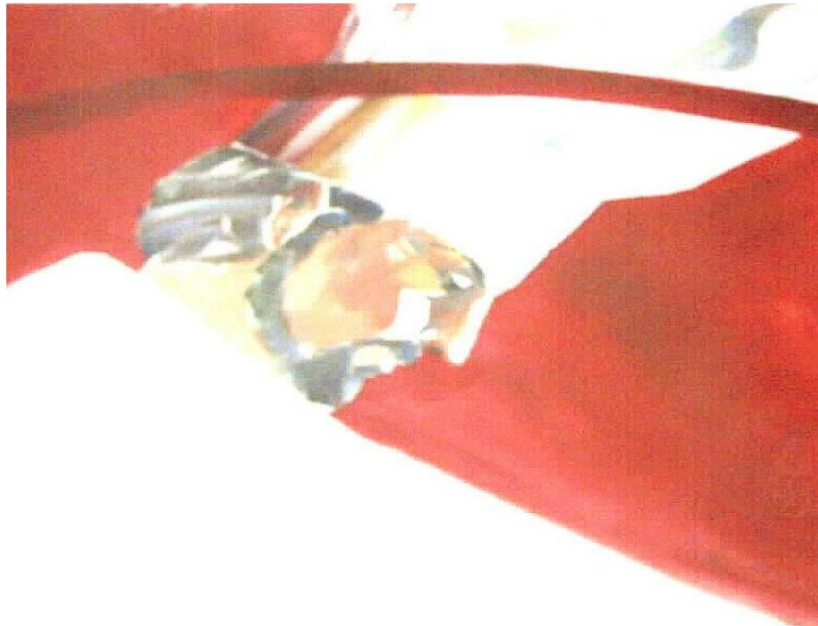


SINCE
*
1985

Créateur de plaisirs gourmands

Buffets

Gastronomie



Desserts

Réceptions

Karel Oomsstraat 45 2018

Antwerpen Tel 03

248.80.35 e-mail

info@reclips.be Website www.reclips.be

A name synonymous with quality for gourmets in the metropolis. A student of Lenôtre, the chef offers a wide selection of savory dishes (starters, main courses, buffets) and desserts (pastries, ice creams).

In this catalog you will discover a wide selection of classic and modern dishes, from regional 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 take you on a journey and appreciate the different flavors of the world.

Possibility of renting equipment

• Kitchen side

Using quality ingredients, our kitchen offers a wide selection of cold dishes, or dishes to reheat at home using available equipment. We will provide advice to help you with your task and delight your guests.

Check out our weekly suggestions. <https://www.reclips-webshop.be/de-suggesties>

Subscribe to our newsletter on the website

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

Ice creams and sorbets

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.

There pastry shop

From classic to new flavors, we offer a wide selection of pastries, cakes and tarts.

All our preparations are made with the greatest care and based on the best ingredients such as single-origin 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 holidays, be sure to order only the current suggestions.

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

Prices include VAT

This tariff replaces the previous ones

Nederlandse tekst op aanvraag

Summary

Receptions

• Cold appetizers	1
• Hot bites	3
• Mignardises	5
• Surprise sandwiches and breads	7

Buffets and walking dinners

• Tapas	9
• Buffet suggestions	10
• Walking dinner suggestions	12
• Cold buffet	14

Entrances

• Soups	16
• Foie gras	17
• Cold starters	17
• Hot starters	20
• Quiches	21

Main courses

• Meats	23
• Poultry & couscous	24
• Fish	26
• Crustaceans	27
• Game	28
• Toppings	29

Desserts

• Desserts	30
• Ice creams and sorbets	31
• Iced cakes	33
• Chocolate cakes	34
• Fruit cakes	35
• Pies	36
• Cakes	36-5

RECEPTION

RECEIPT

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 sundried 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 Bunch of green beans with smoked duck breast	1.80 €
Min 15 Bressaola and Parmesan	1.60 €
Min 15 Mushrooms 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 Sun-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 radish	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 spoons 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 45 gr</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 Sun-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 Skewer	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 roll, Parma ham with arugula, chicken curry tartlet



Alsace 40 pieces 66.00 €

Dried apricot with goat cheese, smoked duck breast and mango, beef carpaccio,
Trout egg blinis, 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 spoon: cucumber, fish eggs, shrimp, salmon

