












































































## Chef's Dishes

|  |   |  |   |   |   |   |   |  |  |
|--|---|--|---|---|---|---|---|--|--|
| <b>Beef burger</b><br>Mayonnaise aux poivres, lard rôti, cheddar, frites & salade  |    |  |    |  |  |  |    |  |  |
| <b>Beef Burger</b><br>Mayonnaise aux poivres, lard rôti, cheddar, frites & salade  |    |  |    |  |  |  |    |  |  |
| <b>Salmon Burger</b><br>Lemon mayonnaise, chips & salad  |    |  |    |  |  |  |    |  |  |
| <b>Burger de saumon</b><br>Lemon mayonnaise, chips & salad   |    |  |    |  |  |  |    |  |  |
| <b>Beef carpaccio</b><br>Pesto, chips & salad  |    |   |    |   |   |   |    |  |  |
| <b>Fish &amp; Chips</b><br>Tartar sauce  |    |  |    |  |   |  |    |  |  |
| <b>Fish &amp; Chips</b><br>Tartar sauce  |    |  |    |  |   |  |    |  |  |
| <b>La Buddha Bowl</b><br>Lentilles corail, concombres, tomates, radis, sucaines, avocat, mangues, fèves, graines de sésame et soja |    |  |   |  |   |   |    |  |  |
| <b>The Welsh</b>   |    |  |   |  |   |  |    |  |  |
| <b>The Welsh</b>   |    |  |   |  |   |  |    |  |  |
| <b>Moules Marinières</b><br>fries  |    |   |    |   |   |   |    |  |  |
| <b>Potjevleesch</b><br>Chips & salad   |    |  |   |  |   |  |    |  |  |
| <b>Cæsar salad</b> Crisp salad, chicken fillet, anchovy paste, breaded chicken, poached egg, bread chips & grana padano cheese     |    |  |    |   |   |  |   |  |  |
| <b>Beef tartar with a knife</b>  |   |  |   |   |   |   |   |  |  |
| <b>Beef tartar with a knife</b>  |  |  |  |   |   |   |  |  |  |

## Les Offres Buffet

### Buffets

|   |  |  |  |  |  |  |   |  |  |
|---|--|--|--|--|--|--|---|--|--|
| <b>Crémant Blanc de Noirs - Willy Gisselbrecht</b> AOC Crémant d'Alsace |  |  |  |  |  |  |  |  |  |
| <b>Gewurztraminer Guillaume - Willy Gisselbrecht</b> AOC Gewurztraminer |  |  |  |  |  |  |  |  |  |
| <b>Riesling Grand Cru Frankstein - Willy Gisselbrecht</b> AOC Riesling  |  |  |  |  |  |  |  |  |  |
| <b>Riesling Schiefferberg - Willy Gisselbrecht</b> AOC Riesling         |  |  |  |  |  |  |  |  |  |





## Cocktails

### Cocktails with alcohol

#### Aperol Spritz

Aperol, Prosecco, sparkling water



**Ch'ti Mojito** Rhum blanc, citron vert, menthe fraîche, Affligem  
sirop de sucre de canne



**Royal Mojito** Rhum blanc, citron vert, menthe fraîche, Champagne,  
sirop de sucre de canne



#### Spritz

Prosecco, eau gazeuse



## Liquors

### Aperitifs

#### Americano Maison



#### Chandon Garden Spritz



#### Kir Bourgogne Aligoté



#### Kir

#### Royal



#### Martini

Bianco, Rosso ou Extra Dry



#### Picon vin blanc

Picon, Bourgogne Aligoté



#### Porto Grahams

Ruby / White



#### Prosecco



**Royal de Jarras Blanc de Blancs Camargue** Sparkling wine



