

FINGERS FOOD & APPETIZERS

FINGERS FOOD & SIDES (with garlic bread)

1	Organic buffalo mozzarella cheese	7 €
2	Pan con tomate (bread with tomato)	6 €
3	Farm ham	6 €
4	Seasonal delicatessen	6 €
5	Cheese cubes	6 €
6	French fries cone	6 €

KIDS MENU : 9€

7	Cheese burger, french fries	OR
8	Linguine with cream, ham & cheese	OR
9	Farm chicken filet, fresh vegetables, french fries + 1 scoop of Movenpick Ice cream	

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€)	9 €
14	Supplements : cooked ham or cheese cheese or mushrooms or tomatos,...	2 €
15	Organic goat cheese salad with thyme & honey	15 €
16	Home made shrimp's croquettes	15 €
17	Mussels "à l'escargot" (with garlic)	16 €
18	Devil style scampis (gratinated & spicy)	15 €
19	Stirfried scampis with garlic	15 €

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	Duckling breast with cherry beer sauce, fresh vegetables, croquettes	23 €
23	Homemade meatloaf, mushrooms sauce, fresh vegetables, croquettes	16 €
24	Season's vegetablepuree, country sausage & bacon (in season)	15 €
25	Home made farm chicken "vol-au-vent", french fries	19 €

MEAT

26	Minced rowbeef (tartare), french fries & salad	18 €
27	Prime rib, bearnese style sauce, salad & french fries	29 €
28	Cheeseburger, bacon, salad, tomato, peppered mayonnaise, french fries	16 €
29	Jockey club (chopped steak with fried egg) , french fries, salad	18 €
30	Vealkidneys like in Liège or with mustard, croquettes	22 €
31	Steak nature (250gr), salad, french fries	22 €
32	Pork shank with mustardsauce, fresh vegetables, french fries	23 €
33	Sauerkraut alsatian style, mashed potatoes (in season)	24 €
34	Sauerkraut with pork shank (600gr), mashed potatoes (in season)	24 €

PASTA

35	Artisanal bolognese lasagna with mushrooms & ham	14 €
36	Home-made grilled aubergine and zucchini lasagna with organic goat cheese & pine-nuts	16 €
37	Linguine with pesto & arugula salad	16 €
38	Linguine with scampis & tomato bisque cream	18 €

SALTED POTATO WAFFELS

39	Farm ham salad, organic buffalo mozzarella, dried fruit salad, basil vinaigrette	18 €
40	Farm chicken, fresh vegetables, dried fruit, basil vinaigrette	18 €
41	Grilled salmon, fresh vegetables, organic ricotta, dried fruit, basil vinaigrette	18 €

FISH

42	Trout fillets meunière, fresh vegetables, french fries	18 €
43	Grilled salmon with bearnese style sauce, fresh vegetables, french fries	21 €

MUSSELS (in season)

44	Mussels seaman's style, french fries	24 €
45	Mussels with white wine, french fries	26 €
46	Mussels with Roquefort cheese, french fries	26 €
47	Mussels "Poulette" (cream, bacon, mushrooms & leek), french fries	26 €
48	Mussels with pepper and cream, french fries	26 €
49	Mussels with garlic, french fries	26 €
50	Mussels with whit beer, french fries	26 €
51	Mussels seaman's style (little portion), french fries	18 €

SAUCES

52	Bearnese style	3,5 €
53	Green pepper cream	3,5 €
54	Mushrooms	4 €
55	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 !