Champagne 20 spoons 36.00 €

Gazpacho with shrimp, salmon with citrus, 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 bressaola, mozzarella salad,
zucchini and scampi

SWEETS

Cupcakes

Min 24 chocolate, strawberry, orange, lemon

1.00 €

**Cookies**

Min 250 gr Soft almond cookies

Kg 33.20 €

Min 250 gr Soft Congolese

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 cheesecake 4 cm

1.20 €

New Min 10 Mini tropézienne

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 profiteroles

1.20 €

**4.5 cm tartlets**

>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 Mango Salad with Ginger

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 €



Tray of sweets

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)

Jurançon

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 pastries 40g

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 slices of bread €32 - 48 x €45.00 - 64 x €59.00 - 80 x €70.00 - 96 slices of bread €85.00

- a) Smoked salmon, cheese, ham
- b) Smoked salmon, tuna salad, smoked trout mousse
- c) Duck pâté, ham, cheese with walnuts

Or à la carte

Min 16 Fresh goat cheese with capers

Min 16 Foie gras supplement €8/ 16 tartines

Min 16 Cheese with walnuts

Min 16 Herb 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 Plateaux

Closed + 15 cents

Mini sandwiches

9	American (Homemade)	1.60 €
9	White cheese, radish, 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 with onion jam	2.20 €
9	Gray shrimp, eggs, mayonnaise, tomatoes	2.20 €
9	Chicken curry (Homemade)	1.80 €
9	Salmon Salad (Homemade)	1.80 €
9	Tuna Salad (Homemade)	1.80 €
9	Gruyère cheese in bacon, salad	1.80 €
9	Salmon tartare	2.20 €
9	Mozzarella, sun-dried tomatoes and arugula	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	€32.50
Aligoté:	day 20 pieces American, Gouda, chicken curry, shrimp	€36.50
Chardonnay:	20 pieces Smoked salmon, fine herb cheese, Pâté, tuna salad 20 pieces	€36.50
Muscat:	Brie and walnuts, King crab, salmon tartare, Mozzarella and candied tomatoes	€35.50

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, cottage cheese, 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. Minimum 2 triangles 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 topping 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 arugula, Taleggio



Tapas buffet minimum 8 portions per variety

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

COLD TAPAS €3.70 per portion

• Pipirrana - Summer Vegetable Salad • Avocado

and Pepper with Lime • 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

4.25 € per portion •

Provençal calamares • Spanish rice

with seafood • Empanadilla (tuna turnovers)

• Patatas bravas • Tortilla patatas • Chicken

wings with garlic •

Albondigas (meatballs

with cumin) • Fabada

Asturiana (Spanish cassoulet • Scallop risotto • Mussels

gratinated

• 3 mini Spanish desserts €4 • Turrón

mousse, almond tart, Catalan cream

Buffets

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

All buffets can be customized to your liking and served with a hot dish in a bain-marie sauce. The price of this personalized buffet will be communicated to you at a later date.

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
Salad with Roquefort parfait
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 Arugula
Grilled chicken fillet, salad
Duck pâté with onion sauce
Greek salad
Green Bean Salad with Cheese
Pasta salad with herbs
Curried Tomato Salad

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 Arugula
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

Falafels
Hummus
Carrot Salad with Cumin
Grilled zucchini
Cherry Tomato Salad with Zaatar
Eggplant caviar
Chakchouka
Hot
Chicken tagine with olives or 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

Belgium €27.00 pp

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

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 kriel vinegar
Liège salad
Antwerp-style meatloaf and cherries

Buffets

Mediterranean €36.50

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

Shanghai 37.50 €

Soy-marinated duck salad
Thai Beef Salad
Salmon Nori Roll
Tuna and cucumber sushi
Chicken spring rolls
Lime Chicken Skewers
Shrimp Rice Salad
Chicken Salad with Green Beans
Shrimp Omelette
Sesame scampi skewer

Italia €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
Pollio tonato
(Pasta salad with herbs and bacon)

Hot meals (delivered cold)

Ricotta and spinach cannelloni
Lasagna Bolognese

Seville €33.00

Cold dishes

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

Hot meals (delivered cold)

Paella

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

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 sauce

Countryside 32.00 € Vegetable terrine

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

Hot: Savoyard potato gratin

Walking Dinner

Choice of cold tastings.

