



OUR MENU SPRING 2023

APERRO TIME

BOARD OF LOCAL CHARCUTERIE AND CHEESE	16.- / 26.-
GREEN OLIVES, HUMMUS, TORTILLA, DRIED TOMATOES <i>végan</i>	12.-
BROCAMOLE & NACHOS	16.-

STARTERS

GREEN SALAD <i>végé</i> 8.-	MIXED SALAD	10.-
GREY SHRIMP CROQUETTES with fried parsley and lemon		19.-
CHEESE CROQUETTES		14.-
A MIX OF GREY SHRIMPS AND CHEESE CROQUETTES		17.-

OUR SPECIALITIES

SEASONAL VEGAN BOWL	25.-
WARM GOAT CHEESE SALAD with tomatoes, onions, mango dressing	22.-
PERCH FILLETS, TARTARE SAUCE, FRIES	38.-
BOULETS A LA LIEGEOISE : pork and veal meatballs, fries	28.-
WATERZOI : chicken with Wittekop, rice and veggies	29.-
MUSSELS & FRIES : MARINIÈRES, CARBONARA, BLUE CHEESE, CREAM AND GARLIC, PROVENCALE WITH PEPPER <i>hot</i>	29.-

BURGERS – FRIES

LE CARRE – Swiss beef steak, gruyere, salad, tomato, onions, gherkins and secret sauce	26.-
LE CARRE XL – Double steak (about 300g)	34.-
LE KIP KIP – Fried chicken with cereals, goat cheese, lettuce, tomato, red onions, nuts, yogurt sauce	28.-
LE NORDIQUE – Salmon galette, lettuce, tomato, onions, seaweed wakame, gravlax sauce	28.-
LE VEGAN – Beans, pumpkin seeds and oats galette, lettuce, tomato, onion, orange sauce	25.-

TO END ON A SWEET NOTE

TIRAMISU WITH SPECULOOS	10.-
BELGIAN WAFFLE, hot chocolate, vanilla ice-cream, chantilly	10.-
CHOCOLATE FONDANT	13.-
DAME BLANCHE : Ice-cream Sunday served with hot chocolate	12.-
ICE-SCOOP <i>L'ARTISAN GLACIER</i> vanilla, chocolate, moka, pistacchio, caramel salted butter, strawberry, raspberry, apricot, lemon, mango, coco, pear	3,80/7,60/10.-