffet for at least 10 people

A friendly moment around beautifully presented dishes

This formula gives the host the freedom to be with his guests. The buffet can also be accompanied by a hot dish in sauce.

A wide variety of themed buffets, France, Italy, Spain, or international are there to make you travel and appreciate the different flavors of the world.

Possibility of renting equipment

• Kitchen side

Using quality products, our kitchen offers you a wide choice of cold dishes, or dishes to reheat at home by adapting to the equipment available. Advice will be given to help you in your task and thus satisfy your guests.

Check out our weekly suggestions. <https://www.reclips-webshop.be/de-suggesties>
Subscribe to our newsletter on the site

Throughout the year, we are here to offer you moments of gourmet happiness. We listen to your needs and desires in order to offer you the best products at the best price.

The catalog is not exhaustive, we mainly prepare what will please you, because everyone is different and has distinct requirements depending on the event for which they receive their friends, family or professional relations.

Gluten-free or lactose-free menus are no problem.

• Sweet side

The ~~egg~~ cream sorbet

Carefully prepared using ingredients selected for their taste qualities, the range of ice creams and sorbets offers nearly 50 flavors.

They are the ideal dessert after a meal, in the form of a cake or as an accompaniment to fruit.

The ~~pastry~~ shop

From classic to new flavors, we present you a wide choice of pastries, cakes or pies

All our preparations are made with the greatest care and based on the best ingredients such as original chocolates, hazelnuts, pecans, matcha tea, etc.

• The order

Order several days in advance, the sooner you place your order, the better we can satisfy you.

Pay attention to the minimum order quantities

For your receptions, contact us to decide on the date according to your convenience and our possibilities.

For the end of year celebrations, be sure to order only the suggestions of the moment

Our prices may fluctuate depending on the season or certain economic conditions.

Prices include VAT

This rate replaces the previous ones



Dutch text on request

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RECEPTION RECEIVED

COLD BITES*See surprise breads***Skewers**

Min 15 Smoked duck breast and mango	1.70 €
Min 15 Smoked salmon and mini corn	1.90 €
Min 15 Scampi & pineapple with coriander	1.70 €
Min 15 Marinated tuna and dried tomato	1.80 €
Min 15 Tomato, mozzarella, basil	1.70 €

**Soft sofas**

Min 15 Smoked eel and beetroot	1.60 €
Min 15 Shrimps	1.60 €
Min 15 Smoked duck breast	1.60 €
Min 15 Foie gras mousse and raisins	1.80 €
Min 15 Duck pâté	1.60 €
Min 15 Pepper and olive salad	1.60 €
Min 15 Smoked salmon, dill	1.60 €

Rolled pancakes.

Min 15 Crab	1.60 €
Min 15 R oquefort	1.60 €

Spoons

Min 5 Smoked duck and mango	1.70 €
Min 5 Foie gras	1.70 €
Min 5 Shrimp Gazpacho	1.70 €
Min 5 Crab Noodles	1.70 €
Min 5 Salmon with citrus fruits	1.70 €
Min 5 Cucumber Scampi	1.70 €
Min 5 St-Jacques with herbs	1.70 €

**Miscellaneous**

Min 15 Dried Apricot with Goat Cheese	1.60 €
Min 15 Green bean bottillon with smoked duck breast	1.80 €
Min 15 Bressaola and parmesan	1.60 €
Min 15 Mushroom stuffed with goat cheese	1.60 €
Min 15 Dried fig and Italian ham	1.60 €
Min 15 Goat cheese and zucchini	1.60 €
Min 15 Chicken Spring Rolls	1.80 €
Min 15 Small tulip with crab and lime	1.80 €
Min 15 Prune with duck mousse	1.60 €
Min 15 Nori roll with salmon tartare	1.80 €
Min 15 Chicken supreme with foie gras	2.00 €



Lightning bolts

Min 10 Cheese chives	1.70 €
Min 10 Smoked salmon	1.70 €
Min 10 Dried tomato and parma	1.70 €

Frittatas

Min 15 Peppers	1.60 €
Min 15 smoked salmon	1.60 €

Mini blinis

Min 15 Smoked salmon and dill	1.70 €
Min 15 Cheese and radishes	1.70 €
Min 15 Trout eggs	1.70 €

Eggs

Min 15 Curry cream	1.25 €
Min 15 Shrimp in sherry sauce	1.80 €
Min 15 Watercress mousse	1.40 €

Rolled sandwich

Min 15 Cheese with chives	1.60 €
Min 15 Blue cheese with nuts	1.60 €
Min 15 Smoked duck breast	1.80 €
Min 15 Smoked salmon	1.80 €

Sushi

Min 20 Mini sushi spoon salmon, tuna, shrimp, cucumber	1.70 €
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Cherry tomatoes

Min 15 With tuna	1.60 €
Min 15 With gray shrimps	1.60 €

Tartlets.

Min 15 Cheese and bacon	1.70 €
Min 15 Mozzarella, tomatoes, olives	1.70 €
Min 15 Chicken curry and apple	1.70 €
Min 15 Fresh salmon	1.70 €
Min 15 Scampi	1.70 €
Min 15 Salmon tartare	1.70 €

Verrines

<i>1st prize 30 gr 2nd 45 gr</i>	<i>30 gr 45gr</i>
Min 10 Artichoke and dried meat	1.90 € 2.20 €
Min 10 Crab Cocktail	1.90 € 2.20 €
Min 10 Cucumber and smoked salmon	1.90 € 2.20 €
Min 10 Foie gras mousse, apricots in Port	1.90 € 2.20 €
Min 10 Celery mousse with smoked duck breast	1.90 € 2.20 €
Min 10 Dried tomato mousse, Parma ham	1.90 € 2.20 €
Min 10 Salmon marinated in truffle oil	1.90 € 2.20 €
Min 10 - Jacques with tartufata	1.90 € 2.20 €
Min 10 Shrimp Tabbouleh	1.90 € 2.20 €
Min 10 Tuna tartare with wasabi	2.20 € 3.20 €



Surprise bread, from 32 to 96 slices in 5.5 cm triangles See page 8

HOT BITES

Miscellaneous

Min 15 Grilled chicken wings with curry	1.30 €
Min 15 Zucchini fritters	1.20 €
Min 15 Oriental Meatballs	1.70 €
Min 15 Bouregh with meat	1.70 €
Min 15 Lemon Chicken Skewers	1.25 €
Min 15 Mushroom with eggplant	1.60 €
Min 15 Falafel	1.10 €
Min 15 Filo with feta and spinach	1.60 €
Min 15 Cheer Toast	1.30 €
Min 15 Pizza	1.30 €
Min 15 Quiche Lorraine or vegetables	1.30 €
Min 15 Scampi marinated in soy	1.60 €
Min 15 Tomato and zucchini tartlet	1.40 €



Bites

Min 15 Shrimp or sweetbreads or smoked salmon	1.60 €
Min 15 Spinach or curry or mushrooms	1.40 €

Crostini

Min 15 Tomato and mozzarella	1.40 €
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Mini-loempia

Min 15 Chicken or vegetables	1.60 €
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Mini loaves

Min 15 Sausage	1.25 €
Min 15 Salmon-spinach	1.60 €

Cold appetizer platters

Anjou 40 pieces 66.00 €
 Scampi, pineapple and coriander, prune with duck pâté
 Cheese and chive bread roulade, Parma ham with rocket, chicken curry tartlet



Alsace 40 pieces 66.00 €
 Dried apricot with goat cheese, smoked duck breast and mango, beef carpaccio,
 Blinis with trout eggs, smoked salmon bread roll.

Bordeaux 40 pieces 66.00 €
 Shrimp, tomato and mozzarella canapé, Salmon tartare roll.
 Foie gras mousse, salmon tartlet,

Burgundy 36 pieces 42.00 €
 Soft filled canapés (6 fillings)

Sake 20 spoons €36.00
 Mini sushi in a spoon: cucumber, fish eggs, shrimp, salmon



Champagne 20 spoons 36.00 €
 Gazpacho with shrimp, salmon with citrus fruits, scampi and cucumber, foie gras.



Verrine trays

St-Emillion 24 verrines 30 gr €50 45 gr €55.00
 Scallops and tartufata, celery mousseline with smoked duck breast,
 crab cocktail, citrus salmon.

Rioja 24 verrines 30 gr € 46 45 gr €51.00
 Avocado and Pepper with Lime, Serrano Ham and Melon
 Eggplant and scampi caviar, chorizo with lentils.



Latina 24 verrines 30 gr € 46 45 gr €51.00
 Artichoke and Parma ham, tomato mousse and bresaola, mozzarella salad,
 zucchini and scampi

SWEETS

Cupcakes

Min 24 chocolate, strawberry, orange, lemon

1.00 €

**Cookies**

Min 250 gr Soft almond biscuits

Kg 33.20 €

Min 250 gr Congolese soft

Kg 33.20 €

Min 250 gr Orange lace

kg 36.50 €

Min 250 gr Chocolate Marquissette

Kg 34.50 €

Min 250 gr Almond tiles

kg 36.50 €

Mini cakes

>25 -10%

Min 10 Brownie and chocolate ganache with cranberries or praline

1.20 €

Min 20 chocolate orange crepe

1.00 €

Min 10 Salted Caramel Bowl

1.20 €

Min 10 Financial Passion or gianduja

1.20 €

Min 15 Mini cheese cake 4 cm

1.20 €



New Min 10 Mini Tropezienne

1.20 €

Min 10 Mini-mousse on Breton shortbread (3.5 cm) strawberries, lime, chocolate

1.20 €

Min 20 Miserable, Javanese

1.20 €

Min 10 Chocolate or strawberry profiterole

1.20 €

**Tartlets 4.5 cm**

>25 -10%

New Min 10 Griottes cuberdon

1.20 €

Min 10 Apricot praline

1.20 €

Min 10 Strawberries and mint In season

1.20 €

Min 10 Raspberries and green tea

1.30 €

Min 10 With apples

1.20 €

Min 10 Crunchy Chocolate

1.20 €

Min 10 Lemon and nougatine

1.20 €

Min 10 Blueberries

1.20 €

**Macarons**

Min 16 filled macarons

1.00 €

Mini scones

Min 25 Lemon curd, orange marmalade, chocolate

4 cm

0.90 €

Muffin

Min 24 Raisins, cranberries, chocolate, raspberry

0.80 €

Verrines

1st prize 30 gr 2nd 45 gr

Min10 Passion fruit crème brûlée	1.60 € 1.80 €
Min10 Caramel cream	1.60 € 1.80 €
Min 10 Chocolate and Morello Cherry Mousse	1.60 € 1.80 €
Min10 Nougat and blackcurrant mousse	1.60 € 1.80 €
Min10 Green tea and raspberry mousse	1.60 € 1.80 €
Min 10 Red fruit salad	1.60 € 1.80 €
Min10 Ginger Mango Salad	1.60 € 1.80 €
Min10 Pear and blackcurrant tartare	1.60 € 1.80 €
Min10 Speculoos tiramisu	1.60 € 1.80 €