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

We recommend choosing 5 to 7 tastings, plus possibly cheeses or desserts.

Arrange this assortment on large tables so 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 gray shrimp	2.30 €
Cup of cucumber cream 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 with 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
Sea bass cheville with lemon fennel	€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
Marinated salmon with citrus zest	€4.70
Pea and fresh goat cheese gazpacho	€4.25
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 witloofs and parmesan	€6.50
Lobster and scallop salad with fennel	€7.50
Curried Lobster and Apple Salad	€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 per 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 €
Soup of your choice	2.20 €	3.00
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 foie gras	€	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 €
Red mullet and fried eggplant		5.00 €
Curry Scampi	€	5.00 €
Scampi in black bean sauce		5.00 €
Guinea fowl fillet with morels		5.25 €
John Dory Fillet with Vegetables and basil	€	5.25 €
Fillet of St Pierre with witloofs		5.50 €
Lamb fillet with tarragon cream	€	5.50 €
Lamb fillet with honey and herbs from Provence		5.50 €
Osso bucco	€	5.00 €
Salmon fillet with sorrel		5.50 €
Salmon fillet with sorrel and chives	€	5.00 €
Roasted leg of lamb		5.80 €
Duck breast with 4 peppers and balsamic vinegar	€	5.25 €
Duck breast with orange		6.00 €
Duck breast with Guinea fowl fillet with morels	€	5.25 €
Veal fillet with Marsala		6.00 €
Veal fillet with John Dory Fillet with Vegetables	€	5.25 €
Sole fillet Ostend style		6.60 €
Fillet of St Pierre with witloofs	€	6.50 €
Fillet of sole in herb broth		6.30 €
Cod with Thai lime sauce	€	7.00 €
Sweetbreads with cherries and port		7.00 €
Normandy-style sweetbreads	€	5.50 €
Lamb fillet with honey and herbs from Provence		5.50 €



Osso bucco

€

5.50

Desserts

Salmon fillet with sorrel	€	
~ Cheese platter with toast		€6.50
Salmon fillet with bacon and chives	€	
~ See desserts and pastries on page 32		5.80
~ See frozen desserts on page 35	€	
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

€

BUFFETS

COLD BUFFET

Eggs

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

Sushi

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

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

Salads min 1 kg

Min	Cole slaw salad kg	13.30 €
Min	Cucumber and smoked trout kg	21.90 €
Min	Dauphinoise, iceberg lettuce, walnuts, comté cheese, 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 shrimp kg	20.70 €
Min	Garlic Shrimp Salad 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	Por	2.50 €
Min 10 Marinated beef with vegetables and sherry vinegar	Por	5.00 €
Min 10 Beef and parmesan carpaccio	Por	5.00 €
Min 10 Fan of Charolais fillet with pepper	Por	6.40 €
Min 10 Veal fillet fan with mustard	Por	6.40 €
Min 10 Lamb fillet with herbs, Italian garnish	Por	6.80 €
Min 10 Lamb fillet with herbs, cold ratatouille	Por	6.80 €
Min 10 Grilled pork tenderloin, fruit garnish	Por	€5.80

Crustaceans

Min 10 Chive Bavarian Cream with Scampi	Por	€4.50
Min 10 Scampi skewer with basil	Por	€4.50
Min 10 Half tomato with crayfish and basil	Por	€4.50
Min 10 Half tomato shrimp	Por	5.00 €
Min 10 Crayfish rillettes, cucumber coulis	Por	€4.40
Min 10 Tomato with shrimp mousse	Por	€3.10

Pisces.

Min 10 Bunch of green asparagus with smoked salmon	Por	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 with a beautiful view	For	€7.00
Min Extra mild smoked salmon	kg	70.00 €
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 Bavarian cream	St	€3.50
Min Eggplant caviar	kg	24.00 €
Min 10 Artichoke bottoms 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 €



ENTRANCES

SOUPS

Hot

Min 3 Lit Grey Shrimp Bisque	Lt 12.00 €
Min 3 Lt Lobster Bisque	Lt €15.60
Min 3 Lt Scampi 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 Gratin onion	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 Lamb's lettuce velouté with chanterelles	Lt 8.60 €
Min 3 Lt Lamb's lettuce and avocado velouté with smoked salmon	Lt 15.60 €
Min 3 Lt Split pea velouté with bacon puff pastry	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 Gazpacho	Lt €6.90

