MENU

APÉRITIF SNACKS

Compose your board :
4 choices : 15€
6 choices : 22€
8 choices : 28€

- Mozzarella sticks
- Mini cheese croquettes
- Iberian croquettes
- Scampi tempura
- Mini prawn croquettes
- Fried calamari
- Vegetarian spring rolls
- Mini meatballs with chilli sauce
- Chicken yakitori with peanut sauce

SERVED ALL DAY

An allergy/intolerance?
Report it to your server

FOR SHARING

Caramelised chicken legs with sweet chilli sauce (6 pieces) ..... 14 €

Cheese and salami cubes with mustard ..... 8 €

Hot nachos with three sauces (salsa, cheddar, guacamole) ..... 12 €

Bao (3 pieces) ..... 12 €
Caramelised pork, coriander, sambal sauce

Baked Camembert ..... 17 €
Syrup and farmhouse bread

Kefta (6pc) ..... 14 €
Mint yoghurt sauce and pita bread

Italian platter ..... 21 €
San Daniele ham, mortadella, burrata, rocket, confit tomatoes, chorizo, grissini

Lebanese platter ..... 19 €
Hummus, pomegranate and aubergine mousse, tabbouleh, yoghurt sauce, pita bread, samosa

THE BEST CHOICE

Pizza a la plancha 13 €
Tomatoes, mozzarella, basil, chorizo

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LITTLE HUNGRY

TOAST AND OPEN SANDWICHES

Club sandwich ..... 21 €
Toasted bread, roast chicken, tomato, egg, lettuce, cheese, ham, bacon, served with fries

Mushroom toast ..... 16 €
Farmhouse bread, oyster mushrooms, garlic, parsley

Salmon open sandwich ..... 18 €
Rustic bread, smoked salmon, shallots, parsley, Philadelphia cheese

Chicken open sandwich ..... 17 €
Rustic bread, roast chicken, omelette, mushrooms, tarragon

SOUP

Cream soup ..... 9 €
Pumpkin velouté, light cream and croutons

CROQUETTES

Cheese (2pc) ..... 16 €
Apple-pear chutney, Aubel syrup

Prawn (2pc) ..... 18 €
Lemon, parsley and sauce aigrelette

> an entry at the **Pathé cinema** from Verviers valid for 1 year
> 8 € discount at **Décathlon**
> an entry at The Chocolate Factory **Darcis**
> 10 € in tokens at **Circus Verviers**
> a session at **Miami Sun**

SALADS

Chicken Caesar ..... 17 €
Romaine lettuce, anchovies, egg, Parmesan, roast chicken, croutons

Frisée lettuce with lardons ..... 18 €
Mesclun mix, lardons, shallots, walnuts, egg

Seasonal ..... 19 €
Mesclun mix, mushrooms, apple, wild boar ham, croutons, sherry vinaigrette

Endives ..... 18 €
Walnuts, mustard, Granny Smith apples, roast black pudding

BURGERS

L'entrepôt — 24 €
Brioche bread, beef steak, lettuce, tomato, bacon, XO sauce

Chicken — 21 €
Brioche bread, breaded chicken, tomato, lettuce, dill sauce, fried onions

PASTA

Spaghetti bolognaise ..... 17 €

Orecchiette with ham, spinach and creamed leeks ..... 17 €

Tagliatelle puttanesca ..... 18 €

Tagliatelle with red pesto, lobster and parsley ..... 35 €

THE CLASSICS

Liège-style meatballs, fries, salad ..... 17 €

Croque-monsieur
or croque-madame ..... 16 €

Belgian-style steak tartare ..... 21 €
Fries, salad, pickles, onions

Omelette de l'entrepôt ..... 17 €
Truffles, wild boar ham, oyster mushrooms

Beef back ribs ..... 27 €
Sweet potato fries, popcorn

Beef steak ..... 26 €
Choice of sauce (black pepper, mushroom, Béarnaise), fries, braised endives and bacon beans

Jambonneau ..... 27 €
Mashed potato puree, spinach, tarragon mustard sauce

Tartiflette ..... 19 €
Reblochon, potatoes, onions, lardons

Flank steak ..... 27 €
Caramelised pear, carrot puree with orange and coriander

Youvetsi ..... 22 €
Lamb, tomatoes, olives and feta

Cod ..... 26 €
Mousseline potatoes, leeks and mustard sauce

STONE-COOKED DISHES

Beef fillet
33 €
Choice of sauce (black pepper, mushroom, Béarnaise), fries and salad