Fruits

Min 250 gr Strawberries in white chocolate	kg	28.10 €
Min 250 gr Kumquats or chocolate physalis	kg	28.10 €

Cakes

Min 25 Bordeaux cannelé	st	0.75 €
Min 16 Mini cake, English, orange, chocolate, nuts	st	0.75 €
Min 24 Financial	st	0.75 €



Platter of sweet treats

Verrines

Yquem 24 verrines 40.00 €

Nougat and blueberry mousse, Mango and ginger,
Fruit salad, chocolate mousse



Pastries

Banyuls 40 pieces 48.50 €

Small cakes (4 cm)

Jurancon 28 pieces 35.00 €

Tartlets (4.5 cm)

Sauterne

Mini cakes 35 pieces 20.00 €

new York

Muffins 35 gr 24 pieces 24.00 €

Paris

Macarons 6 flavors 24-36-48 pieces 1.00 € each

Antwerp

Mini viennoiserie 40gr Minimum 30 pieces 1.00€ each

Pecan, cinnamon, vanilla cream, raspberry, apple.

Breakfast

Mini croissants, mini pain au chocolat, mini pain aux raisins minimum 30 pieces €0.75 per piece



BREADS & SANDWICHES

Surprise bread, from 32 to 96 triangular slices of 5.5 cm

32 tarts €32 - 48 x €45.00 - 64 x €59.00 - 80 x €70.00 - 96 tarts €85.00

- a) Smoked salmon, cheese, ham
 - b) Smoked salmon, tuna salad, smoked trout mousse
 - c) Duck pâté, ham, walnut cheese
- Or à la carte

Min 16 Fresh goat cheese with capers

Min 16 Foie gras supplement 8 € / 16 tartines

Min 16 Cheese with nuts

Min 16 Herbed cheese

Min 16 Gouda

Min 16 Ham

Min 16 Parma Ham Supplement €4 / 16 tartines

Min 16 Dough

Min 16 Smoked trout rillettes

Min 16 Tuna salad

Min 16 Smoked salmon Supplement €4 / 16 tartines

Min 16 Tapenade



Mini sandwiches and rolls Minimum 5 per type

On Plateaus

Closed + 15 cents

Mini sandwiches

9	American (Homemade)	1.60 €
9	Cottage cheese, radishes, chives	1.60 €
9	Herbed cheese	1.60 €
9	Gouda, tomatoes, salad	1.60 €
9	Ham, tomatoes, pickles	1.60 €
9	Serrano ham, candied tomatoes, peppers	1.80 €
9	King crab, eggs, mayonnaise, tomatoes	2.50 €
9	Duck pâté, onion jam	2.20 €
9	Grey shrimps, eggs, mayonnaise, tomatoes	2.20 €
9	Chicken curry (Homemade)	1.80 €
9	Salmon salad (Homemade)	1.80 €
9	Tuna salad (Homemade)	1.80 €
9	Gruyere in bacon, salad	1.80 €
9	Salmon tartare	2.20 €
9	Mozzarella, candied tomatoes and rocket	1.95 €
9	Cucumber in Smoked Salmon, Greek Yogurt	2.50 €
9	Pink shrimp and guacamole	1.95 €
9	Parma ham, artichokes and tapenade	1.95 €
9	Chorizo and tomato and pepper compote	1.80 €
9	Turkey fillet, honey mustard, tomatoes, cucumber	1.80 €
9	Brie, bacon and apple	1.95 €
9	Goat cheese, zucchini and peppers	1.95 €



Trays of mini sandwiches or open rolls (7 cm)

Pinot:	20 pieces Assortment of the day	28.50 €
Aligoté:	20 pieces American, Gouda, chicken curry, shrimp	32.50 €
Chardonnay:	20 pieces Smoked salmon, fine herb cheese, Pâté, tuna salad 20 pieces	33.50 €
Muscat:	Brie and walnuts, King crab, salmon tartare, Mozzarella and candied tomatoes	€33.50

Basket of mini sandwiches or small closed rolls. 25 pieces minimum € 1.80

Smoked salmon, cold meats, cheeses, salads



Breakfast 25 pieces minimum

Per piece 1.75€

Smoked salmon, Gouda, fromage blanc, ham

Tray of Swedish bread rolls (minimum 32 tunnbröd 6 cm) Per piece € 1.35

Smoked salmon, duck mousse, herb cheese, smoked trout rillettes



Club Sandwiches. 2 triangles minimum 3x 2 triangles per filling Per 2 pieces €6.00

Toast, mayonnaise, chicken, tomatoes, Gouda, salad

Toast, mayonnaise, ham, tomatoes, Chester, salad

Toasted bread, mayonnaise, tuna, tomatoes, Gouda, salad



American Bagels minimum 16 pieces Minimum 4 per filling Cream cheese, chives per piece €4.50

Pastrami, pickle Smoked per piece 4.50 €

salmon, cucumber per piece €5.50

Chester and bacon, salad per piece €4.50



Tray of at least 24 mini pita (6cm)

Per piece 1.45 €

Middle Eastern Vegetarian Side Dishes



Tray of at least 25 mini ciabattas Per piece € 1.85

Mozzarella and tomato, Parma ham and artichokes, tuna and capers, Bressaola and rocket, Taleggio



Tapas buffet minimum 8 portions per variety

Tapas as appetizers 15 portions per variety cold €1.60 and hot €1.85

COLD TAPAS €3.50 per portion

- Pipirrana - Summer vegetable salad • Avocado and lime pepper • Eggplant caviar • Chorizo and lentils • Tomato and pepper tapenade • Ensalada de pulpo (octopus) • Ensalladilla russa • Peppers in olive oil and vinegar • Serrano and melon +1 €
- Manchego fig compote • Green olives and anchovies • Pisto (eggplant, peppers, tomatoes) • Fresh mushrooms with garlic

HOT TAPAS

4.00 € per portion •

- Calamares à la Provence • Spanish rice with seafood • Empanadilla (tuna turnovers) • Patatas bravas • Tortilla patatas
- Chicken wings with garlic • Albondigas (meatballs with cumin) • Fabada Asturiana (Spanish cassoulet) • Risotto Scallops
- Mussels gratinated
- 3 mini Spanish desserts €4 • Turrón mousse, almond tart, Catalan cream

Buffets

On these two pages we present you a large selection of internationally inspired buffets, for a minimum of 10 people.

All buffets can be adapted to your wishes, and be accompanied by a hot dish in sauce, presented in a bain-marie. The price of this personalized buffet will be communicated to you later.

If you wish, we also take care of the service as well as the rental of equipment.

Nature 20.50 € pp

Tomato and zucchini tian
 Half Egg with Watercress Mousse
 Tomato and mozzarella salad
 Greek salad
 Mushroom and cheese salad
 Roquefort parfait salad
 Cucumber salad with yogurt
 Pasta salad with herbs
 Tabbouleh

Office

24.00 €

½ tomato with shrimp mousse
 Bunch of green asparagus with smoked salmon
 Marinated salmon with tomatoes and coriander
 Celery and Apple Salad with Pink Shrimp
 Mixed salad with Ardennes ham
 Tabbouleh and chicken skewers
 Duck mousse, onion jam
 Green bean salad with parmesan

First

22.00 € pp

Cold salmon
 Italian Ham Roll with Rocket
 Grilled chicken fillet, salad
 Duck pâté, onionade
 Greek salad
 Green Bean Salad with Cheese
 Pasta salad with herbs
 Tomato salad with curry

Roma Buffet

25.00 €

½ tomato with scampi
 Salmon carpaccio with orange and lemon zest
 Mozzarella and tomato salad
 Mushroom salad with parmesan
 Italian Ham Roll with Rocket
 Chicken fillet with basil
 Beef and parmesan carpaccio
 Pasta salad with herbs

Quality 23.00 € pp

Marinated chicken thigh
 Half tomato with tuna
 Smoked trout fillet, cucumber salad
 Half Egg Cocktail
 Fish terrine
 Mixed salad
 Tabbouleh
 Liège salad

Maghreb Buffet

27.50 € + pitas

Falafel
 Hummus
 Carrot salad with cumin
 Grilled zucchini
 Cherry Tomato Salad with Zaatar
 Eggplant caviar
 Shakchouka
Hot
 Chicken tagine with olives and apricots

Business Buffet €26.00

Chicken marinated with spices
 Tabbouleh
 Smoked duck breast and mango salad
 Lamb fillet with herbs
 Ardennes pâté, celery salad
 Marinated salmon with dill
 Cucumber salad with yogurt
 Greek Salad with Feta
 Tomato and mozzarella salad

Local buffet

36.50 €

½ tomato with shrimp
 Eel terrine with greens
 Bunch of green asparagus with smoked salmon
 Salmon marinated in white beer
 Ganda ham roll with pâté
 Sole terrine with grey shrimps
 Ardennes pâté, witloofs salad with krielk vinegar
 Liège salad
 Antwerp-style meatloaf and cherries

Desserts: chocolate mousse, apricot tart,
 caramel flan or 3 mini desserts

Belgium 27.00 € pp

- ½ tomato with shrimps
- Eel terrine with greens
- Bunch of green asparagus with smoked salmon
- Salmon marinated in white beer
- Ardennes ham salad
- Ardennes pâté, witloofs salad with krielk vinegar

Buffets

Mediterranean €36.50

Gazpacho
 Tabbouleh
 Chicken marinated with lemon and parsley
 Tomato and mozzarella salad
 Beef fillet with vegetables marinated in sherry
 Tuna marinated with capers
 Pepper salad with thyme
 Greek salad
 Stuffed vine leaf
 Tomato with eggplant caviar
 Lentil salad with Serrano

