

MENU

APÉRITIF • SNACKS

Compose your board :

4 choices : 17€

6 choices : 23€

8 choices : 29€

Bitterballen

Jalapeño croquettes

Tempura shrimp

Mini cheese croquettes 

Fried vegetarian spring rolls 

Crispy chicken

Calamari à la Romana

Shrimp croquettes

Fried mozzarella sticks 

Yakitori

Gyoza

Onion rings 

An allergy/intolerance? Report it to your server

**LUNCH
MENU**

29€



2 courses

Monday to
Friday from
12 pm
to 2 pm

FOR SHARING

Cheddar salsa nachos, jalapeños  12 €

Flammekueche plain 13 €

Bacon / cottage cheese

Pizza peppérone 14 €

Tomato, mozzarella, oregano, chorizo

Bitterballen & mustard (8 pieces) 10 €

Italian Plate 22 €

*San Daniele ham / coppa / chorizo with olive tapenade
and sun-dried tomato / focaccia*

Asian Plate 21 €

*Yakitori / spring rolls / tempura shrimp / gyosa
samosa / chili sauce*

Belgian Plate 23 €

*Mini meatball / mini shrimp croquettes /
mini cheese croquettes / Ardennes nuts / Dallas sauce*

Selection of freshly prepared Italian cold cuts 25 €

*Aged 24 months Parma ham / sliced with the Berkel /
Cacciatore • Salame del nonno / Olives • Grissini /
Sun-dried tomatoes in oil*



Indulge in our selection
of Italian cold cuts
prepared on the spot



TOASTS & OPEN-FACED SANDWICHES

Turkey	16 €
<i>Turkey roast with herbs, hard-boiled egg, mustard seed mayonnaise</i>	
Beef	19 €
<i>Aged beef, gin-infused grape compote, Chioggia</i>	
Salmon	18 €
<i>Smoked salmon, light chive cream, lemon, and radish</i>	

PASTA

Spaghetti bolognese	18 €
The Authentic Carbonara	19 €
<i>Spaghetti, guanciale, pecorino, egg yolk</i>	
Penne with shrimp, garlic, and fines herbes	22 €
Pappardelle with butternut, rosemary, and pine nuts 🟢	17 €
Pappardelle with lobster bisque and tarragon	19 €

SALADS

Scampi	22 €
<i>Salad, shrimp, fennel, lemon dressing, fried onions</i>	
Greek	18 €
<i>Salad, feta, kefta, olives, red onion, oregano dressing</i>	
César 🟢	19 €
<i>Salad, roasted chicken, anchovies, parmesan, Caesar dressing, bread croutons</i>	

BURGERS

Chicken	22 €
<i>Chicken marinated pan bagnat, onion Rings, gribiche sauce</i>	
Vegetarian 🟢	21 €
<i>Vegetarian steak pan bagnat, tomato, lettuce, cheddar, espelette pepper cocktail sauce, fries</i>	
L'Entrepôt	23 €
<i>Bun, beef patty, cheddar, crispy bacon, tomatoes, large pickle, homemade Andalusian sauce, fries</i>	



THE CLASSICS

Mushroom soup with pistachio oil and roasted hazelnuts 	14 €
Club sandwich, fries, salad	19 €
Croque-monsieur or Croque-madame	15 €
Duck Parmentier with butternut and spinach	23 €
Ham hock, mashed potatoes, mustard sauce	22 €
Liège-style meatballs, fries, salad	
1 piece	14 €
2 pieces	18 €
Baked Camembert, syrup of Liège, accompanied by slices of country bread 	16 €
Schnitzel with creamy mushroom sauce, fries, salad	23 €
Fillet beef on a hot stone, hot vegetables, our three sauces	35.50 €
Beef steak, fries, salad, pepper/ mushroom cream/ béarnaise sauce	30 €

EXCEPTIONAL MEATS by Goeders

EXCEPTIONALLY AGED MEAT IN OUR DRY AGER
AND GRILLED IN THE MIBRASA CHARCOAL OVEN.
All our meat is served with grenaille potatoes
with lardo di Gonzaga, warm vegetables with Guérande salt,
and a sauce of your choice.