Kingprawns
30 €
Garlic sauce, lemon hollandaise, teriyaki, jasmine rice

DESSERTS

XXL cookies, hazelnuts and praline ..... 10 €

French toast,
vanilla ice cream, salted caramel ..... 10 €

Apple tarte tatin-style,
all-butter puff pastry, ice cream ..... 10 €

Dame blanche, chocolate sauce
and Chantilly cream ..... 10 €

Banana split, chocolate sauce
and Chantilly cream ..... 10 €

Trio of sorbets ..... 10 €

Chocolate-orange moelleux ..... 10 €

À PARTAGER / OM TE DELEN

Dessert platter
23 €
for two

Selection of Belgian cheeses
13 €
Syrup, dried fruit, brioche bread

VERVIERS SPECIALTIES

The Vaution 9 €
caramel ice cream

Rice flan 9 €

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L'ENTREPÔT
Dine&Lounge

MENU

TASTING MENU

3 courses at €41
5 services at €49.50
(cold starter, hot starter,
sorbet, main course and dessert)

KIDS MENU • 14€

1 aperitif without alcohol
+ 1 dish of your choice
+ 1 dessert

- Spaghetti Bolognese
- Roast chicken, 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 compositionof the products may vary.

STARTERS

Foie gras terrine, kumquat, brioche and freshly ground pepper ..... **21 €**

Wild boar ham, pears and truffle ..... **18 €**

Shallot fine tarte, Roquefort and Barolo coulis ..... **16 €**

Risotto with Parmesan, wild mushrooms and parsley ..... **16 €**

Devilled prawns, sourdough bread ..... **18 €**

Saint-Jacques scallops, Chinese cabbage, ginger emulsion ..... **19 €**

MEAT

Beef Rabbit ..... **29 €**
Celery mousse, leeks, pumpkin, prune sauce

Beef fillet (stone-cooked) ..... **33 €**
Braised endives, paprika-spiced potatoes, Béarnaise sauce

Iberian pork fillet ..... **29 €**
Pumpkin puree, salsify, honey and lime sauce

Chicken breast ..... **26 €**
Baby potatoes, butternut squash, walnut oil, Port sauce

GAME

Venison fillet ..... **32 €**
Potatoes, cranberries, celery, almond croquettes, pepper sauce

Pigeon fillet ..... **30 €**
New potatoes, mushrooms, lardons, chestnuts, thyme jus

Wild boar stew ..... **26 €**
Carrots, thyme, garlic, gnocchi

FISH

King prawns ..... 32 €
Garlic sauce, lemon hollandaise, teriyaki, jasmine rice

Sole meunière ..... 44 €
Mashed potato puree, cooked vegetables
+ 12€ sup. menu

Salmon fillet ..... 26 €
Courgette and potato compote, Brussels sprouts, white wine sauce

Cod fillet ..... 27 €
Mousseline potatoes, leeks and mustard sauce

1/2 LOBSTER
(+5€ menu)

Grilled ..... 37 €
Carrots and orange, potatoes and endives, served as a salad

Baby vegetables ..... 37 €
Tagliatelle, butter and lemon

DESSERTS

XXL cookies, hazelnuts and praline ..... 10 €

French toast, vanilla ice cream, salted caramel ..... 10 €

Cardamom-spiced caramelised apples, crunchy speculoos biscuit, vanilla ice cream ..... 10 €

Almond Financier tea cake, pineapple compote with rum and custard ..... 10 €

Selection of Belgian cheeses ..... 13 €
Sirop, fruits secs, pain brioché

Irish coffee - Italian coffee French coffee ..... 10 €

VEGETARIAN

Bao 3 pc ..... 12 €
Coleslaw / coriander / wasabi / lemon caviar

Toast with oyster mushrooms ..... 16 €
Parsley / garlic / shallots

Cream of butternut soup ..... 9 €
Chestnuts / hazelnuts / parsley

Frisée with mushrooms ..... 18 €
Chicory / mushrooms / mustard / apples

Tagliatelles ..... 14 €
Red pesto / parmesan / olive oil

Wok ..... 15 €
Jasmine rice / vegetables / ponzu / coriander

Gnocchis ..... 14 €
Courgettes / philadelphia / basil