Desserts: 3 desserts or 3 mini-desserts

Shanghai 37.50 €

Marinated duck salad with soy
 Thai Beef Salad
 Nori roll with salmon
 Tuna and cucumber sushi
 Chicken spring rolls
 Lime Chicken Skewers
 Shrimp Rice Salad
 Chicken salad with green beans
 Shrimp Omelette
 Sesame scampi skewers

Desserts: 3 desserts or 3 mini-desserts

Italy €29.50 without hot dishes €37.00 with

hot dishes, without pasta salad **Cold dishes** Scampi skewer with

basil Salmon carpaccio with orange
 and lemon zest Tomato and mozzarella salad

Mushroom salad with parmesan
 Parma ham and melon
 Bressaola, Treviso and Apple Salad
 Beef and parmesan carpaccio
 Chicken Tonato
 (Pasta salad with herbs and bacon)

Hot meals (delivered cold)

Cannelloni with ricotta and spinach
 Lasagna Bolognese

3 desserts: almond tart, tiramisu, zuppa inglese or 4 mini desserts

Seville 33,00 €

Cold dishes

Gazpacho
 Pata Negra ham and melon
 Fig with Manchego
 Chorizo salad with lentils
 Tuna Empanadas
 Prawns with garlic and peppers
 Marinated zucchini
 Potato tortilla

Hot meals (delivered cold)

Paella

Dessert 3 Spanish desserts
 Turron mousse, almond tart, Catalan cream

French 47.00 €

Artichoke bottoms with smoked salmon
 Foie gras salad
 Melon with smoked duck breast
 Lamb fillet with herbs and ratatouille
 Perfect salad with Roquefort
 Monegasque tomato
 Poultry terrine with small vegetables
 Langoustine rillettes, herb coulis
 Fresh goat cheese cake with zucchini

Dessert: 3 desserts or 3 mini-desserts

Breughel 28.75 €

Country pâté, onion jam
 Ham roll with pickle
 Cherry Meatloaf
 Lamb's lettuce and apple salad with black pudding
 Maatjes and potato salad ½ tomato with
 gray shrimps
 White cheese with herbs
 Blackwell Pork Tenderloin
 Raw vegetable salad
 Country bread

Hot dishes +8.50 €

Meatballs in tomato sauce
 Pork cheek in beer

Desserts:

Rice pie, apple pie, cheese pie

Countryside 32.00 € Vegetable terrine

with fresh herb vinaigrette Lentil salad, smoked duck breast bacon
 Bowl of fromage blanc with fine herbs and radishes, toasted baguette
 Salmon marinated in herbs on a bed of potatoes with sweet
 onions Poultry
 skewers Tikka masala and Indian salad with witloofs Sliced roast
 beef, country salad Prawns
 marinated in lime and zucchini Dauphinoise salad (green salad,
 walnuts, comté,
 raw ham, tomato, vinaigrette

Hot: Savoyard potato gratin

Desserts: 3 desserts or 4 mini-desserts

Walking Dinner

Choice of cold tastings.

A new, simple and elegant way to offer your guests small, tempting tastings presented in porcelain glasses or ramekins. €0.60 guarantee per tasting.

We recommend that you choose 5 to 7 tastings, plus possibly cheeses or desserts.

Arrange this assortment on large tables so that guests can serve themselves easily.

It is always possible to supplement with hot dishes (see the list opposite).

Our prices include crockery and cutlery, napkins and slices of bread.

Price per serving (Minimum order 10 servings per variety)

Tomato espresso with grey shrimp	2.30 €
Cucumber Cream Cup with Crayfish	2.30 €
Beef tartare	2.60 €
Ardennes pâté, salad	2.80 €
Hummus, chicken strips	3.00 €
Mushroom and Parmesan Salad	3.00 €
Oriental tomato and pepper salad	3.00 €
Duck pâté and onion jam	3.60 €
Italian ham and its garnish	3.90 €
Cucumber salad with smoked trout	3.90 €
Smoked duck breast and mango salad	4.00 €
Tabbouleh with pink shrimp	4.00 €
Duck breast with soy sauce	4.10 €
Caesar salad with smoked duck breast	4.20 €
Carpaccio with marinated vegetables in vinegar	4.40 €
Parmesan Carpaccio	4.40 €
Goat cheese salad with honey vinaigrette	4.50 €
Salmon tartare with crunchy vegetables	4.50 €
Foie gras mousse with champagne jelly	4.70 €
Salmon marinated with citrus zest	4.70 €
Marinated salmon with tomatoes and balsamic vinegar	4.70 €
Tandoori Chicken Cucumber Salad	4.70 €
Danish salad with smoked fish	4.80 €
Smoked eel mousse, beetroot salad	4.80 €
Bali Scampi Salad	4.90 €
Eggplant caviar with scampi	4.90 €
Scampi cocktail	5.00 €
Italian salad with grilled quail fillets	5.00 €
Cucumber salad with horseradish and smoked salmon	5.00 €
Grey shrimp salad	5.00 €
Asparagus mousse with smoked salmon	5.30 €
Red tuna tartare with sour cream and horseradish	5.50 €
Lamb fillet and ratatouille	5.90 €
Langoustine rillettes	6.50 €
Russian salad with sole goujons, gribiche sauce	6.50 €
Foie gras salad	6.50 €
Scallop salad with foie gras	6.50 €
Lobster and scallop salad with fennel	7.50 €
Lobster and apple salad with curry	7.50 €



Walking Dinner

Choice of hot tastings

These suggestions require pulsing.. staff and oven air a hot tastings It is always

We advise you to choose for example 4 cold and 3 by possible to supplement with cold dishes (see the list opposite).

is

the dishes, our prices include cutlery.

Porcelain glasses or ramekins. €1.00 guarantee per tasting

Price per serving (Minimum order 10 servings per variety)

Soup of your choice	2.20 €
Ricotta and spinach cannelloni	3.00 €
Pasta with porcini mushrooms	3.30 €
Ravioli with foie gras	4.00 €
Sliced poultry, mild curry sauce	4.50 €
Sliced poultry with lemon cream	4.50 €
Chicken, Apricot and Olive Tagine	4.50 €
Fillet of guinea fowl with sherry vinegar	4.75 €
Quail fillet with saffron and basil	5.00 €
Paella	5.00 €
Fried red mullet and eggplant	5.00 €
Scampi with curry	5.00 €
Scampi with black bean sauce	5.00 €
Guinea fowl fillet with morels	5.25 €
John Dory Fillet with Vegetables	5.25 €
Fillet of St Pierre with witloofs	5.25 €
Lamb fillet with tarragon cream	5.50 €
Lamb fillet with honey and Provençal herbs	5.50 €
Bone mouth	5.50 €
Salmon fillet with sorrel	5.50 €
Salmon fillet with bacon and chives	5.50 €
Roasted leg of lamb	5.80 €
Duck breast with 4 peppers and balsam vinegar	6.00 €
Duck breast with orange	6.00 €
Duck breast with Chinese spices	6.00 €
Veal fillet with Marsala	6.00 €
Veal fillet with Meaux mustard	6.00 €
Sole fillet Ostend style	6.30 €
Fillet of sole in herb broth	6.30 €
Fish Waterzooi	6.30 €
Sweetbreads with cherries and port	7.00 €
Normandy-style sweetbreads	7.00 €



Desserts

~ Cheese platter with toast €6.50

~ See desserts and pastries page 32

~ See mini-desserts page 6

~ See frozen desserts page 35

BUFFETS

COLD BUFFET

Eggs

Min 10 Curry cream	By	1.20 €
Min 10 Shrimp in sherry sauce	By	1.60 €
Min 10 Watercress mousse	By	1.20 €

Sushi

Min 10 Salmon, tuna, shrimp, cucumber,	By	1.60 €
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Poultry

Min 10 Chicken skewers with lemon and parsley	By	3.80 €
Min 10 Duck fillet in soy marinade +/- 250 gr	By	9.80 €
Min 10 Parma flower with ham mousse	By	2.90 €
Min 10 Foie gras medallion	By	6.00 €
Min 10 Melon with smoked duck breast	By	3.70 €
Min 10 Chicken marinated with herbs	By	2.80 €
Min 10 Tandoori chicken, cucumber salad	By	4.00 €

Salads min 1 kg

Min	Cole slaw salad kg	13.30 €
Min	Cucumber and smoked trout kg	21.90 €
Min	Dauphinoise, iceberg, walnuts, comté, raw ham, tomatoes, vinaigrette kg	21.90 €
Min	Smoked duck breast with mango kg	21.90 €
Min	Salad with 3 Italian cheeses kg	21.90 €
Min	Caesar salad with smoked duck breast kg	€26.80
Min	Chinese salad with duck kg	24.60 €
Min	Danish salad with smoked fish kg	24.60 €
Min	Celery, apple and pink shrimp salad kg	31.00 €
Min	Mushroom salad with parmesan kg	16.80 €
Min	Cucumber salad with chervil or yogurt or vinaigrette kg	13.30 €
Min	Cucumber salad with pink shrimps kg	20.70 €
Min	Shrimp salad with garlic kg	20.70 €
Min	Pasta salad with bacon and basil kg	13.30 €
Min	Guinea fowl salad with coriander kg	€24.30
Min	Oriental pepper salad kg	16.80 €
Min	Marinated pepper salad with thyme kg	16.80 €
Min	Greek salad kg	16.80 €
Min	Liège salad kg	16.80 €
Min	Mikado salad kg	20.70 €
Min	Perfect salad with Roquefort kg	26.80 €
Min	Tomato and mozzarella salad kg	€23.00
Min	Tabbouleh kg	16.80 €

Meats

Min 10 American prepared	By	2.50 €
Min 10 Beef marinated with vegetables and sherry vinegar	By	5.00 €
Min 10 Beef and parmesan carpaccio	By	5.00 €
Min 10 Charolais fillet fan with pepper	By	6.40 €
Min 10 Veal fillet fan with mustard	By	6.40 €
Min 10 Lamb fillet with herbs, Italian garnish	By	6.80 €
Min 10 Lamb fillet with herbs, cold ratatouille	By	6.80 €
Min 10 Grilled pork tenderloin, fruit garnish	By	5.80 €

Crustaceans

Min 10 Chive Bavarian with Scampi	By	4.50 €
Min 10 Scampi skewers with basil	By	4.50 €
Min 10 Half tomato with crayfish and basil	By	4.50 €
Min 10 Half tomato shrimp	By	4.00 €
Min 10 Crayfish rillettes, cucumber coulis	By	4.40 €
Min 10 Tomato with shrimp mousse	By	3.10 €

Pisces.

