

To Share

Za'atar Flatbread, Herb Aioli, 14 euros

Toast Cannibal, 16 euros

Sardines Rillette, Whiskey, 14 euros

'Tête de Moine' Gougères, 14 euros

Dry Sausages by Geert Vermeire, 12 euros

Cold Starters

Ham Mousse, Paleta Iberica, Cornichons
22 euros

Holstein Beef Carpaccio, 'Harry's Bar' Style
23 euros

Salmon Carpaccio Duo, Nori, Gueuze Vinaigrette
24 euros

Shrimp-stuffed Tomato
20 euros (1pc) or as a main 28 euros (2pc)

Oysters with Horseradish and Vodka or Classic
7 euros per piece

Hot Starters

Oysters au Gratin 'Expo 58'
8 euros per piece

Fried Robinson Egg 'Meurette's way'
24 euros

'Petit-gris' and Eels in a Herb Sauce
24 euros

Shrimp Croquettes
17 euros (1pc) or 28 euros (2pc)

Seasonal Vegetables Flan, Hazelnut, Aged Gouda
18 euros or as a main 25 euros

Crab Gratin, Candied Chicory
28 euros

Crayfish Ravioli, Bisque, Cabbage
23 euros or as a main 29 euros

Information on allergens : available on request.

Mains - Fish

Fried Colbert, Tartare Sauce
26 euros

Cod 'à l'Ostendaise'
31 euros

Sole 'Belle Meunière'
Price of the catch

Mains - Meat

Steak au Poivre
34 euros

Duck à l'Orange, Glazed Turnip
35 euros

Liège-Style Meatballs
26 euros

Vol-au-vent :
Traditional (Veal Meatballs)
26 euros

À la Royale (Sweetbread)
34 euros

Crayfish (Nantua Sauce)
34 euros

Américain 'Steak Tartare'
28 euros

To Accompany :

Potato Purée, Homemade Fries or
Artisanal Greek Pasta

Green Salad, Chicory Salad or
Vegetables 'Milles-Feuille'

Extra requests will be charged.

Desserts

Iced Meringue, Rum
12 euros

Café Liégeois, Vanilla Ice Cream
10 euros

French Toast Brioche, Roasted Apples
11 euros

Chocolate Soufflé, Ice Cream, Sage
14 euros

'Ceci n'est pas une gaufre.'
9 euros

Seasonal Belgian Cheese
12 euros

*Le Petit bon bon works with fresh
produce, some may be unavailable.*

*Christophe
HARDIQUES
"l'homme de
cuisine"*