FOIE GRAS

Hot

Min 5	Escalope of foie gras with pears in 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 with Périgord 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	Por	0.60 €
Min 300g	semi-cooked duck foie gras	Kg	135.00
Min 400g	semi-cooked goose foie gras	kg	170.00
Min 4	Port jelly, Sauternes, krik	Por	0.80 €
Min 4	Tandoori pineapple chutney	Por	1.00 €

COLD STARTERS See the terrines in the cold buffet

Poultry

Min 4	Trio of duck breast salad	Por	€9.30
Min 4	Tabbouleh with sliced poultry and herbs	Por	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 and walnut parfait	For €11.60
Min 4	Asparagus and fennel salad with brown shrimp	For €11.60
Min 4	Tandoori Chicken Cucumber Salad	For €10.60
Min 4	Cucumber salad with scampi and 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 with lobster and sherry vinaigrette	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 with 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	Witloof salad, Treviso, arugula, walnuts, pears, Ganda and parmesan crisp	For €14.00
Min 4	Three Italian 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	Marinated beef 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 €14.10
Min 4	Skewer of scampi marinated in soy, fennel salad and peppers	For €15.10
Min 4	Carpaccio of scallops and 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 €17.70
Min 4	Crayfish rillettes with cucumber cream	For €11.80
New Min 4	Vietnamese pancakes with scampi and black mushrooms	For €15.20
Min 4	Scampi, Apple and Celery Remoulade	Por 8.60 €
Min 4	Scallop salad with lime vinaigrette	For €17.50
New Min 4	Scampi, lettuce and grapefruit salad	Por €9.50
New Min 4	Parmesan salad with scampi and asparagus	For €11.60
Min 4	Scallops in cold watercress broth	For €17.80
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	Duo of tuna and monkfish tartare presented Japanese style	For €18.00
Min 4	Red mullet fillets in vegetable vinaigrette	For €12.10
Min 4	Artichoke bottoms 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 foil, with 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, smoked salmon and sour cream	For €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 peppercorns	Por 8.70 €
Min 4	Marinated salmon 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 with 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 arugula	For €13.90
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Crustaceans

Min 4	Sweetbread and scampi skewer, mustard seed sauce	For €15.60
Min 4	Scallop skewer with raw ham and yellow pepper sauce	For €16.10
Min 4	Crunchy lobster and salmon with shallots	For €16.10
Min 4	Artichoke bottoms with lobster and morels	For €18.40
Min 4	Prawns in garlic cream sauce	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 and 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	For 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 Croustade	For €19.90
Min 4	Crispy vegetables, tomato sauce with basil	For €11.60
Min 4	Salmon and spinach with 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 crispy 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	Ricotta and spinach cannelloni 3x	For €8.00
Min 4	Veal and spinach cannelloni	For €8.60
New Min 4	Wild Mushroom Cannelloni	For €9.60
Min 4	Eggplant Pasta Bake	For €7.00
Min 4	Pasta bake 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	Por €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	Forest mushrooms	St 18.90 €
Min 1	Goat cheese and pears	St 17.00 €
Min 1	Goat cheese, tartufata and sun-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 eggplant	by 9.00 €

croustades

Min 4	With sweetbreads	For €16.10
Min 4	Vol au vent	For €10.00 €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 Provençal herbs, apricot rice and orange zest	For €23.00
Min 4	Indian Lamb Curry	For €13.50
Min 6	Roasted leg of lamb	For €16.10
New Min 4	Leg of lamb in pot au feu	for €16.10
New Min 4	Lamb fillet in a herb crust	For €17.00
Min 6	Lamb stew with vegetables	For €13.40
Min 4	Lamb noisettes with sweet garlic cream	For €17.00
Min 4	Lamb noisettes in three-pepper sauce	For €17.90
Min 4	Lamb noisettes with green anise	For €17.00
Min 4	Curried lamb noisettes, mango puff pastry	For €19.10
Min 4	Lamb noisettes with honey and thyme	For €17.00
Min 4	Lamb noisettes with ras-el-han out, couscous with dried fruits	For €17.90
Min 4	Lamb noisettes with rosemary	For €17.00
Min 4	Lamb noisettes with mendiants and apricots with tarragon	For €17.00
Min 4	Lamb noisettes in olive breading	For €17.00
Min 4	Lamb noisettes stuffed with dried tomatoes,	For €18.30
Min 4	Breaded lamb with walnuts	For €17.00
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 cream with mustard	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 in beer sauce	For €13.00

