



Fixed menu 27-02 january 2026

Our menus are adaptable for vegans and kids.

Saturday 27 december:

'Coq' au vin or a vegetable stew €18,80 p.p.

Chicken legs 'Coq au vin' (red-wine-style) or a vegetable stew served with 3 types of vegetables and a potato dish.

Sunday 28 december:

Lasagna with mince or a vegetarian lasagna and salad €19,- p.p.

Old-school style lasagna served with béchamel, a rich green salad, garnish, mozzarella and balsamic vinaigrette.

Monday 29 december:

Confit duckleg or vegetable spring rolls €19,80 p.p.

Your choice served with red fruit-bayleaf sauce, a potato dish and 3 types of vegetables.

Tuesday 30 december:

Tajine with artisanal merguez sausages or vegetarian version €19,- p.p. or fish €22,50 p.p.

The tajine of choice, served with couscous, 3 types of fresh vegetables and herb stock.

Wednesday 31 december:

Homemade festive platter serves about 10 persons €400,-

- savory baklava filled with red onion compote and foie gras
- filled dates with goat cheese mousse
- green persil-lemon olives
- marinated salmon(approx. 600gr), smoked and served with passion fruit creme
- smoked duckbreast (2 entire) and chutney of dried fruits and african spices
- smoked almonds
- toasts, bread and butter
- 4 types of charcuterie (100% homemade)
- Mont d'or de Vacherin, or other baked cheese from the oven
- salade: salade, marinated vegetables and a vinaigrette
- cake vanille-almond
- homemade sorbet: apricot 1 liter

Thursday 1 january:

Marinated and grilled Spare ribs or chicken skewer €22,50 p.p. or vegetable skewer €20,50 p.p.

Your choice marinated and grilled served with a BBQ sauce, a potato dish and 3 types of fresh vegetables.

Friday 2 january:

Tartiflette €19 p.p. Or vegetarian with wild mushrooms €22 p.p.

Tartiflette (reblochon cheese, potatoes, onions and bacon) served with a rich green salad, vinaigrette and garnish.

Do not forget to order our home-made charcuterie.

Ice creams and sorbets 100% homemade

• strawberry sorbet 1 liter	€12,50
• vanilla ice cream 1 liter	€14,-
• cherry sorbet 1 liter	€13,50
• chocolat ice cream 1 liter	€14,50
• mango-passionfruit sorbet fruit 1 liter	€14,50
• chocolat chip choco ice cream 1 liter	€15,75

Pies and cakes grand-mère €32,50 (28 cm in diameter)

- Brownie from dark chocolat, nuts and chili
- Carrot cake with speculoos
- Tarte tatin from apple
- French cobbler pie with abricot
- Cherry crumble
- Lemon curd pie
- Cheesecake with red fruit and yoghurt €34,50

Home-made apéro

- Chefs choice noodle springrolls 10 pcs | chili sauce (to reheat) €26,50
 - Guacamole approx. 175 gr. | salsa approx. 350 gr. | tortilla chips approx. 400 gr. €18,50
 - Plateau charcuterie 100% home-made (serves about 10 people) €85,-
- Jamaican lomo, pepperd lomo, coppa chorizo, dried ham, Dutch lard, small salad, bread and pickles.
- Garlic-herb butter approx. 150 gr. | bakers bread € 9,90

Home-made canapes:

- 10 canapes | mousse of goat cheese | nut | garnish €29,50
- 10 canapes | salmon rillette | capers | garnish €29,50
- 10 canapes | smoked duck breast | chutney | garnish €29,50
- 10 canapes | avocado cream | smoked nuts | garnish €29,50