Min 10 Bunch of green asparagus with smoked salmon	By	4.00 €
Min Salmon carpaccio with orange and lemon zest	kg	75.30 €
Min 10 Grilled salmon fillet with parsley	For	€4.00
Min 10 Smoked eel mousse with Ardennes ham	For	€4.20
Min 10 Cold salmon in a beautiful view	For	€7.00
Min Extra mild smoked salmon	kg	87.20 €
Min Marinated salmon with dill	kg	70.40 €
Min Salmon tartare	kg	70.40 €
Min 6 Eggplant toast with tuna tartare	St	5.30 €
Min Tuna marinated with basil and capers	kg	105.60 €
Min 10 Monegasque Tomato	For	€3.80

Vegetables

Min 10 Tomato and basil bavarois	St	3.50 €
Min Eggplant caviar	kg	24.00 €
Min 10 Artichoke bottom with smoked salmon	st	5.30 €
Min 6 Fresh goat cheese cake with zucchini	st	5.60 €
Min 10 Vegetable soufflé (carrots, spinach)	st	1.80 €
Min 10 Tomato with goat cheese mousse	st	2.80 €



ENTRANCE

SOUPS

Hot

Min 3 Lt Grey Shrimp Bisque	Lt 12.00 €
Min 3 Lt Lobster Bisque	Lt 15.60 €
Min 3 Lt Langoustine broth with mushrooms	Lt 15.60 €
Min 3 Lt Broccoli	Lt 6.80 €
Min 3 Lt Carrot with coriander	Lt 6.80 €
Min 3 Lt Chervil	Lt 6.80 €
Min 3 Lt Wild Mushrooms	Lt 8.60 €
Min 3 Lt Cucumber	Lt 6.80 €
Min 3 Lt Cream of green asparagus with sorrel	Lt 12.30 €
Min 3 Lt Cream of zucchini with basil	Lt 6.80 €
Min 3 Lt Cream of scallops with mushrooms	Lt 15.60 €
Min 3 Lt Cream of witloofs with gray shrimps	Lt 16.50 €
Min 3 Lt Curry	Lt 6.80 €
Min 3 Lt Harira, tomato broth with sweetbreads	Lt 16.50 €
Min 3 Lt Lettuce	Lt 6.80 €
Min 3 Lt Minestrone Milanese style	Lt 7.60 €
Min 1 Lt Lobster Minestrone	Lt 24.90 €
Min 3 Lt Morels and foie gras	Lt 19.40 €
Min 3 Lt Mussels with saffron	Lt 8.50 €
Min 3 Lt Onion gratin	Lt 7.60 €
Min 3 Lt Oxtail of venison with foie gras ravioli	Lt 16.50 €
Min 3 Lt Leeks	Lt 6.80 €
Min 3 Lt Peas and watercress, garlic sausage	Lt 7.00 €
Min 3 Lt Frog soup with lettuce	Lt 19.40 €
Min 3 Lt Fresh pea soup with curry	Lt 6.80 €
Min 3 Lt Tomato with mascarpone and basil	Lt 6.80 €
Min 3 Lt Tomato with green pepper	Lt 6.80 €
Min 3 Lt Velouté of lamb's lettuce with chanterelles	Lt 8.60 €
Min 3 Lt Velouté of lamb's lettuce and avocado with smoked salmon	Lt 15.60 €
Min 3 Lt Split pea velouté with bacon puff pastries	Lt 8.50 €
Min 3 Lt Velouté of witloofs with crab	Lt 15.60 €
Min 3 Lt Waterzooi	Lt 6.80 €
Min 3 Lt Witloof	Lt 6.80 €

Cold

Min 3 Lt Cucumber and shrimp	Lt 11.00 €
Min 3 Lt Watercress and crayfish	Lt 16.50 €
Min 3 Lt Gaspacho	Lt 6.90 €

FOIE GRAS

Hot

Min 5	Escalope of foie gras with pears and blackcurrant cream	For 20.70 €
Min 5	Escalope of foie gras with caramelized apples	For €19.40
Min 5	Escalope of foie gras and grilled vegetables, balsamic vinegar sauce	For €16.50
Min 5	Escalope of foie gras, onion tatin	For 20.70 €
Min 5	Quail and foie gras pastilla with dried fruits	For 18.00 €
Min 5	Foie gras ravioli, Périgourdine sauce	For 13.80 €
Min 5	Liège salad with foie gras	For 15.20 €

Cold

New Min 5	Beef tartare, foie gras and brioche	For 13.80 €
Min 8	Marbled lobster and foie gras salad with pistachio oil	For 13.70 €
Min 5	Foie gras medallion, pears with ginger	For 13.80 €
Min 5	Spring roll with foie gras and black mushrooms	For 13.80 €
Min 5	Salad with semi-cooked or smoked foie gras	For 15.20 €
Min 5	Foie gras sushi with port	For 13.80 €
Min 5	Foie gras terrine, small chocolate-orange crepe	For 13.80 €



Block

Min 5	Onion jam	By	0.60 €
Min 300gr	semi-cooked duck foie gras	kg	135.00
Min 400gr	Semi-cooked goose foie gras	kg	170.00
Min 4	Port jelly, Sauternes, kriek	By	0.80 €
Min 4	Tandoori pineapple chutney	By	1.00 €

COLD STARTERS See the terrines in cold buffet

Poultry

Min 4	Trio of duck breast salad	By	9.30 €
Min 4	Tabbouleh with minced poultry and herbs	By	8.20 €

Salads

Min 4	Lobster, scallops, smoked duck breast, foie gras, salad	For 25.40 €
Min 4	Smoked duck breast salad	For 8.70 €
Min 4	Salad with Roquefort parfait and walnuts	For 11.60 €
Min 4	Asparagus and fennel salad with grey shrimp	For 11.60 €
Min 4	Tandoori Chicken Cucumber Salad	For 10.60 €
Min 4	Cucumber salad with scampi, curry sauce	For 11.60 €
Min 4	Lobster salad with apples and light curry sauce	For 21.60 € 22.80 €
Min 4	Lobster and scallop salad with dill fennel	For 21.60 € 22.80 €
Min 4	Lobster salad, lobster vinaigrette with sherry	For 21.60 € 22.80 €
New Min 4	Scampi and asparagus salad with parmesan	For 11.60 €
Min 4	Scampi and smoked duck breast salad, thyme vinaigrette	For 11.60 €
Min 4	Scallop salad with foie gras carpaccio	Min 6p For €19.80
Min 4	Scallop salad with asparagus and sour cream	For 18.40 €
Min 4	Scallop and fennel salad with preserved lemon	For 15.00 €
Min 4	Vermicelli salad with shrimp and balsamic vinegar	For 10.60 €
Min 4	Salad of witloofs, radicchio, rocket, walnuts, pears, Ganda and parmesan crisp	For 14.00 €
Min 4	Italian Three Cheese Salad	For 8.70 €
Min 4	Gourmet salad with smoked fish	For 12.10 €
Min 4	Peasant salad with two ducks	For 10.60 €
Min 4	Russian salad with sole goujons, gribiche sauce	For 13.30 €

Meats

Min 4	Beef marinated with vegetables and sherry vinegar	For 10.60 €
Min 4	Beef carpaccio with parmesan	For €9.60
New Min 4	Veal carpaccio gremolata with orange	For 10.60 €
Min 4	Veal carpaccio with tonato sauce	For 10.60 €
New Min 4	Smoked duck breast, goat cheese and grape skewers	For 10.60 €
Min 4	Melon gazpacho, Pata negra, bread tile, mushroom salad	For 11.60 €
Min 4	Thai Beef Salad	For 10.60 €
New Min 6	Duck spring rolls, Thai sauce	for 10.60 €
New Min 6	Pea, goat cheese and smoked duck breast gazpacho	For 10.60 €

Crustaceans

Min 4	Bavarian shrimp with smoked salmon	For 12.10 €
Min 4	Skewer of scampi marinated in soy, fennel salad and peppers Por	15.10 €
Min 4	Carpaccio of scallops and red beetroot, sauce wasabi	For 16.00 €
Min 4	Eggplant caviar and scampi with pepper vinaigrette	For 12.70 €
Min 4	Belle-vue lobster (550gr)	For 31.20 €35.20 €
Min 4	Marbled lobster and foie gras, salad with pistachio oil	For 15.70 €
Min 4	Crayfish rillettes with cucumber cream	For 11.80 €
New Min 4	Vietnamese crepes with scampi and black mushrooms	For 15.20 €
Min 4	Scampi, apple and celery remoulade	By 8.60 €
Min 4	Scallop salad with lime vinaigrette	For 15.50 €
New Min 4	Scampi, lettuce and grapefruit salad	By 9.50 €
New Min 4	Parmesan salad with scampi and asparagus	For 11.60 €
Min 4	Scallops in cold watercress broth	For 10.80 €
New Min 4	Avocado verrine, scrambled egg and crab remoulade	For €10.50
New Min 4	Revisited shrimp tomato	For €10.50

Pisces.