Calf

Min 6	Osso bucco	For €18.70
Min 6	Veal blanquette	For €14.50
Min 4	Sliced veal with Meaux mustard	For €20.00
Min 4	Veal mignon with Marsala	For €20.00
New Min 4	Veal mignons in piccata with pine nuts and raisins	For €20.00
Min 4	Veal tenderloins with green celery infusion	For €20.00
New Min 4	Veal tenderloins with orange	For €20.00
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 leeks, port sauce	For 21.60 € 15.60 €

Min 4	Sweetbreads on a bed of spinach, beer sauce	For 24.30 €20.00 €
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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
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Min 4	Quail fillets with oyster mushrooms	For €15.00
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Duck

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

Min 4	Rabbit leg with krieg and prunes	For €15.00
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Min 4	Rabbit leg with mustard and tarragon	For €15.00
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Min 4	Italian-style rabbit leg	For €15.00
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Min 4	Rabbit leg with mushrooms and olives	For €15.00
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Min 4	Sautéed rabbit leg with small onions	For €15.00
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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

Mechelen Cuckoo Chicken

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 spears, 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	Tandoori Grilled 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 supreme with thyme and lemon cream sauce		For €12.60
Min 4	Waterzooi Ghent style, 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	Monkfish.	For €22.00
Min 4	Salmon	For €16.20
Min 4	Turbot	For €32.00
Min 4	Cod Sea	For €17.40
Min 4	bass fillet	For €17.50

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 small vegetables and curry	
Min 4	With leeks	
Min 4	With peppers, saffron sauce	
Min 4	Courgette and pepper brunoise, olive oil and balsamic vinegar sauce	
Min 4	Chives and bacon	
Min 4	In green crayfish clothes	+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 vegetables, sherry vinaigrette in champagne	For €18.60
Min 4	salmon dress	For €17.60
Min 4		For €18.90

Cod

New Min 4	Cod fillet in serrano skin, chorizo sauce	For €17.80
Min 4	Cod fillet 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

Monkfish

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 a lemon paste, parsley cream sauce	For €25.40

Stingray

Min 4	Skate wing with coconut milk and lime, vegetable noodles	Por	€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

Por 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 Kouloubiac

For €17.70

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

Min 4 Fillet 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, lettuce cream with almonds

For 25.80 € 14.30 €

Min 4 Sole fillets with scampi

For 25.30 € 14.30 €

Min 4 Truffled sole fillets with Pouilly Fumé

For 28.30 € 19.80 €

Min 4 Sole fricassee with gray shrimps

For 25.30 € 14.30 €

Min 4 Simmered sole and small crustaceans in 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 Belle-vue Lobster

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 entry

New Min 4 Crunchy scampi, mango and avocado salad

For 15.50 € 11.50 €

Min 4 Chinese-style 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**

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

Pheasant fillet

Min 4	Pheasant with cream and apple	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

Min 4	Partridge Normandy style	For €22.60
Min 4	Partridge stuffed with foie gras or sweetbreads	For €25.40
Min 4	Partridge with wild mushrooms and bacon, grapes	For €22.60

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 fillet, doe

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 crème de cassis sauce	For €22.00
Min 4	Soy sauce and ginger	For €22.00

Hare

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	for €17.70
Min 4	Hare fillet with chanterelles	for €19.20
Min 4	Hare fillet in crust	for €19.20
Min 4	Hare fillet with bacon, stuffed with dried fruit	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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TOPPINGS

Vegetables

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

Pasta

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

Potatoes

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

Rice

Min 4	Rice with mushrooms	Por	€1.90
Min 4	Herb Rice	Por	1.50 €
Min 4	Basmati rice	Por	1.50 €
Min 4	Rice Pilaf	Por	1.50 €

DESSERTS

DESSERTS

Hot

Min 4	Chocolate blinis, apple caviar with mendiants, caramel sauce with fleur de sel	individual	Por	5.00 €
Min 4	French toast with chocolate and vanilla ice cream	individual	Por	€4.50
Min 4	Crème brûlée	individual	Por	€4.50
Min 4	Gingerbread and pear crème brûlée	individual	Por	5.00 €
Min 4	Crème brûlée with blackcurrant seeds	individual	Por	5.00 €
Min 4	Crème brûlée, chocolate mousse and diced pear	individual	Por	5.00 €
Min 4	Apple and pineapple crumble with spiced caramel sauce i	individual	Por	€4.50

