

## LA CARTE

de la Bistronomie  
aux Plats tradis liégeois...

### Starters:

Cocktail plate	13 €
Gray shrimp croquettes, fried parsley and homemade tartare	15 €
Croquettes of Pecorino, Parmesan cheese, smoked ham	14 €
Beef Carpaccio, mayonnaise with truffle, arugula and parmesan shavings	15 €
Seabream Tartare with Mango and Lime	15 €
Green asparagus, Pepper coulis and Chorizo, Parmesan cream	14 €

### Salads:

Thai style salad (marinated beef, coriander, soy, curry, basmati)	16 €
Lebanese salad (tzatziki, kefta)	16 €
Burmese Curry Scampi salad, young shoots, braised fennel, celery	17 €
Mozzarella burrata, zucchini caviar, Serrano and parmesan cheese	16 €
Salad, Crunchy Chicken, Avocado, Tomato, Old Brugge, Homemade Pesto	16 €

### Pasta's:

Pappardelles with smoked salmon, zucchini, tomatoes, dill and white wine	17 €
Risotto with Mussels, Crayfish, Peas and Lemon Kafir	18 €
Ravioli with mushrooms, Ricotta sauce and Spinach	16 €
Pasticcio Classic	15 €
Parmigiana lasagna, tomato sauce	16 €



### The Classics:

Balls in the Liegeoise Applesauce 3 €	13 €
Italian beef tartare	17 €
American prepared or not	15 €
Mother's Flight to the Wind	14 €
Flight to the Sea Wind (cod, shrimps, crayfish)	19 €

### Meats:

Black Steak of Heifer Cream Mushroom Sauce, Cream Pepper 2,50 € Gorgonzola sauce 3,50 €	19 €
Entrecôte Simmental (Switzerland)	27 €
Tagliata Cuberoll (Ireland)	25 €
Burger according to the chef's mood	17 €
Ribs on the bone (2 persons)	49 €
Frayed Leg of Lamb, Parmentier with Olives, Provençal Vegetables	23 €

Market fish, according to delivery

Accompaniment: fries, hash browns or croquettes

### Desserts:

Crème brûlée	6 €
Colonel	9 €
French toast	7 €
Moelleux with Chocolate and Passion	8 €
Panna cotta with lime	6 €
White or Brazilian lady	6 €
Gourmet coffee	7 €
Café Liègeois	7 €
Irish Coffee	7 €
Cheese plate	11 €