Min 4	Monkfish carpaccio with basil and lemon	For €19.40
Min 4	Tuna carpaccio, celery brunoise and truffle, parmesan petal Por €19.00	
New Min 4	Tuna carpaccio, parmesan cream, vinaigrette tartufata	For 16.50 €
Min 4	Japanese-style tuna and monkfish tartare duo	For 18.00 €
Min 4	Red mullet fillets in vegetable vinaigrette	For 12.10 €
Min 4	Artichoke hearts with smoked salmon	For 11.60 €
Min 4	Salmon tartare cake with crunchy vegetables	For 11.60 €
Min 4	Salmon mille-feuille with watercress mousse	For 12.00 €
Min 4	Salmon and monkfish tartare in papillote, soy sauce	For 15.20 €
Min 4	Salmon and mozzarella roll	For €9.90
Min 4	Salmon tartare rolls with Chinese vegetables	For 11.60 €
Min 4	Artichoke and potato salad with smoked salmon and sour cream Por 11.80 €	
Min 4	Japanese salad with tuna and semi-cooked salmon, mustard sauce curry	For 12.10 €
Min 4	Extra mild smoked salmon, blinis, sour cream	For 12.10 €
Min 4	Salmon marinated with dill or orange zest and pink pepper	By 8.70 €
Min 4	Salmon marinated with tomatoes, coriander and balsamic vinegar	For 11.60 €
Min 4	Mackerel tartare with lime	For 12.10 €
Min 4	Salmon tartare with citrus fruits and ginger chips	For 11.60 €
Min 4	Salmon tartare marinated in yuzu, asparagus gazpacho	For 12.10 €
Min 4	Tuna tartare with sour cream and horseradish	For 13.30 €
Min 4	Tuna tartare, grain mustard cream	For 16.50 €
New Min 4	Tuna Tataki Thai Salad	For 12.10 €

Vegetables

New Min 4	Asparagus Charlotte with Ricotta, Tarragon and Tomatoes	For €9.50
Min 4	Fresh goat cheese cake with zucchini	For 11.60 €
Min 4	Mozzarella and avocado cake	For 11.60 €
Min 4	Profiteroles with fresh goat cheese and honey, bacon salad	For €9.70
Min 4	Tomato with vegetable mousse	For €9.60
Min 4	Tomato with eggplant caviar, tapenade	For €8.30
New min 4	Pan con tomate, Parma ham with	For €6.00
New Min 4	pea velouté, morels and coconut milk	For 8.00 €

HOT STARTERS

See also sweetbreads, foie gras and scampi

Poultry

Min 4 Warm salad of grilled quail fillets and rocket For €13.90

Crustaceans

Min 4 Veal sweetbread and scampi skewer, mustard seed sauce For €15.60
 Min 4 Scallop skewers with raw ham and yellow pepper sauce For 16.10 €
 Min 4 Crunchy lobster and salmon with shallots For 16.10 €
 Min 4 Artichoke hearts with lobster and morels For 18.40 €
 Min 4 Prawns with garlic and sherry vinegar For 12.70 €
 Min 4 Scampi and asparagus gratin For €13.90
 Min 4 Witloof gratin with gray shrimps For 12.10 €
 Min 4 Langoustines on a cushion of porcini mushrooms and Rattes For 18.10 €
 Min 4 Scallops and asparagus in ginger broth For 14.00 €
 Min 4 Pithiviers of scallops with truffles For €17.90
 Min 4 Scallops with artichokes and porcini mushrooms For 14.60 €
 Min 4 Scallops, red onion coulis For 14.60 €
 Min 4 Scampi with fennel, Pernod sauce For 12.10 €
 Min 4 Scallops with celery cream For 16.10 €
 Min 4 Scallops with pumpkin velouté For 16.10 €
 Min 4 Grilled scallops with parsley coulis For 16.10 €
 New Min 4 French toast with crayfish and mushrooms for €16.00

Vegetables

Min 4 Asparagus and morels in cream sauce, Serrano ham For 16.10 €
 Min 4 Eggplant Parmigiana For €7.50
 Min 4 Artichoke bottoms with morels For €13.90
 Min 4 Pan-fried artichokes and wild mushrooms, garlic bread For 13.30 €
 Min 4 Thin porcini tart with eggplant fondue For 10.60 €
 Min 4 Witloof tartlet with beer, dried Ganda ham For 8.00 €
 New Min 6 Roasted Cauliflower Florets with Parmesan For €4.50
 New Min 6 Manakish (pizza) with za'atar and feta For 6.00 €
 New Min 4 Eggplant rolls with feta and pine nuts By 8.00 €



Puff Pastries

Min 4 Asparagus with chervil cream For 11.60 €
 Min 4 With wild mushrooms For 12.10 €
 Min 4 Quail with Port and Mushrooms For 12.10 €
 Min 4 Crab with green asparagus For 15.10 €
 Min 4 Bonne-femme Lobster Crusty For €19.90
 Min 4 Crunchy vegetables, tomato sauce with basil For 11.60 €
 Min 4 Salmon and spinach, dill sauce For 10.60 €
 Min 4 Scampi with witloofs For €13.90
 Min 4 Scampi and scallops and vegetables from elsewhere For 16.10 €
 Min 4 Scallops with crunchy leeks For 15.40 €
 Min 4 Thin tart with porcini mushrooms and Passendaele cheese For 10.60 €
 Min 4 Witloofs and sweetbreads, morel sauce For 14.60 €



Pasta

Min 4	Cannelloni with ricotta and spinach 3x	For 8.00 €
Min 4	Veal and spinach cannelloni	For 8.60 €
New Min 4	Cannelloni with wild mushrooms	For €9.60
Min 4	Eggplant Pasta Gratin	For €7.00
Min 4	Pasta gratin with porcini mushrooms and tomatoes	For €8.30
Min 4	Vegetable lasagna	For 8.00 €
Min 4	Lasagna Bolognese	For 8.00 €
Min 4	Salmon lasagna with chervil	For 8.00 €
New Min 6	Truffled Mushroom Lasagna	for 11.00 €
Min 4	Penne with cheese and ham sauce	By 7.50 €
Min 4	Foie gras ravioli with porcini mushroom sauce	For 15.00 €

Quiches

22cm

Available from 20 to 28 cm

Min 1	Asparagus and parsley	St 18.00 €
Min 1	Eggplant and feta	St 17.00 €
Min 1	Broccoli	St 17.00 €
Min 1	Camembert and apples	St 17.00 €
Min 1	Wild mushrooms	St 18.90 €
Min 1	Goat cheese and pears	St 17.00 €
Min 1	Goat cheese, tartufata and dried tomatoes	St 21.20 €
Min 1	Comté and cherry tomatoes	St 17.00 €
Min 1	Zucchini and chorizo	St 17.50 €
Min 1	Zucchini and tomatoes	St 17.00 €
Min 1	Spinach	St 17.00 €
Min 1	Fennel, goat cheese and candied tomatoes	St 18.20 €
Min 1	Red mullet fillets and Mediterranean vegetables	St 18.50 €
Min 1	Fine herbs	St 17.00 €
Min 1	Goat cheese and pears	St 17.00 €
Min 1	Lorraine	St 17.00 €
Min 1	Smoked duck breast	St 18.50 €
Min 1	Mussels and small vegetables	St 17.50 €
Min 1	Mozzarella tomatoes	St 17.00 €
Min 1	Leeks	St 17.00 €
Min 1	Leeks and monkfish	St 18.90 €
Min 1	Indian Chicken	St 17.50 €
Min 1	Ratatouille	St 17.00 €
Min 1	Salmon and parsley	St 17.50 €
Min 1	Scampi, pesto and parmesan	St 18.50 €
Min 1	Eggplant, goat cheese and tomatoes	St 20.00 €
Min 1	Smoked trout and sorrel	St 18.50 €
Min 1	Witloof and bacon	St 18.00 €

New

Risotto

Min 5	With mushrooms	by 9.00 €
Min 5	With smoked salmon	by 9.00 €
Min 5	With eggplants	by 9.00 €

croustades

Min 4	With sweetbreads	For 16.10 €
Min 4	Vol au vent	Por10.00 € 12.00 €

Pisces

Min 4	Bunch of asparagus with salmon, lemon saffron sauce	For 12.10 €
Min 4	Crispy sole and vegetables with shallots	For 12.10 €
Min 4	Fillet of sea bass in pesto and spinach	For 13.20 €
Min 4	crust Tuna in soy and lime broth.	For 16.40 €

DISHES

MEATS

Lamb

Min 6	Crown of lamb with Provencal herbs, apricot rice and orange zest	For 19.00 €
Min 4	Indian Lamb Curry	For 12.50 €
Min 6	Roasted leg of lamb	For 16.10 €
New Min 4	Leg of lamb in pot au feu	by 16.10 e
New Min 4	Lamb fillet with herbs in a crust	For 16.70 €
Min 6	Lamb stew with vegetables	For 13.40 €
Min 4	Lamb noisettes with sweet garlic cream	For 16.70 €
Min 4	Lamb noisettes with three pepper sauce	For €17.90
Min 4	Lamb noisettes with green anise	For 16.70 €
Min 4	Lamb noisettes with curry, mango puff pastry	For €19.10
Min 4	Lamb noisettes with honey and thyme	For 16.70 €
Min 4	Lamb noisettes with ras-el-han out, couscous with dried fruits	For €17.90
Min 4	Lamb noisettes with rosemary	For 16.70 €
Min 4	Lamb noisettes with mendiants and apricots with tarragon	For 16.70 €
Min 4	Lamb noisettes in olive breading	For 16.70 €
Min 4	Lamb noisettes with parsley	For 16.70 €
Min 4	Lamb noisettes stuffed with dried tomatoes,	For 18.30 €
Min 4	Breaded lamb with walnuts	For 16.70 €
Min 6	Lamb tagine with prunes	For 13.40 €

Beef

Min 6	Beef bourguignon or with beer or peppers	For 11.60 €
Min 6	Chili con carne	For 8.60 €
Min 6	Sliced beef, bacon and mustard cream	For 20.70 €
Min 6	Moussaka	For €9.00
Min 6	Tournedos with foie gras in a crust	For 25.50 €

Pork

Min 4	Blackwell Pork Tenderloin	For 13.00 €
New Min 4	Honey caramelized pork fillet,	For 13.00 €
New min 4	Pork tenderloin with pesto and sun-dried tomatoes	For 14.00 €
New min 4	Breaded pork tenderloin, Tonkatsu style	For 13.00 €
Min 4	Pork cheeks with orange	For 13.00 €
Min 4	Pork cheeks with beer sauce	For 13.00 €

Calf

Min 6	Bone mouth	For 18.70 €
Min 6	Veal blanquette	For €14.50
Min 4	Sliced veal with Meaux mustard	For 18.30 €
Min 4	Veal mignon with Marsala	For 18.30 €
New Min 4	Veal mignons in piccata with pine nuts and raisins	For 18.30 €
Min 4	Veal mignons with green celery infusion	For 18.30 €
New Min 4	Veal mignons with orange	For 18.30 €
Min 4	Normandy-style sweetbreads	For 21.60 €
Min 4	Sweetbreads with cherries, port sauce	For 21.60 €
Min 4	Braised sweetbreads with morels and smoked duck breast	For 23.30 € 16.80 €
Min 4	Breaded sweetbreads with herbs, potato pancakes with	For 21.60 € 15.60 €

Min 4	leeks, port sauce Sweetbreads on a bed of spinach, beer sauce	For 24.30 € 18.30 €
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COUSCOUS

The Royal

Min 6	Chicken and lamb skewers, merguez, carrots, zucchini, turnips, artichokes, Peppers, chickpeas	For 19.00 €
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Moroccan with seven vegetables