Cold

Min 4	Caribbean chocolate cake with Banyuls wine ice cream	individual	Por	€4.50
Min 4	Caramel cream		Por	€3.50
Min 4	Chocolate mousse crunch with vanilla sauce	individual	Por	€4.50
Min 4	Soft almond cake with pineapple, exotic coulis, coconut ice cream	individual	Por	5.00 €
Min 4	Egg white on a crispy almond crust	individual	Por	€4.50
Min 4	Profiteroles, chocolate sauce (4x)		Por	€4.50
Min 4	Marsala Sabayon	individual	Por	€4.50

Buffet, plate

Min 15	Dessert buffet		Por	8.00 € 12.00 €
Min 4	Dessert plate: Cake, tartlet, fruit salad, ice cream		Por	6.00 €
Min 15	High tea, mini sandwiches, scones, muffins etc.		Por	6.00 € 10.00 €

Fruits

Min 4	Pineapple with vanilla and rum		Por	€3.70
Min 4	Caramelized pineapple with nougat mousse, strawberry coulis	individual	Por	€4.60
Min 4	Fruit skewer with coulis	individual	Por	€4.60
Min 4	Pear carpaccio, vanilla ice cream, chocolate crumble		Por	€4.50
Min 4	Crunchy morello cherries with fromage blanc, apricot coulis	individual	Por	€4.50
Min 4	Citrus salad with aromatic herbs		Por	€4.50
Min 4	Fruit salad		Por	€4.80
Min 4	Fruit salad with Sauternes		Por	€5.80
Min 4	Red fruit salad, orange tabbouleh		Por	5.00 €
Min 4	Turkish Orange Salad		Por	€4.50
Min 6	Strawberry soup, passion fruit roulade		Por	€4.90
Min 4	Crispy strawberry tartlet with balsamic vinegar cream	in season	Por	€4.70

Glasses

min 4	Pineapple, rum cream, coconut biscuit	Por	€4.50
Min 5	Raspberry compote, milk chocolate mousse with biscuit	Por	€4.50
Min 5	Mango compote, almond sponge cake, crème brûlée and raspberry coulis		€4.50
Min 5	Strawberries with apricot coulis, speculoos, white chocolate mousse	For	€4.50
Min 5	Cadillac wine jelly, chocolate mousse, orange cream	For	€4.60
Min 5	Gingerbread caramel mousse, chocolate mousse, custard	For	€4.50
Min 5	Champagne mousse, strawberries	For	€4.60
Min 4	Red fruit salad and nougat mousse	For	€4.50
Min 4	Orange salad and chocolate mousse	For	€4.50
Min 4	Deconstructed Strawberry Tart	For	€4.50
Min 5	Tiramisu	For	€4.50



Iced

Min 4	Crispy chocolate arlettes, vanilla ice cream		Por	€4.50
Min 6	Contrast of chocolates, pear tartare with blackcurrant	individual	Por	€4.80
Min 4	Kriek ice cream, warm sour cherry soup	individual	Por	€4.50
Min 6	Crunchy sorbets	individual	Por	€4.50
Min 4	Meringue with vanilla ice cream, raspberry coulis	individual	Por	€4.50
Min 4	Profiteroles , chocolate sauce (4x)		Por	€5.30
Min 4	Pineapple soup with rum ice cream		Por	€4.50
Min 4	Italian coffee espresso cup	individual	Por	€4.80
Min 4	Frozen truffles, orange coulis		Por	€4.50



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 fresh cream

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 Bean	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 Por €4.50