Black Angus Ribeye, 1 kg 200	100 €
Holstein Ribeye, 1 kg 200	99 €
Simmenthal Ribeye, 1 kg 200	97 €



PANCAKES

from 2:00 PM to 6:00 PM

Sugar or brown sugar	8,50 €
Comédie française	11 €
<i>Orange, flambé with Grand Marnier</i>	
Mikado	10 €
<i>1 scoop of vanilla ice cream and hot chocolate</i>	
Banana splash	10 €
<i>Banana / banana ice cream / hot chocolate</i>	
Nutella	9 €

VERVIERS SPECIALTIES



Le Vaution

(layered sugar tart) and vanilla ice cream

11 €

La Tarte au riz

Rice flan

10 €

DESSERTS

Crème brûlée with orange blossom	10 €
Chocolate fondant, caramel and salted butter core, vanilla ice cream	12 €
Tiramisu Nutella	11 €
The Pear	12 €
<i>Baked pear, rum raisin ice cream, custard</i>	
Dame blanche	10 €
<i>Hot chocolate and whipped cream</i>	
Sweet Assortment to Share (for 2)	23 €
Selection of Local Cheeses	14 €
<i>Apple syrup, brioche bread»</i>	
Irish coffee - Italian coffee	
French coffee	10,50 €

MENU

TASTING MENU

3 courses at €49

5 services at €60

(cold starter, hot starter,
sorbet, main course and dessert)

KIDS MENU • 18€

1 soft drink

+ 1 dish of your choice

+ 1 Ben & Jerry's ice

- Spaghetti Bolognese
- Chicken breast, potato croquettes
and apple compote
- Liège-style meatball, fries
- Salmon fillet, mashed potato puree,
vegetables

Do you want information about the presence of allergens
in our products? Our manager will gladly inform you!
We draw your attention to the fact that the composition of
the products may vary.

COLD STARTERS

Tuna carpaccio, Sichuan pepper-infused orange supremes, vegetable pickles, arugula oil	18 €
Pata Negra, vinified pear, grilled gingerbread	20 €
Truffle-infused Scallops tartare with fermented cabbage	19 €
Celery tartare, quail eggs, pumpkin confit, coconut milk, and coriande 🌱	15 €

HOT STARTERS

Sardinian Fregola risotto, lobster bisque, prawns, and butternut	21 €
Herb-crusted sea bass shard, carrot cream, chorizo cream	18 €
Pumpkin soup, pistachio, shredded duck and truffle oil 🌱	14 €
Quail supreme, braised chicory, oyster mushrooms, celery cream	18 €

meat

Low-temperature-cooked free-range chicken breast, chestnut mashed potatoes, yellow wine jus	24 €
Osso buco, tagliatelle, and baby vegetables	30 €
Duck breast, carrot cream, almond apple, and orange jus	28 €
Beef fillet on a hot stone, warm vegetables, three homemade sauces	35.50 €

menu supplement +6 €

EXCEPTIONAL MEATS BY GOEDERS (NOT INCLUDED IN THE MENU)



EXCEPTIONALLY AGED MEAT BY GOEDERS
IN OUR DRY AGER AND GRILLED ON HOT COALS IN THE OVEN.
All our meat is served with grenaille potatoes
with lardo di Gonzaga, warm vegetables with Guérande salt,
and a sauce of your choice.

Black Angus Ribeye, 1 kg 200	100 €
Holstein Ribeye, 1 kg 200	99 €
Simmenthal Ribeye, 1 kg 200	97 €

FISH

Herb-crusted pollock fillet,
ginger sweet potato, shellfish jus 26 €

Hot-smoked salmon fillet with rosemary,
sautéed spinach, lemon mousseline, jasmine rice 28 €

Sole meunière, butter, parsley, lemon,
steamed potatoes, warm vegetables 49 €
menu supplement +12 €

Giant prawns, garlic, parsley, clementine,
olive oil-crushed potatoes 30 €

1/2 LOBSTER

(Menu supplement: 1/2 + 6€ • whole + 20€)

Grilled 1/2 : 40 € • whole : 58 €
*Grilled with garlic and herbs,
crunchy vegetables, rice*

Armorican 1/2 : 40 € • whole : 58 €
Armorican style, papardelles, and tarragon

DESSERTS

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Tiramisu Nutella	11 €
The Pear	12 €
<i>Baked pear, rum raisin ice cream, custard</i>	
Dame blanche	10 €
<i>Hot chocolate and whipped cream</i>	
Sweet Assortment to Share (for 2)	23 €
Selection of Local Cheeses	14 €
<i>Apple syrup, brioche bread»</i>	
Irish coffee - Italian coffee	
French coffee	10,50 €

DIGESTIVE COCKTAILS

Bailey's Espresso Martini	12.50 €
<i>Vodka, Espresso, creamy Baileys</i>	
Espresso Martini	12.50 €
<i>Vodka, Espresso, coffee liqueur</i>	
Amaretto Sour	12.50 €
<i>Amaretto, Lime, cane sugar</i>	
Indian Collins	13 €
<i>Bombay Gin, cane sugar, lime, Schweppes Tonic</i>	