Min 6	Chicken, lamb, meatballs, zucchini, carrots, turnips, eggplant, Por 16.00 € cabbage, pepper, chickpeas	
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New Min 5

Tagine

Chicken with olives and apricots, vegetable couscous	by	13.00 €
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POULTRY

Quail

Min 4	Quail fillets with wild mushrooms and candied shallots	For 15.00 €
Min 4	Quail fillets with oyster mushrooms	For 15.00 €

Duck

Min 4	Confit duck legs, salaraise potatoes	For 13.20 €
Min 4	Duck breast with raspberry gueuze	For 17.00 €
Min 4	Duck breast with sweet and sour mango and pineapple	For 17.00 €
Min 4	Duck breast with orange	For 17.00 €
Min 4	Duck breast with honey and preserved lemons	For 17.00 €
Min 4	Duck breast with honey and Chinese spices	For 17.00 €
Min 4	Duck breast with green pepper and tomatoes	For 17.00 €
Min 4	Duck breast with 3 citrus fruits	For 17.00 €
Min 4	Duck breast with apricots and cashew nuts	For 17.00 €
Min 4	Duck breast with dried fruits and cherries	For 17.00 €
Min 4	Duck breast with four peppers and balsamic vinegar	For 17.00 €
Min 4	Duck breast marinated in sweet soy sauce	For 17.00 €
Min 4	Duck roll with crispy leek, sherry vinegar sauce Por 17.00 €	



Rabbit

Min 4	Rabbit leg with krik and prunes	For 14.40 €
Min 4	Rabbit leg with mustard and tarragon	For 14.40 €
Min 4	Italian-style rabbit leg	For 14.40 €
Min 4	Rabbit leg with mushrooms and olives	For 14.40 €
Min 4	Sautéed rabbit leg with small onions	For 14.40 €

Pigeon

Min 4	See chicken (+4.5€) and guinea fowl (+3.5€)	by
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Guinea fowl

Min 4	Guinea fowl and juniper crumble		For 15.00 €
Min 4	Guinea fowl fillet with peaches and rosemary	In season	For 14.00 €
Min 4	Guinea fowl fillet stuffed with tartuffata		For 15.00 €
Min 4	Guinea fowl fillet stuffed with foie gras		For 16.00 €
Min 4	Guinea fowl fricassee with sherry vinegar		For 14.00 €
Min 4	Guinea fowl with tarragon		For 14.00 €
Min 4	Guinea fowl with Riesling		For 14.00 €
Min 4	Guinea fowl with saffron and basil		For 14.00 €
Min 4	Guinea fowl with chicory sauce		For 14.00 €

Chicken Coucou from Mechelen

Min 4	With wild mushrooms		For 14.40 €
Min 4	Chicken ballotine with langoustines		For 17.60 €
Min 4	Chicken ballotine with vegetables, watercress sauce		For 13.70 €
Min 4	Chicken ballotine stuffed with foie gras		For 15.00 €
New Min 4	Fried chicken, coconut lemongrass sauce		For 13.00 €
Min 6	Coq au vin		For 13.00 €
Min 4	Sliced chicken with chive cream		For 12.00 €
Min 4	Sliced chicken with lemon cream		For 12.00 €
Min 4	Sliced chicken with curry cream		For 12.00 €
Min 4	Chicken fricassee with thyme, preserved lemon, and zucchini		For 12.60 €
Min 4	Chicken fricassee with basil		For 12.60 €
Min 4	Chicken with cream and morels		For 17.60 €
Min 4	Hungarian Chicken		For 12.00 €
Min 4	Sicilian Chicken with Sage and Olives		For 12.00 €
Min 4	Garlic Chicken		For 12.00 €
Min 4	Green Chicken Curry		For 12.60 €
Min 4	Chicken with two asparagus, chervil sauce		For 14.40 €
Min 4	Chicken with witloofs		For 12.00 €
Min 4	Honey caramelized chicken with cherry sauce		For 12.60 €
Min 4	Grilled tandoori chicken		For 12.60 €
Min 4	Chicken tikka masala		For 12.00 €
Min 4	Chicken from the Auge Valley		For 12.00 €
Min 4	Grilled chicken breast, cream sauce with thyme and lemon		For 12.60 €
Min 4	Ghent-style waterzooi with potatoes		For 12.60 €
New Min 4	Lemon, mint and cashew nut chicken		For 15.00 €

PISCES

Pisces

Min 6	Fish and seafood casserole with leeks Fish Waterzooi paella	For 18.70 €
Min 6		For 17.20 €
Min 4	Zarzuela fish and seafood	For €19.80
Min 6	casserole Fish, sauce of your choice	For €19.80
Min 4	Lotte.	For 22.00 €
Min 4	Salmon	For 16.20 €
Min 4	Turbot	For 28.00 €
Min 4	Cod	For €17.40

Sauce of your choice

Min 4	With sorrel	
Min 4	With parsley coulis	
Min 4	With green pepper	
Min 4	With white wine and vegetable bouquet	+2€
Min 4	With vegetables and curry	
Min 4	With leeks	
Min 4	With peppers, saffron sauce	
Min 4	Brunoise of zucchini and peppers, olive oil and balsamic vinegar sauce	
Min 4	Chives and bacon	
Min 4	In green crayfish dress	+3€
Min 4	Fish fillet with pepper in brown sauce	
Min 4	Mustard and fennel	



Bar

Min 4	With candied tomatoes, mustard juice	St 17.50 €
Min 4	On a bed of porcini mushrooms, watercress sauce	St 18.70 €
New Min 4	With fennel and lemon	For 17.60 €
New Min 4	Grilled, blood orange sauce, fennel salad with truffled	For 18.60 €
Min 4	vegetables, sherry vinaigrette in champagne	For 17.60 €
Min 4	salmon costume	For €18.90

Cod

New Min 4	Cod fillet in serrano skin, chorizo sauce	For 17.80 €
Min 4	Cod back with red wine and ketjap	For 16.50 €
Min 4	Cod back, leek puree, soubise sauce	For 17.80 €
Min 4	Cod back, fennel puree, Dijon sauce	For 17.80 €
Min 4	Cod fillet rolled in bacon, cauliflower puree	For 17.80 €

Lotte

Min 4	In osso buco	For 22.00 €
New Min 4	Fricassee with small vegetables	For 25.40 €
New Min 4	A l'armoricaine	For 25.40 €
New Min 4	Covered with lemon paste, parsley cream sauce	For 25.40 €

Ray

Min 4	Skate wing with coconut milk and lime, vegetable noodles	By	15.60 €
Min 4	Skate wing Grenoble style, chanterelles and artichokes with preserved lemon	by	16.00 €

Red mullet

New Min 5 Samak meklé: Fillet and fried eggplant

By 14.00 €

Saint-Pierre

Min 4 John Dory fillet on a witloof tatin, white balsamic vinegar sauce, celery purée

For 17.60 €

Salmon

Min 4 Marinated and grilled salmon fillet with herbs

For 16.20 €

Min 4 Breaded salmon fillet with herbs, tomato fondue

For 16.20 €

Min 4 Salmon Koulibiac

For 17.70 €

**Sole 3/1 kg 2nd prize starter**

Min 4 Filet meunière, mild curry sauce and diced celery

For 25.30 € 14.30 €

Min 4 Sole fillets with green asparagus, lemongrass cream and yuzu Por 25.30 € 14.30 €

Min 4 Sole fillets with oyster mushrooms, almond lettuce cream

For 25.80 € 14.30 €

Min 4 Sole fillets with scampi

For 25.30 € 14.30 €

Min 4 Sole fillets with truffles and Pouilly Fumé

For 28.30 € 19.80 €

Min 4 Sole fricassée with grey shrimps

For 25.30 € 14.30 €

Min 4 Simmered sole and small crustaceans in their bisque

For 25.30 € 14.30 €

Min 4 Sole paupiettes with smoked salmon

For 25.30 € 14.30 €

Min 4 Sole in herb broth, small fried tomatoes

For 25.30 € 14.30 €

Min 4 Nantua Sole with Crayfish

For 25.30 € 14.30 €

Salmon trout

Min 4 Ardennes-style salmon trout fillet

For 15.60 €

CRUSTACEANS**Lobster***550 to 600 gr*

Min 4 Lobster stew with Cognac

For 31.20 € 34.00 €

Min 4 Lobster in vegetable broth flavored with lemongrass

For 31.20 € 34.00 €

Min 4 Lobster Belle Vue

For 30.00 € 33.20 €

Min 4 Lobster Thermidor

For 31.20 € 34.00 €

Min 4 Lobster Navarin with Basil

For 31.20 € 34.00 €

Min 4 Lobster Waterzooi

For 31.20 € 34.00 €

Min 4 Lobster waterzooi with morels

For 33.00 € 36.00 €

Scampi*2nd prize in entry*

New Min 4 Crunchy scampi, mango and avocado salad

For 15.50 € 11.50 €

Min 4 Chinese Scampi

For 15.50 € 11.50 €

Min 4 Provençal Scampi

For 15.50 € 11.50 €

Min 4 Scampi with mild curry

For 15.50 € 11.50 €

Min 4 Scampi with green curry

For 15.50 € 11.50 €

Min 4 Scampi in an oriental broth

For 15.50 € 11.50 €

Min 4 Scampi and St-Jacques with Noilly

For 19.40 € 14.50 €

GAME**Wild duck fillets**

1/09 --> 10/02

Min 4	Wild duck with green apples and green pepper (2p)	For 21.00 €
Min 4	Wild duck fillet, pan-fried porcini mushrooms and aubergines	For 22.00 €

Pheasant fillet

04/10 --> 10/01

Min 4	Pheasant in cream sauce	for 21.00 €
Min 4	Pheasant with coconut and curry	for 21.00 €
Min 4	Pheasant with smoked duck breast, wild mushroom sauce	for 22.60 €
Min 4	Pheasant with paprika	for 21.90 €
Min 4	Pheasant with witloofs, wine or cream sauce	for 22.90 €
New Min 4	Pheasant fillet with truffle cream, pan-fried chanterelles	for 25.00 €

Partridge

15/09 --> 10/12

Min 4	Norman partridge	For 25.60 €
Min 4	Partridge stuffed with foie gras or sweetbreads	For 27.40 €

