

Bistro
FRANCIS
BREAKFAST.
LUNCH
&
DINNER.

3 courses 60,-

4 courses 72,5,-

STARTER

SAUMON FUMÉ

Smoked salmon with a fresh vegetable medley, dill cream, and airy butter-tomato sauce.

INTERMEDIATE COURSE

PHOLIOTE DU HÊTRE

Beech mushroom tempura with crispy pata negra, sweet-and-sour pearl onion, chives, and Comté foam.

MAIN COURSE

FILET DE VEAU

Veal tenderloin with green beans, chicory, and béarnaise sauce.

Available as a supplement: fries, potato mousseline or a fresh salad.

DESSERT

POIRE

Cheesecake cream with caramelized pear, speculoos, and Bastogne ice cream.



For modifications, a supplement may be charged.
Of course, we take allergies and dietary preferences into account.