

# La Belle Epoque

## Starters

Terrine of foie gras, brioche bread		18,00 €
Chef's cheese croquettes:	1 croquette (*)	10,00 €
	2 croquettes	13,50 €
Chef's shrimp croquettes:	1 croquette (*)	11,50 €
	2 croquettes	17,00 €
House croquette duo		15,00 €
Pike quenelle in Nantua sauce		16,50 €
Cappuccino of pumpkinsoup, mascarpone , parmesan cheese (*)		10,00 €
Beef shank stew, pan-fried foie gras, ravioli with truffle sauce		18,00 €

## Fish

Sole of the North Sea	26,00 €
Ray wing parmentier, hazelnuts butter, capers	21,50 €
Fisherman's pot (fish and shellfish)	28,00 €

*\* Starters marked with an asterisk are not available as a main dish.*

*Our preparations are homemade; therefore, for parties of more than 5, please limit your choice to a maximum of three different starters and three different main courses.*

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## Offaly good

Chef's Liège meatballs	2 pieces	10,00 €
	1 piece	14,50 €
Calf's head with fries		19,50 €
Xavier's white sausage millefeuille with Grandma's Compote		17,50 €
Flemish carbonnade (beef simmered in Chouffe beer)		18,50 €
Veal cheeks-parmentier, purée		18,50 €
Confit duck parmentier with Tartufata		19,00 €
Grilled knuckle of ham with salad and grilled tomatoes, béarnaise		19,00 €
Chicory gratin, ham on the bone, buttered purée, Comté cheese		12,50 €

## From the grill :

Grilled beef rib steak fries, salad *	28,50 €
Irish T-bone steak (for one) *	30,00 €
Beef tagliata, rocket salad, Parmesan, truffle sauce	26,00 €

\* Choice of sauce: pepper & cream, béarnaise, wild mushrooms & cream  
(only as an accompaniment for the meats above)

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