Wood pigeon

Min 4	Wood pigeon fillets with Chianti and porcini mushrooms	For 14.00 €
Min 4	Pigeon fillets with caramelized onions or grapes	For 14.00 €

Fawn, doe

1/10 --> 15/02

Min 4	With mustard,	For 22.00 €
Min 4	With pepper	For 22.00 €
Min 4	With caramelized wine,	For 22.00 €
Min 4	With black mushrooms	For 22.70 €
Min 4	With sweet spices	For 22.00 €
Min 4	With figs and grapes	For 23.60 €
Min 4	With small onions and balsamic vinegar	For 22.00 €
Min 4	Juniper sauce,	For 22.00 €
Min 4	Ginger and coffee sauce, orange gratin with parmesan	For 23.60 €
Min 4	Honey and coriander seed sauce	For 22.00 €
Min 4	Liège syrup and balsamic vinegar sauce	For 22.00 €
Min 4	Cranberry Sauce, Apple Gingerbread Cake	For 22.60 €
Min 4	Grape and mini tomato sauce	For 22.00 €
Min 4	Coffee-chocolate sauce	For 22.00 €
Min 4	Chablis blackcurrant cream sauce	For 22.00 €
Min 4	Soy sauce and ginger	For 22.00 €

Hare fillet

04/10 --> 10/01

Min 6	Hare leg with Bordeaux sauce	For 14.00 €
Min 4	Hare fillet with beer and raisins	for 17.70 €
Min 4	Hare fillet with Creole pepper or mustard (2p)	for 17.70 €
Min 4	Hare fillet with chanterelles	for 19.20 €
Min 4	Hare fillet in crust	for 19.20 €
Min 4	Bacon-filled hare fillet, stuffed with dried fruits	for 19.20 €
Min 4	Hare fillet, Cumberland sauce, winter fruits	for 19.70 €

Stew

Min 6	Doe or wild boar stew	For 15.00 €
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TRIMMINGS

Vegetables

Min 4	Zucchini Fritters	By	3.10 €
Min 4	Vegetable bouquet	By	4.00 €
Min 4	Carrots and artichokes in walnut oil	By	3.10 €
Min 4	Corn pancakes (3 x)	By	2.80 €
Min 4	Celery gratin	By	2.80 €
Min 4	Sautéed wild mushrooms	By	5.60 €
Min 4	Vegetable purees: carrots, celery, cauliflower, Broccoli, coco beans	By	2.80 €
Min 4	Ratatouille from Nice	By	3.10 €
Min 4	Eggplant Rolls	By	3.10 €
Min 4	Socca niçoise	By	2.80 €
New Min 4	Brussels sprouts with mustard and cream	By	2.80 €
New Min 4	Turnips and pears	By	2.00 €
New Min 4	Cauliflower with parmesan	By	2.80 €

Pasta

Min 4	Asparagus noodles	By	2.80 €
Min 4	Zucchini Pasta	By	2.80 €
Min 4	Stir-fried pasta with vegetables	By	2.80 €

Potatoes

Min 4	Potato pancakes (3 x)	By	2.80 €
Min 4	Potato cakes with foie gras	By	3.50 €
Min 4	Potato cakes with spinach and pine nuts	By	2.00 €
Min 4	Potato cakes with herbs, turmeric, basil	By	1.50 €
Min 4	Potato cakes with truffles	By	5.90 €
Min 4	Gratin dauphinois	By	2.80 €
Min 4	Potato gratin with porcini mushrooms	By	4.20 €
Min 4	Potato and leek gratin	By	2.80 €
Min 4	Small steamed potatoes	By	1.50 €
Min 4	Fried potatoes	By	1.50 €
Min 4	Sarladaise apples	By	3.10 €
Min 4	Mashed potatoes (plain, olives, shallot)	By	1.50 €
Min 4	Rösti	By	1.50 €

Rice

Min 4	Rice with mushrooms	By	1.90 €
Min 4	Rice with herbs	By	1.50 €
Min 4	Basmati Rice	By	1.50 €
Min 4	Rice Pilaf	By	1.50 €

DESSERTS

DESSERTS

Hot

Min 4	Chocolate blinis, apple caviar with mendiants, caramel sauce with fleur de sel	individual	By	4.40 €
Min 4	Chocolate French toast with vanilla ice cream	individual	By	4.00 €
Min 4	Crème Brulee	individual	By	4.20 €
Min 4	Gingerbread and pear crème brûlée	individual	By	4.40 €
Min 4	Crème brûlée with blackcurrant seeds	individual	By	4.40 €
Min 4	Crème brûlée, chocolate mousse and diced pear	individual	By	4.40 €
Min 4	Apple and pineapple crumble with spiced caramel sauce i	individual	By	4.50 €

Cold

Min 4	Caribbean chocolate cake and Banyuls wine ice cream	individual	By	4.00 €
Min 4	Caramel cream		By	2.50 €
Min 4	Crunchy chocolate mousse with vanilla sauce	individual	By	4.00 €
Min 4	Soft almond cake with pineapple, exotic coulis, coconut ice cream	individual	By	4.40 €
Min 4	Egg white on a crispy almond crust	individual	By	4.00 €
Min 4	Profiteroles, chocolate sauce (4x)		By	4.30 €
Min 4	Marsala Sabayon	individual	By	3.50 €

Buffet, plate

Min 15	Buffet selection of desserts		By	7.60 € 10.80 €
Min 4	Dessert plate: Cake, tartlet, fruit salad, ice cream		By	5.80 €
Min 15	High tea, mini sandwiches, scones, muffins etc.		By	6.00 € 10.00 €

Fruits

Min 4	Pineapple with vanilla and rum		By	2.70 €
Min 4	Caramelized pineapple with nougat mousse, strawberry coulis	individual	By	4.60 €
Min 4	Fruit skewers with coulis	individual	By	4.60 €
Min 4	Pear carpaccio, vanilla ice cream, chocolate crumble		By	4.00 €
Min 4	Crunchy morello cherries with fromage blanc, apricot coulis	individual	By	4.00 €
Min 4	Citrus salad with aromatic herbs		By	4.00 €
Min 4	Fruit salad		By	4.80 €
Min 4	Fruit salad with Sauternes		By	5.80 €
Min 4	Red fruit salad, orange tabbouleh		By	5.00 €
Min 4	Turkish Orange Salad		By	4.00 €
Min 6	Strawberry soup, passion fruit roulade		By	4.90 €
Min 4	Crispy strawberry tartlet with balsamic vinegar cream	in season	By	3.70 €

Glasses

min 4	Pineapple, rum cream, coconut biscuit	By	4.20 €
Min 5	Raspberry compote, milk chocolate biscuit mousse	By	4.00 €
Min 5	Mango compote, almond sponge cake, crème brûlée and raspberry coulis		4.00 €
Min 5	Strawberries with apricot coulis, speculoos, white chocolate mousse	For	€4.00
Min 5	Cadillac wine jelly, chocolate mousse, orange cream	For	€4.60
Min 5	Gingerbread caramel mousse, chocolate mousse, custard	For	€4.00
Min 5	Champagne mousse, strawberries	For	€4.60
Min 4	Red fruit salad and nougat mousse	For	€4.20
Min 4	Orange salad and chocolate mousse	For	€4.20
Min 4	Deconstructed Strawberry Tart	For	€4.20
Min 5	Tiramisu	For	€4.00



Frozen

Min 4	Crispy chocolate arlettes, vanilla ice cream	By	4.50 €
Min 6	Chocolate contrast, pear tartare with blackcurrant	individual	By 4.80 €
Min 4	Kriek ice cream, warm morello cherry soup	individual	By 4.00 €
Min 6	Crunchy sorbets	individual	By 4.00 €
Min 4	Meringue with vanilla ice cream, raspberry coulis	individual	By 4.00 €
Min 4	Profiteroles , chocolate sauce (4x)		By 4.30 €
Min 4	Pineapple soup with rum ice cream		By 4.00 €
Min 4	Italian Coffee Espresso Cup	individual	By 4.80 €
Min 4	Frozen truffles, orange coulis		By 4.00 €



ICE CREAM AND SORBETS

Ice creams

Min 1 Lt Star Anise	Lt	16.50 €
Min 1 Lt Coffee	Lt	16.50 €
Min 1 Lt Caramel	Lt	16.50 €
Min 1 Lt Cassata	Lt	16.50 €
Min 1 Lt Chicory	Lt	16.50 €
Min 1 Lt Dark, milk, white chocolate	Lt	16.50 €
Min 1 Lt Cuberdon	Lt	16.50 €
Min 1 Lt Strawberry	Lt	19.60 €
Min 1 Lt Raspberry	Lt	19.60 €
Min 1 Lt Gianduja and beggars	Lt	16.50 €
Min 1 Lt Ginger-	Lt	16.50 €
Min 1 Lt Kriek	Lt	16.50 €
Min 1 Lt Almond Milk	Lt	16.50 €
Min 1 Lt Mascarpone	Lt	16.50 €
Min 1 Lt Honey	Lt	16.50 €
Min 1 Lt Walnuts	Lt	16.50 €
Min 1 Lt Coconut	Lt	16.50 €
Min 1 Lt Nougat	Lt	17.80 €
Min 1 Lt Orange	Lt	16.50 €
Min 1 Lt Gingerbread	Lt	16.50 €
Min 1 Lt Pistachio	Lt	16.50 €
Min 1 Lt Rum raisins	Lt	16.50 €
Min 1 Lt Saffron and lemon zest	Lt	16.50 €

Homemade with whole milk and crème fraîche

Min 1 Lt Maple syrup and pine nuts	Lt 16.50 €
Min 1 Lt Speculoos	Lt 16.50 €
Min 1 Lt Jasmine tea	Lt 16.50 €
Min 1 Lt Earl Gray Tea	Lt 16.50 €
Min 1 Lt Green tea	Lt 16.50 €
Min 1 Lt Truffle	Lt 26.40 €
Min 1 Lt Bourbon vanilla pod	Lt 16.50 €
Min 1 Lt Vanilla mint leaf	Lt 16.50 €
Min 1 Lt Banyuls Wine	Lt 18.80 €
Min 1 Lt Balsamic vinegar	Lt 16.50 €

