

To Share

Za'atar Flatbread, Herb
Aoili (V), 16 euros

Sardines Rillettes,
Whiskey, 16 euros

'Tête de Moine'
Gougères (V), 16 euros

The Sausage of the Moment,
Savora Mustard, 13 euros

Cold Starters

Ham Mousse, Paleta Iberica, Cornichons
24 euros

Beef Carpaccio, 'Harry's Bar' Style
25 euros

Crispy Rice, Salmon Tartare, Kimchi Vinaigrette
25 euros

Hot Starters

Oysters au Gratin 'Expo 58'
10 euros per piece

Fried Robinson Egg 'Meurette's way'
25 euros

Shrimp Croquette
19 euros (1pc)

North Sea Crab Gratin, Leek & Ginger Fondue
30 euros

The Pasta or Ravioli of the Moment
25 euros or as a main dish 30 euros

Plant-Based Dishes

Seasonal Vegetable Tart (V)
25 euros

Beetroot Tartare (V)
27 euros

Information on allergens: available on request.

Mains - Fish

Grilled Sea Bream Filet,
White Wine Sauce, Artichoke
36 euros

Cod 'à l'Ostendaise'
35 euros

Sole 'Belle Meunière'
Price of the catch - 400g

Mains - Meat

Steak au Poivre
Mignon - 35 euros
Tenderloin - 45 euros

Liège-Style Meatballs
28 euros

Vol-au-Vent :
Traditional (Veal Meatballs + Chicken)
30 euros
Royal (Traditional + Sweetbread)
36 euros
Nantua (Traditional + Crayfish)
36 euros

Américain 'Steak Tartare'
29 euros

To Accompany :

Mashed Potatoes or Homemade Fries
'Graisse de Boeuf'

Green Salad or Chicory Salad

Extra requests will be charged.

V = Vegetarian

Desserts

Iced Meringue, Rum
16 euros

Dame Blanche
14 euros

French Toast Brioche, Roasted Apples
14 euros

Chocolate Moelleux, Vanilla Ice Cream
15 euros

«Ceci n'est pas une gaufre»,
Cider Ice Cream
13 euros

Seasonal Belgian Cheese
13 euros

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

*Christophe
Hardiquet
"homme de
cuisine"*