

BITES

Boulettes de veau 6 artisanal Limburg-style veal bitterballen served with mustard mayonnaise	12.5
Bouchées variées 6 refined warm appetizers served with homemade mayonnaise and chili sauce	9.5
Boulettes de homard 6 crispy lobster bitterballen served with herb mayonnaise	16.5
Boulettes de risotto 6 creamy risotto bites with truffle, wild mushrooms and herb mayo	9.5
Fromage Young and aged cheese cubes served with mustard and celery salt	6.5
Pain Fresh bread served with three homemade dips	8.5
Assortiment d'apéritif Charcuterie aged cheese dips bread scrocchi warm bites	30

If you have any allergies,
please ask our staff for allergen information.

Bistro
FRANCIS

MENU DU CHEF

Dinner

3 courses	62.5
4 courses	76.5
5 courses	89.5
6 courses	102.5

With the 3-, 4- or 5-course menu, it is possible to replace the dessert with a selection of cheeses.
Supplement €7.50

Cheese selection as an additional course
Supplement €12.00

Wines

3 courses	27
4 courses	36
5 courses	45
6 courses	54



SOUPS

Soupe du jour homemade seasonal soup	10
Bisque d'homard lobster bisque slow-cooked seasonal fish fennel samphire	21.5

PLATS FROIDS

Charolais Steak Tartare marinated cucumber lime red onion	20
Burrata  confit tomatoes caramelized honey walnut avocado	24
Salade César  romaine lettuce Caesar dressing egg croutons Parmesan cheese With Chicken & Bacon (+ €4.00)	17

SUCRÉ

Apple caramel pie with whipped cream	5.75
Deluxe brownie bar with whipped cream	
Luscious lemon pie with whipped cream	

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LUNCH

Available from 12:00 PM to 3:00 PM

MENU DU CHEF

Lunch

3 courses 62.5
4 courses 76.5

A menu carefully
created by our chef.
Available on Sundays

JOIE DE VIN

Three delicious
wines paired with
matching bites
32.5 p.p.

Available from Friday
to Sunday, between
12:00 pm and 6:00 pm

PAIN

Choice of white or brown bread

Saumon fumé

17.5

smoked salmon | marinated cucumber |
lime | red onion

Chèvre

16.5

goat cheese | confit tomatoes |
caramelized honey | walnut | avocado

Jambon Serrano

14

serrano ham | aged cheese |
pesto mayonnaise | salad

DINER

STARTERS

Steak tartare

20

beef tartare | little gem | cherry tomato |
pickled cucumber | chives | comté foam

Poitrine de porc et homard

25

pork belly | lobster | baby pak choi
apple | langoustine dressing

Saumon fumé

22.5

smoked salmon | little gem | beetroot |
basil | hollandaise foam

Cannelloni de betterave

20

beetroot cannelloni | pearl couscous |
sweet and sour vegetables | pumpkin

INTERMEDIATE COURSE

Chef's seasonal specialty

20

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MAIN

Bavette de bœuf grain-fed beef bavette chanterelles peas parsnip béarnaise	35
Filet de veau veal tenderloin chanterelles savoy cabbage peas veal jus	30
Limande-sole pan-fried lemon sole risotto chanterelles butternut squash celeriac beurre blanc	37
Risotto 🍃 butternut squash celeriac chanterelles parsnip celeriac beurre blanc	27.5

SIDES

french fries with mayonnaise	5.5
potato mousseline with vegetable crisps	5.5
mixed salad	5.5
warm seasonal vegetables	5.5

DESSERT

Dame blanche bourbon vanilla ice cream warm chocolate sauce chantilly cream	13.5
Sélection de fromages selection of 4 cheeses honey fruit bread grapes nuts	24.5
Poire pear strained yoghurt chocolate cream hazelnut ice cream	17
Café gourmand coffee served with a selection of sweet treats	10

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