Sorbets

Min 1 Lt Apricot	Lt 18.50 €
Min 1 Lt Pineapple	Lt 18.50 €
Min 1 Lt Cassis	Lt 17.50 €
Min 1 Lt Chocolate	Lt 17.50 €
Min 1 Lt Lemon	Lt 15.80 €
Min 1 Lt Lemon basil	Lt 17.50 €
Min 1 Lt Lemon thyme	Lt 17.50 €
Min 1 Lt Lime	Lt 17.50 €
Min 1 Lt fig	Lt 17.50 €
Min 1 Lt Strawberry	Lt 17.50 €
Min 1 Lt Wild Strawberry	Lt 22.70 €
Min 1 Lt Raspberry	Lt 19.20 €
Min 1 Lt Forest fruits	Lt 20.00 €
Min 1 Lt Litchi	Lt 17.50 €
Min 1 Lt Mango	Lt 17.50 €
Min 1 Lt Mojito	Lt 19.90 €
Min 1 Lt Orange	Lt 17.50 €
Min 1 Lt Orange banana	Lt 17.50 €
Min 1 Lt Orange tarragon	Lt 17.50 €
Min 1 Lt Passion	Lt 17.50 €
Min 1 Lt Tiramisu	Lt 17.50 €
Min 1 Lt Champagne method wine	Lt 19.90 €

PASTRIES

ICE CREAM CAKES

130 ml per serving

CHOCOCO

Min 8	Coconut ice cream, cocoa sorbet, chocolate leaves,	R/B	By	4.00 €
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CONTRAST

Min 8	Chocolate ice cream, raspberry ice cream, meringue,	R/B	By	4.00 €
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DIABOLO

Min 8	Vanilla ice cream with mint leaf, R/B strawberry sorbet		By	4.00 €
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DIJONES

Min 8	Vanilla, coffee or chocolate ice cream, meringue	R/B	By	4.00 €
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SPAIN

Min 8	Almond milk ice cream, orange sorbet, meringue	R/B	By	4.00 €
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GABRIELLE

Min 8	Caramel ice cream and wild berry sorbet, R/B meringue		By	4.00 €
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MACCADAMIA

Min 8	Vanilla and caramel ice cream, caramelized pine nuts R/B		By	4.00 €
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MAYA

Min 8	Honey ice cream and lemon sorbet, meringue	R/B	By	4.00 €
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NOON

Min 8	Apricot sorbet and blackcurrant macaroon sorbet	R/B	By	4.00 €
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NOUGAT ICE CREAM

Min 8	and its raspberry coulis	B	By	4.00 €
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NIGHT St-GEORGES

Min 8	Nougat ice cream, blackcurrant sorbet, meringue	R/B	By	4.00 €
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SPICE ROUTE

Min 8	Gingerbread ice cream, apricot sorbet, R/B gingerbread		By	4.00 €
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SICILY

Min 8	Vanilla ice cream with pistachios, strawberry ice cream, R/B macaroon		By	4.00 €
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SPECULOOS

Min 8	Speculoos ice cream, milk chocolate decoration	R/B	By	4.00 €
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TCHOCAS

Min 8	Vanilla ice cream with pistachios, chocolate ice cream	R/B	By	4.00 €
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VALENCIA

Min 8	Orange ice cream and thin chocolate leaves	R/B	By	4.00 €
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CHOCOLATE CAKES

BOURBON

Min 8 Crispy almond biscuit with cocoa nibs, vanilla cream, dark chocolate mousse, C By 4.00 €

COUMAROU

Min 8 Chocolate biscuit, pomegranate chocolate cream, tonka *bean* crème brûlée By 4.00 €

CAPUCCINO

Min 10 Coffee sponge cake, bitter chocolate cream, coffee crème brûlée, coffee syrup *R* full-bodied. By 4.00 €

CHARLOTTE EXTRA BLACK

Min 8 Cocoa nib sponge biscuit, extra dark chocolate mousse, pecan *nuts* , By 4.00 €

New

DIJON

Min 8 Crème de cassis jelly, chocolate mousse, chocolate biscuit C By 4.00 €

PRALINE FEUILLANTINE

Min 8 Chocolate cake, crunchy chocolate, coffee praline cream C By 4.00 €

FLOWER OF SALT

Min 8 Chocolate and caramel biscuit, creamy dark chocolate mousse with salted butter caramel C By 4.00 €

BLACK FOREST

Min 8 Chocolate biscuit, chocolate cream, whipped cream, cherries. *R* By 4.00 €

ISTAMBUL

Min 8 Chocolate biscuit with pistachio pieces, pistachio crème brûlée C pistachios, chocolate mousse By 4.00 €

MARGOT

Min 8 Chocolate biscuit, chocolate and nougat mousse, cherry jam *CR* **MARQUISE AU CHOCOLAT** By 4.00 €

Min 8 Chocolate sponge cake, light chocolate mousse. C By 4.00 €

MANON

New Min 10 Walnut biscuit, coffee cream, walnuts, white chocolate icing C By 4.00 €

PAGODA

Min 8 Almond biscuit, jasmine chocolate cream, lychees C By 4.00 €

New

PASSION

Min 8 Biscuit, milk chocolate mousse, lemon zest, passion fruit jelly Por 4.00 €

ORANGETTE

Min 8 Chocolate biscuit, chocolate cream, orange crème brûlée. C By 4.00 €

SACHER TORTE

Min 10 Chocolate biscuit, apricot jam **VIENNA** R By 4.00 €

Min 8 Almond biscuit, chocolate mousse, apricot cream CRB By 4.00 €



FRUIT CAKES

Puff Pastries

Min 5 strawberry puff pastry. *individual* 4.60 €

CAPE

Min 8 Sponge cake, blackcurrant cream, pear cream. C 4.00 €

PIEDMONT SQUARE

Min 8 Hazelnut dacquoise, orange jam, gianduja C 4.00 €

5 O'CLOCK

Min 8 Lemon biscuit, Earl Grey tea mousse, orange marmalade C 4.00 €

LEMONCELLO

Min 8 Almond biscuit, mascarpone cream with lemon zest, raspberries R 3.80 €

INGOT

Min 8 Sponge cake, vanilla cream, raspberries, flambéed meringue C 4.00 €

MARIUS

Min 8 Candied orange biscuit, apricot jelly, star anise mousse C 4.00 €

MATCHA

Min 8 Almond biscuit, green tea mousse and raspberries CR 4.00 €

MEDITERRANEAN

Min 8 Sponge cake, passion fruit cream, strawberry jelly MYRTILLER C 4.00 €

Min 8 Almond sponge cake, vanilla cream, blueberries, red fruits. C 4.00 €

CHINA NIGHT

Min 10 Biscuit, lychee mousse garnished with blackberries C/R 3.80 €

PAVLOVA

min 4 Meringue, lemon tiramisu cream, red fruits 4.00 € 4.20 €

New

PEANUTS

Min 8 Peanut biscuit, apricot cream, caramel mousse C 4.00 €

PLEASURE

Min 8 Almond biscuit, passion fruit mousse, red fruit compote RB 4.00 €

RED PEARS

Min 8 Soft almond biscuits, pear cream, pears in redcurrant juice 4.00 €

ROSALIE

New Min 8 Almond biscuit, babelutte mousse and strawberry mousse R 4.00 €

New

St HONORE with strawberries

Min 8 Puff pastry filled with profiteroles, strawberry mousse, strawberries R 4.00 €

SORRENTO

Min 5 Lemon mousse, garnished with raspberries 4.00 €

TIRAMISU

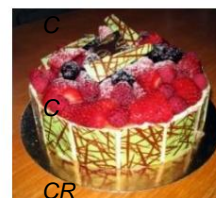
Min 8 Almond biscuit, mascarpone cream, coffee and Amaretto C 4.00 €

VELVET

Min 8 Soft almond and raspberry biscuit, apricot mousse C 4.00 €

YIN-YANG

Min 8 Almond biscuit, green tea mousse, yuzu cream CR 4.00 €



PIES

Price for size 5/6p 22cm. Available from 20 to 28cm

Miscellaneous

Min 1	New Yorker cheesecake	18.00 €
Min 1	White cheese and speculoos tart Lemon	18.00 €
New Min 1	tart, light meringue Yuzu tart, sesame	18.00 €
New Min 1	nougatine Tropézienne tart with orange	19.00 €
Min 1	blossom Breton shortbread, lemon-basil	18.00 €
New Min 1	cream, strawberries	19.00 €

With apples

Min 1	Normandy apple tart with Calvados	18.00 €
Min 1	Apple and walnut pie	18.00 €
Min 1	Apple, raisin and pine nut tart	19.50 €
Min 1	Tarte Tatin	18.00 €
New Min1	Greek Apple Pie	19.50 €

With cooked fruits

Min 1	With pears and salted caramel mousse	19.50 €
Min 1	Raspberry Cheesecake	18.00 €
New Min 1	Morello cherry tart, Cuberdon cream	19.50 €
Min 1	Orange marmalade and chocolate ganache tart	18.00 €
Min 1	Rhubarb Pie	17.00 €
Min 1	Pineapple and coconut tart	18.00 €
Min 1	Blackcurrant tart	19.50 €
Min 1	Orange and almond tart	18.00 €
Min 1	Plum and Ginger Tart	In season 17.00 €
Min 1	Bourdaloue Pear Tart	18.00 €
Min 1	Caramelized Apricot Tart	18.00 €
Min 1	Mango Tatin	18.00 €
New Min 1	Raspberry compote and basil mousse	19.50 €

With fresh fruits

Min 1	Pistachio biscuit with summer fruits and lemon	19.60 €
Min 1	Almond and lemon cream tart, strawberries and raspberries,	19.60 €
Min 1	Pistachio cream tart with figs	In season 18.00 €
Min 1	Strawberry tart with passion fruit crème brûlée	18.50 €
Min 1	Strawberry and mango tart	18.00 €
Min 1	Raspberry tart with almond cream	19.60 €
Min 1	Fresh fruit tart, shortcrust or puff pastry	18.50 €
Min 1	Red fruit macaroon tart, passion fruit jelly	19.00 €

Chocolate

Min 1	Chocolate and pistachio biscuit tart	18.00 €
Min 1	Chocolate and caramel tart	18.00 €
Min 1	Chocolate and coffee tart	18.00 €
Min 1	Chocolate and blackcurrant tart	18.00 €
Min 1	Puff pastry tart with fruity ganache	18.00 €

Cake

Min 1 Chocolate, orange, raspberries, lemon, ginger €10.00

600 gr

Carrot, Chocolate and Apricot, English, Vanilla, Vanilla and Chocolate Chips

Mini cakes Page 5

