

BITES

Boulettes de veau 12.5

6 artisanal Limburg-style veal bitterballen
served with mustard mayonnaise

Bouchées variées 9.5

6 refined warm appetizers served with
homemade mayonnaise and chili sauce

Boulettes de Homard 16.5

6 crispy lobster bitterballen
served with herb mayonnaise

Boulettes de risotto 9.5

6 creamy risotto bites with truffle,
wild mushrooms and herb mayo

Fromage 6.5

Young and aged cheese cubes
served with mustard and celery salt

Pain 8.5

Fresh bread served with three homemade dips

Assortiment d'apéritif

Charcuterie | aged cheese | dips |
bread | scrocchi | warm bites

Bistro
FRANCIS

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

MENU DU CHEF

Diner

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

Wijnen

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

charolais beef tartare
marinated cucumber | chive cream | Parmesan foam

Picanha

21.5

slow-cooked picanha | brioche |
comté | pesto

Carpaccio de Saint-Jacques

22.5

scallop | cauliflower | hazelnut |
shellfish cream | langoustine | avocado

Tempura de pleurote

20

beech mushroom | goat cheese |
little gem lettuce | fennel

INTERMEDIATE COURSE

Chef's seasonal specialty

20

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MAIN

Bavette de bœuf beef bavette turnip celeriac morel sauce	35
Canard duck breast turnip bimi celeriac red wine sauce	30
Filet de plie plaice fillet leek fennel beurre blanc	30
Risotto de pommes de terre 🌿 potato risotto seasonal vegetables basil Comté foam	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
Tuile aux fruits rouges tuile red berries peach white chocolate almond ice cream	17
Café gourmand coffee served with a selection of sweet treats	10

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