

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

Fried mozzarella sticks 

Yakitori

Gyoza

Calamari à la Romana

Falafel

Onion rings 

An allergy/intolerance? Report it to your server



For sharing


Cheddar salsa nachos, jalapeños 	12 €
Pinzza	16 €
<i>Mortadella, pesto, burrata, arugula</i>	
Bitterballen & mustard (8 pieces)	10 €
Asian Plate	21 €
<i>Yakitori, spring roll, tempura shrimp, gyoza, samosa / chili sauce</i>	
Italian Plate	22 €
<i>Parma ham, mortadella, spicy salami, parmesan / tapenade, olives, sun-dried tomatoes</i>	
Mexican plate	24 €
<i>Quesadillas, empanadas, nachos, avocado, salsa / jalapeño croquette</i>	

Selection of freshly prepared Italian cold cuts	28 €
<i>Aged 24 months Parma ham, sliced with the Berkel / Cacciatore • Salame del nonno, Olives • Grissini / Sun-dried tomatoes in oil</i>	



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

Toasts & Open-faced Sandwiches

Salmon toast	18 €
<i>Smoked salmon, guacamole, lime, sun-dried tomatoes</i>	
Mushroom toast 	16 €
<i>Button mushrooms, truffle, shallots, parsley, garlic, cream</i>	
Ham tartine	19 €
<i>Parma ham, pesto, mango, arugula</i>	


Pasta

Spaghetti bolognese	18 €
The Authentic Carbonara	19 €
<i>Spaghetti, guanciale, pecorino, egg yolk</i>	
Penne with shrimp, asparagus and yellow curry	22 €
Tagliatelle, pesto, peas, burrata 🌱	17 €
Penne, smoked salmon, cherry tomatoes, basil	21 €

Salads

Shrimp	22 €
<i>Mixed salad greens, marinated zucchini, red onion, grilled peppers, balsamic vinegar</i>	
César	19 €
<i>Romaine lettuce, roasted chicken, croutons, Caesar dressing, anchovies, egg</i>	
Italian	19 €
<i>Mixed salad greens, Parma ham, burrata, sun-dried tomato, pine nuts, parmesan, balsamic vinaigrette</i>	
Asparagus	23 €
<i>Mixed salad greens, smoked salmon, coriander, asparagus passionfruit vinaigrette</i>	

Burgers

Chicken	22 €
<i>Brioche bun, salad, chicken tenders, red onions, sweet chili sauce, fries</i>	
Vegetarian 🌱	21 €
<i>Brioche bun, vegetarian steak, mango, chili, salad, tomatoes, onion rings</i>	
	
<i>The good choice!</i>	
L'Entrepôt	23 €
<i>Brioche bun, beef burger, bacon, tomatoes, cheddar, fried egg, salad, fries</i>	

The classics

Asparagus soup, crouton, pine nuts 	14 €
À la flamande asparagus, egg, butter, nutmeg, parsley	19 €
Club sandwich	19 €
<i>Bread, salad, fried egg, bacon, chicken escalope, tomatoes, cheese, mayonnaise, fries</i>	
Croque-monsieur or Croque-madame	15 €
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 €
Asparagus, grilled salmon, arugula, balsamic	27 €
Beef fillet on hot stone, hot vegetables, our three sauces	35.50 €
Beef steak, fries, salad, sauce of your choice (pepper, mushroom-cream, béarnaise)	30 €
Beef ribeye, purple potatoes, hot vegetables, pepper sauce	33 €
Steak tartare, fries, salad	24 €

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 €



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

Red tuna, yuzu cream, pickled root vegetables, wasabi, arugula, sesame oil	21 €
Beef tartare, sun-dried tomatoes, pecorino cheese, white balsamic cream, olive oil, asparagus	20 €
Tomato origami, basil, stracciatella cheese, arugula, olive oil 🌱	18 €

HOT STARTERS

63°C Egg, asparagus tagliatelle, white asparagus, colonnata, celery mousseline, pine nut crouton	19 €
Risotto, grilled octopus, pea cream, saffron	18 €
Pigeon, herb potato mille-feuille, cherry reduction jus	22 €

MEAT

Beef tenderloin on stone, hot vegetables, fries, choice of sauce	35.50 €
	<i>menu supplement +4 €</i>
Lamb shank, herb potato mille-feuille, baby vegetables, rosemary jus	34 €
	<i>menu supplement +3 €</i>
Iberian loin, chorizo crust, confit zucchini, purple potatoes, black garlic jus	36 €
	<i>menu supplement +5 €</i>
Farmhouse poultry ballotine, roasted asparagus, mashed potatoes, creamy truffle sauce	29 €



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

Sole, meunière style, butter, parsley, lemon, steamed potatoes, hot vegetables 44 €

menu supplement +10 €

Red mullet fillet, carrot condiment, purple potatoes, glazed baby carrots, crustacean jus emulsified with butter 25 €

Salmon fillet, baby potatoes, spring vegetables, béarnaise sauce 26 €

Cod, asparagus, edamame, black olives, jasmine rice, shellfish foam 30 €

1/2 LOBSTER

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

Grilled 1/2 : 36 € • whole : 54 €

Grilled with garlic, tagliatelle, fines herbes, zucchini, cherry tomatoes

Roasted 1/2 : 36 € • whole : 54 €

Roasted, in asparagus salad, citrus, dried fruits, basil, balsamic dressing

Pancakes

from 2:00 PM to 6:00 PM

Sugar or brown sugar	8,50 €
Mikado	10 €
<i>1 scoop vanilla ice cream, hot chocolate, whipped cream</i>	
Strawberry	10 €
<i>Vanilla ice cream, strawberries, whipped cream</i>	
Banana	10 €
<i>Banana, caramel, banana ice cream</i>	
Nutella	9 €

Verviers specialties



Le Vaution

(layered sugar tart) and vanilla ice cream

11 €

La Tarte au riz

Rice flan

10 €

Desserts

French toast-style brioche, caramel ice cream, hazelnuts, caramel	10 €
Passion fruit mille-feuille, custard	12 €
Pavlova, strawberries, basil	12 €
Pineapple carpaccio, limoncello sorbet	12 €
Chocolate fondant, vanilla ice cream	12 €
Sorbet trio	10 €
Gourmet coffee	14 €
Dame Blanche	10 €
Hot chocolate and whipped cream	
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 €