CONTRAST

Min 8 Chocolate ice cream, raspberry ice cream, meringue, R/B Por €4.50

DIABOLO

Min 8 Vanilla ice cream with mint leaf, R/B strawberry sorbet Por €4.50

DIJON

Min 8 Vanilla, coffee or chocolate ice cream, meringue R/B Por €4.50

SPAIN

Min 8 Almond milk ice cream, orange sorbet, meringue R/B Por €4.50

GABRIELLE

Min 8 Caramel ice cream and wild berry sorbet, R/B meringue Por €4.50

MACCADAMIA

Min 8 Vanilla and caramel ice cream, caramelized pine nuts R/B Por €4.50

MAYA

Min 8 Honey ice cream and lemon sorbet, meringue R/B Por €4.50

NOON

Min 8 Apricot sorbet and blackcurrant macaroon sorbet R/B Por €4.50

NOUGAT ICE CREAM

Min 8 and its raspberry coulis B Por €4.50

NIGHT St-GEORGES

Min 8 Nougat ice cream, blackcurrant sorbet, meringue R/B Por €4.50

SPICE ROUTE

Min 8 Gingerbread ice cream, apricot sorbet, R/B gingerbread Por €4.50

SICILIA

Min 8 Vanilla ice cream with pistachios, strawberry ice cream, R/B macaron Por €4.50

SPECULOOS

Min 8 Speculoos ice cream, milk chocolate decoration R/B Por €4.50

TCHOCAS

Min 8 Vanilla ice cream with pistachios, chocolate ice cream R/B Por €4.50

VALENCIA

Min 8 Orange ice cream and thin chocolate leaves R/B Por €4.50



CHOCOLATE CAKES

BOURBON

Min 8 Crispy almond biscuit with cocoa nibs, vanilla cream, dark chocolate mousse, C Por €4.50

COUMAROU

Min 8 Chocolate biscuit, pomegranate chocolate cream, tonka *bean* crème brûlée Por €4.50

CAPUCCINO

Min 10 Coffee sponge cake, bitter chocolate cream, coffee crème brûlée, coffee syrup *R* full-bodied. Por €4.50

CHARLOTTE EXTRA BLACK

Min 8 Cocoa nib sponge finger biscuit, extra dark chocolate mousse, pecan *nuts* , Por €4.50

New

DIJON

Min 8 Crème de cassis jelly, chocolate mousse, chocolate biscuit C Por €4.50

PRALINE FEUILLANTINE

Min 8 Chocolate cake, crispy chocolate, coffee praline cream C Por €4.50

FLOWER OF SALT

Min 8 Chocolate and caramel biscuit, creamy dark chocolate mousse, salted butter *caramel* Por €4.50

BLACK FOREST

Min 8 Chocolate biscuit, chocolate cream, whipped cream, cherries. *R* Por €4.50

ISTAMBUL

Min 8 Chocolate biscuit with pistachio pieces, pistachio crème brûlée, pistachios, chocolate mousse Por €4.50

MARGOT

Min 8 Chocolate biscuit, chocolate and nougat mousse, cherry jam *CR* **MARQUISE AU CHOCOLAT** Por €4.50

Min 8 Chocolate sponge cake, light chocolate mousse. C Por €4.50

MANON

New Min 10 Walnut biscuit, coffee cream, walnuts, white chocolate icing C Por €4.50

