

**FINGERS FOOD & APPETIZERS**

**FINGERS FOOD & SIDES : 6€ p.p**

*(served with garlic bread)*

- 1 Organic buffalo mozzarella cheese
- 2 Organic buffalo ricotta with herbs
- 3 Farm ham
- 4 Seasonal delicatessen
- 5 Organic belgian cheese cubes (Tomme de Houmon)
- 6 French fries cone

**KIDS MENU : 9€**

- 7 Cheese burger, french fries **OR**
- 8 Tagliatelles with ham & cheese **OR**
- 9 Farm chicken filet, fresh vegetables, french fries  
+ Ice cream Movenpick

**SOUPS & APPETIZERS**

- 10 Soup of the day, bread & butter **5,5 €**
- 11 Onion soup (in season) **6,5 €**
- 12 Croque Monsieur (farm egg + 1€) **9 €**
- 13 Nature omelette (extra farm egg + 1€) **8 €**
- 14 **Supplements : cooked ham or cheese  
cheese or mushrooms or tomatos,...** **2 €**
- 15 Organic goat cheese salad with thyme &  
honey **14,5 €**
- 16 Home made shrimp's croquettes **14 €**
- 17 Mussels "à l'escargot" (with garlic) **14 €**
- 18 Devil style scampis (gratinated & spicy) **14 €**
- 19 Stirfried scampis with garlic **13 €**

**DISHES**

**BELGIAN SPECIALITIES**

- 20 Home made meat balls (pork/veal) with belgian endives, dark Leffe & speculoos sauce, french fries **16 €**
- 21 Home made flemish carbonade (stuffed beef), french fries **18 €**
- 22 Salted potato waffle with farm ham, organic buffalo mozzarella, dried fruit salad, balsamic vinegar **16,5 €**
- 23 Salted potato waffle with fresh vegetables & grilled farm chicken, dried fruit, balsamic vinegar **17 €**
- 24 Salted potato waffle, fresh vegetables & grilled salmon, organic ricotta, dried fruit, balsamic vinegar **17,5 €**
- 25 Duckling breast with cherry beer sauce, fresh vegetables, croquettes **19,5 €**
- 26 Homemade meatloaf, mushrooms sauce, fresh vegetables, croquettes **16 €**
- 27 Season's vegetablepuree, country sausage & bacon (in season) **15 €**
- 28 Home made farm chicken "vol-au-vent", french fries **17 €**

**MEAT**

- 29 Minced rowbeef (tartare), french fries & salad **17 €**
- 30 Prime rib, bearnese style sauce, salad & french fries **27,5 €**
- 31 Breaded veal cutlet, organic mozzarella, pesto & fresh vegetables, french fries **24,5 €**
- 32 Cheeseburger, bacon, salad, tomato, barbecue sauce, french fries **15 €**
- 33 Jockey club (chopped steak with fried egg), french fries, salad **17 €**
- 34 Vealkidneys like in Liège or with mustard, croquettes **19 €**
- 35 Salers steak (200gr/300gr), salad, french fries **18/25**
- 36 Pork shank with mustardsauce, french fries **18 €**
- 37 Sauerkraut alsatian style, mashed potatoes (in season) **21 €**
- 38 Sauerkraut with pork shank (600gr), mashed potatoes (in season) **21 €**

### **PASTA**

|    |   |        |
|----|---|--------|
| 39 | Artisanal bolognese lasagna with mushrooms & ham                                      | 14 €   |
| 40 | Home-made grilled aubergine and zucchini lasagna with organic goat cheese & pine-nuts | 16 €   |
| 41 | Tagliatelle with pesto, organic Tomme de Houmont & arugula salad                      | 16 €   |
| 42 | Gratined tagliatelle with scampis & tomato cream                                      | 16,5 € |

### **FISH**

|    |  |      |
|----|--|------|
| 43 | Trout fillets meunière, fresh vegetables, french fries                   | 16 € |
| 44 | Grilled salmon with bearnese style sauce, fresh vegetables, french fries | 19 € |

### **MUSSELS (Price of the day)**

|    |   |
|----|---|
| 45 | Mussels seaman's style, french fries                              |
| 46 | Mussels with white wine, french fries                             |
| 47 | Mussels with Roquefort cheese, french fries                       |
| 48 | Mussels "Poulette" (cream, bacon, mushrooms & leek), french fries |
| 49 | Mussels with pepper and cream, french fries                       |
| 50 | Mussels with garlic, french fries                                 |
| 51 | Mussels with whit beer, french fries                              |
| 52 | Mussels seaman's style (little portion), french fries             |

### **SAUCES**

|    |                    |       |
|----|--------------------|-------|
| 53 | Bearnese style     | 3,5 € |
| 54 | Green pepper cream | 3,5 € |
| 55 | Mushrooms          | 4 €   |
| 56 | Roquefort          | 4 €   |

*Le Grand Café use local and seasonal products selected with particular attention.*

*We work with passionate partners, belgian local craftsmen and producers.*

*All our meat comes from "Viande-Ardenne" that practices sustainable agriculture and breeding.*

*Allergens information available on request.*

*Products composition may change. If you are allergic, please let us know !*