

FOR SHARING

SELECTION OF PDO CHEESE - 14

FOCACCIA & SERRANO HAM - 10

HOME-MADE GRILLED CHEESE

SANDWICH WITH TRUFFLE HAM - 10

AVEYRON DRY-CURED SAUSAGE - 9



REIGNING IN THE KITCHEN

PIERRE

A fervent fan of traditional cuisine,  
Pierre works with the products  
of the Burgundy terroir lovingly  
and generously.

STARTERS

-  LEEK TART – 7
- ORGANIC  DEVILLED EGGS – 6  
with mushrooms and crispy ham
- GRAVLAX SALMON – 9  
lemon cream
-  PUMPKIN VELOUTÉ SOUP – 6  
Grana Padano cheese and roasted hazelnuts
- PÂTÉ EN CROÛTE – 8  
Port wine gravy

SET MENU ON THE BOARD

STARTER+MAIN COURSE

OR

MAIN COURSE+DESSERT

– 16 –

Noon only.

GREAT SNACKS

- HOME-MADE GRILLED CHEESE SANDWICH with truffle ham – 13  
non-frozen French fries and salad
- 18OG OF CHAROLAIS BEEF TARTARE – 17  
knife-cut, traditional or seared,  
non-frozen French fries and salad
- SAUSAGE AND MASH with gravy – 14
- BURGER – 17  
fresh ground beef 15Og, cheddar,  
pork belly, shallots, BBQ sauce,  
non-frozen French fries and salad,  
Double patty 30Og – 24
- CAESAR SALAD Brasserie Maison style – 17
- ORGANIC MACARONI  – 15  
with truffle ham, fried egg

GRIDDLED

- 18OG BEEF FILLET – 25  
French origin, non-frozen French fries  
and greens salad – Choice of sauce:  
pepper, Roquefort, confit shallots
- SEA BASS MEUNIÈRE – 19  
Green “Puy” lentils
- ROASTED WILD SHRIMP – 18  
spinach risotto

SIMMERED

- BRAISED SHOULDER OF LAMB – 18  
Tarbes beans and gravy
- DUCK SHEPHERD’S PIE – 15  
with olives
- THE CHEF’S SIMMERED SPECIAL – 14  
Ask for tonight’s recipe!
- NEITHER MEAT NOR FISH

-  VEGETABLE STEW with soybean – 13
- ORGANIC MACARONI  – 14  
creamed button mushrooms

SWEET ENDINGS

- ROAST PINEAPPLE, mandarin sorbet – 6
- GENUINE PROFITEROLES – 8  
chocolate sauce
- 10 CM STRIP PIE  
apple – 7  
For hearty appetites + 10 cm – 12
- MOIST CHOCOLATE CAKE – 6
- ORANGE SALAD – 5  
with cinnamon, simple and good
- CRÊPE SUZETTE – 7
- GOURMAND COFFEE – 8  
See today’s selection on the blackboard

CHILDREN’S SET MENU

– 10 –

with beverage - served up to age 12  
(Mineral water 50cl or Soda or Syrup or Fruit juice)

HAMBURGER PATTY  
15Og non-frozen French fries  
or SAUSAGE AND MASH with gravy  
or MAC AND CHEESE WITH HAM  
or ROAST SHRIMP, spinach risotto

MOIST CHOCOLATE CAKE  
or CRÊPE WITH SUGAR  
or YOGHURT  
or FRESH FRUIT.

OUR LOCAL SUPPLIERS

Our matured cheese  
from GAUGRY

The famous Marsannay pork meat  
from MAISON RENARD

HOW ABOUT A DRINK?

BEER & CIDER

- DRAUGHT
- Heineken – 25cl 4.50 50cl 8
- Affligem blonde (lager) – 25cl 5 50cl 9
- BOTTLED
- Local beer – 33cl 6
- Grimbergen white beer – 33cl 6  
(Citrus & spices)
- Grimbergen amber – 33cl 6  
(Bittersweet)
- Desperados – 33cl 6  
(Tequila & citrus flavours)
- Ciney lager – 33cl 6  
(Soft and balanced)
- Lagunitas IPA – 35.5cl 7  
(Bitter with citrus notes)
- Hapkin blonde (lager) 8.5° – 33cl 7  
(Rich and strong)
- Mort Subite Kriek – 33cl 7  
(Cherry combined with tangy lambic beer)
- Heineken O.O – 33cl 5
-  Sassy organic cider  
from Normandy – 33cl 5