PAGODA

Min 8 Almond biscuit, jasmine chocolate cream, lychees C Por €4.50

New

PASSION

Min 8 Biscuit, milk chocolate mousse, lemon zest, passion fruit jelly Por €4.50

ORANGETTE

Min 8 Chocolate biscuit, chocolate cream, orange crème brûlée. C Por €4.50

SACHER TORTE

Min 10 Chocolate biscuit, apricot jam **VIENNA** *R* Por €4.50

Min 8 Almond biscuit, chocolate mousse, apricot cream *CRB* Por €4.50



FRUIT CAKES**Puff Pastries**

Min 5 strawberry puff pastry. *individual* €4.60

CAPE

Min 8 Sponge cake, blackcurrant cream, pear cream. *C* €4.50

PIEDMONT SQUARE

Min 8 Hazelnut dacquoise, orange jam, gianduja *C* €4.50

5 O'CLOCK

Min 8 Lemon biscuit, Earl Grey tea mousse, orange marmalade *C* €4.50

LIMONCELLO

Min 8 Almond biscuit, mascarpone cream with lemon zest, raspberries *R* €4.50

INGOT

Min 8 Sponge cake, vanilla cream, raspberries, flambéed meringue *C* €4.50

MARIUS

Min 8 Candied orange biscuit, apricot jelly, star anise mousse *C* €4.50

MATCHA

Min 8 Almond biscuit, green tea mousse and raspberries *CR* €4.50

MEDITERRANEAN

Min 8 Sponge cake, passion fruit cream, strawberry jelly **BLUEBERRY** *C* €4.50

Min 8 Almond sponge cake, vanilla cream, blueberries, red fruits. *C* €4.50

CHINA NIGHT

Min 10 Biscuit, lychee mousse garnished with blackberries *C/R* €4.50

PAVLOVA

min 4 Meringue, lemon tiramisu cream, red fruits 4.50 € 5.20 €

New

PEANUTS

Min 8 Peanut biscuit, apricot cream, caramel mousse *C* €4.50

PLEASURE

Min 8 Almond biscuit, passion fruit mousse, red fruit compote *RB* €4.50

RED PEARS

Min 8 Soft almond biscuits, pear cream, pears in redcurrant juice *RB* €4.50

ROSALIE

New Min 8 Almond biscuit, babelutte mousse and strawberry mousse *R* €4.50

New

St. Honore with strawberries

Min 8 Puff pastry filled with profiteroles, strawberry mousse, strawberries *R* €4.50

SORRENTO

Min 5 Lemon mousse, garnished with raspberries €4.50

TIRAMISU

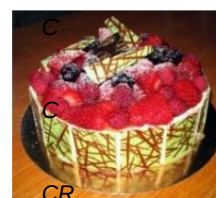
Min 8 Almond biscuit, mascarpone cream, coffee and Amaretto *C* €4.50

VELVET

Min 8 Soft almond and raspberry biscuit, apricot mousse *C* €4.50

YIN-YANG

Min 8 Almond biscuit, green tea mousse, yuzu cream *CR* €4.50



PIES

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

Miscellaneous

Min 1	New Yorker cheesecake	20.00 €
Min 1	White cheese and speculoos tart Lemon	20.00 €
New Min 1	tart, light meringue Yuzu tart, sesame	20.00 €
New Min 1	nougatine Tropézienne orange blossom	22.00 €
Min 1	tart Breton shortbread, lemon-basil cream,	20.00 €
New Min 1	strawberries	22.00 €

With apples

Min 1	Normandy apple tart with Calvados	20.00 €
Min 1	Apple and Walnut Pie	20.00 €
Min 1	Apple, raisin and pine nut tart	23.00 €
Min 1	Tarte Tatin	20.00 €
New Min1	Greek Apple Pie	23.00 €

With cooked fruits

Min 1	With pears and salted caramel mousse	23.00 €
Min 1	Raspberry Cheesecake	20.00 €
New Min 1	Morello cherry tart with Cuberdon cream	23.00 €

Min 1	Orange Marmalade and Chocolate Ganache Tart	20.00 €
Min 1	Rhubarb Tart	€19.00
Min 1	Pineapple and Coconut Tart	20.00 €
Min 1	Blackcurrant tart	23.00 €
Min 1	Orange and almond tart	20.00 €
Min 1	Plum and Ginger Tart	In season €19.00
Min 1	Bourdaloue Pear Tart	20.00 €
Min 1	Caramelized Apricot Tart	20.00 €
Min 1	Mango Tatin	20.00 €
New Min 1	Raspberry compote and basil mousse	23.00 €



With fresh fruit

Min 1	Pistachio biscuit with summer fruits and lemon	23.00 €
Min 1	Almond and lemon cream tart, strawberries and raspberries,	23.00 €
Min 1	Pistachio cream tart with figs	In season 20.00 €
Min 1	Strawberry and passion fruit crème brûlée tart	€23.50
Min 1	Strawberry and Mango Tart	20.00 €
Min 1	Raspberry and almond cream tart	€24.50
Min 1	Fresh fruit tart, shortcrust or puff pastry	22.50 €
Min 1	Red fruit macaroon tart with passion fruit jelly	22.00 €



Chocolate

Min 1	Chocolate and pistachio biscuit tart	20.00 €
Min 1	Chocolate and caramel tart	20.00 €
Min 1	Chocolate and coffee tart	20.00 €
Min 1	Chocolate and blackcurrant tart	20.00 €
Min 1	Puff pastry tart with fruity ganache	20.00 €



Cake

Min 1	Chocolate, orange, lemon, ginger	600 gr	12.00 €
	Carrot, Chocolate and Apricot, English, Vanilla, Vanilla and Chocolate Chips		
	Mini cakes		