



OUR MENU

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.-
VEGETARIAN TARTAR with crispy tortilla	23.-
WARM GOAT CHEESE SALAD with tomatoes, onions, mango dressing	22.-
PERCH FILLETS, TARTARE SAUCE, FRIES	38.-
SALMON FILLETS, herbs butter, backed tomato, basmati rice	39.-
WATERZOI : chicken cooked in Wittekop beer, rice and veggies	29.-
BOULETS A LA LIEGEOISE : meatballs cooked in Westmalle double, fries	28.-
SWISS BEEF STEAK, Archiduc sauce, fries	38.-

MUSSELS AND FRIES

MUSSELS & FRIES : MARINIÈRES, CARBONARA, BLUE CHEESE, CREAM AND GARLIC, PROVENCALE WITH PEPPER <i>hot</i> 	29.-
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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

CAFÉ GOURMAND	14.-
BELGIAN WAFFLE, hot chocolate, vanilla ice-cream, chantilly	10.-
COCO MILK RICE and lime	9.-
TIRAMISU SPECULOOS	10.-
CHOCOLATE FONDANT and white chocolate espuma	13.-
DAME BLANCHE – Ice-cream Sunday served with hot chocolate	12.-
ICE-SCOOP <i>L'ARTISAN GLACIER</i> : vanilla, chocolate, moka, speculoos, pistacchio, caramel salted butter, strawberry, raspberry, apricot, lemon, mango, coco, pear	3,80/7,60/10.-

FOR KIDS TILL 12 YEARS OLD : MOST OF OUR DISHES ARE AVAILABLE AT HALF PRICE.

All prices in CHF