CHAMPAGNE

Kir Royal with Laurent-Perrier champagne  
La Cuvée Brut (Cartron crème de cassis  
(blackcurrant) 19°, framboise (raspberry) 18°  
or mûre (blackberry) 18°) - 12cl 11

Laurent-Perrier La Cuvée Brut  
12cl 10 - 37.5cl 35 - 75cl 55

Laurent-Perrier Brut Millésimé - 2008 - 75cl 80

Laurent-Perrier Cuvée Rosé - 75cl 80

Tsarine Premium Brut  
12cl 9 - 75cl 40 - Magnum 150cl 85

THE WINE CELLAR

| WHITE                                 | Glass 15cl | Btl. 75cl |
|---------------------------------------|------------|-----------|
| <b>Burgundy</b>                       |            |           |
| PDO Chablis Premier Cru               | 10         | 49        |
| “La Chantrerie” – 2018/2019           |            |           |
| <b>Loire</b>                          |            |           |
| PDO Pouilly-Fumé                      |            | 41        |
| “En Travertin” – 2019                 |            |           |
| <b>South-West</b>                     |            |           |
| PGI Côtes-du-Tarn                     | 5          | 23        |
| “Découverte Mauzac blanc” – 2019      |            |           |
| ROSÉ                                  | Glass 15cl | Btl. 75cl |
| <b>Bordeaux</b>                       |            |           |
| VDF Martinat Rosé                     | 5          | 23        |
| “Lucie & Stéphane Donze” – 2019       |            |           |
| <b>Provence</b>                       |            |           |
| PDO Côtes de Provence                 |            |           |
| Château Beaulieu                      | 6          | 28        |
| “Cuvée Alexandre” – 2019              |            |           |
| <b>Languedoc – Roussillon</b>         |            |           |
| PGI Pays d’Oc                         |            | 25        |
| “Mas Neuf – Le Rosé” – 2020           |            |           |
| RED                                   | Glass 15cl | Btl. 75cl |
| <b>Bordeaux</b>                       |            |           |
| Côtes de Bourg Château Martinat       | 5          | 23        |
| “Lucie & Stéphane Donze” – 2017       |            |           |
| <b>Bordeaux</b>                       |            |           |
| PDO Haut-Médoc Cru Bourgeois          | 8          | 37        |
| “Château Liversan” – 2014             |            |           |
| <b>Rhône Valley</b>                   |            |           |
| RDO Châteauneuf du Pape               |            | 58        |
| “Clos de l’Oratoire des Papes” – 2017 |            |           |
| <b>Languedoc – Roussillon</b>         |            |           |
| PGI Côtes Catalanes                   | 6          | 26        |
| “Le Canon du Maréchal” – 2019         |            |           |
| <b>Burgundy</b>                       |            |           |
| PDO Savigny-lès-Beaune                | 11         | 56        |
| “Maison Champy” – 2017                |            |           |
| <b>Beaujolais</b>                     |            |           |
| PDO Morgon                            |            | 29        |
| “Domaine de la Chapelle Bizot” – 2019 |            |           |

HOT BEVERAGES

- Espresso/Ristretto/Decaffeinated – 2.60
- Double espresso – 4
- Cappuccino – 4.50
-  Hot Chocolate, Monbana Fair Trade – 4
- Kusmi teas – 4
-  Sencha green tea,  Green tea with mint,
-  English Breakfast,  Detox, Boost,  
Prince Vladimir, Imperial label
- Kusmi tea herbal infusion – 4
-  Chamomile,  Aquarosa,  Be Cool

MINERAL WATER

- Evian – 50cl 4 100cl 5
- Badoit – 50cl 4 100cl 5
- Perrier – 33cl 4

All prices are in Euros inclusive of VAT. There is a flat €5 additional charge for room service.

The list of allergens is available on request.

 Products from organic farming;  biodynamic farming (PDO) Protected Designation of Origin; (PGI) Protected Geographical Indication; (VDF) French table wine. Excessive alcohol consumption can be dangerous to your health – drink in moderation.