

Appetizers

Truffle Ravioli Tartufata sauce, Arugula salad, sun-dried tomatoes	16€
Salmon Tartar with fresh herbs, sour cream, Avruga caviar	16€
Homemade calamari's Tender Peruvian calamari's, breaded and fried	15€
Homemade Parmesan croquettes fried parsley and parmesan flakes	15€
Homemade poultry croquettes On its tomato sauce	16€
Homemade grey shrimps Tartar sauce	18€
Homemade variety of croquettes 3 pieces (Parmesan, poultry, shrimps)	23€
Tiger shrimps Garlic cream or spicy tomato sauce	18€
Simmental Carpaccio Parmesan flakes, button mushrooms, arugula salad with truffle oil, Balsamic caviar, dried tomatoes, olive oil from Château d'Estoublon Picholine	17€
Wagyu Carpaccio Parmesan flakes, button mushrooms, arugula salad with truffle oil, Balsamic caviar, dried tomatoes, olive oil from Château d'Estoublon Picholine	22€
Wagyu Tartar cut with a knife figs, young onions, walnuts, walnut oil, Espelette pepper and soy	23€
Duo of Wagyu Carpaccio and Tartar	24€
Marrow bone (simply baked with Guérande sea salt)	18€

Millennium sardines

Year 2013	18€
Year 2015	17€
Year 2016	16€
Year 2017	15€
Year 2018	15€
Year 2019	14€
Year 2020	14€

Traditional meals

Homemade meatballs with brown beer sauce (Belgian specialty) Pork and beef ground meatballs, brown beer sauce, Liège syrup (apple, pear), dried grapes, onions, prunes	16€
Homemade tomato meatballs	16€
Boquillon Beef tartar freshly prepared	19€
Caramelized knuckle of ham caramelized honey old mustard 750g	20€
Knuckle of ham, homemade Bearnaise 750g	20€
Our side dishes: <ul style="list-style-type: none">- Homemade French fries- Grilled potatoes- Croquettes- Linguine's- Or ...	
Gratin Dauphinois	3.50€
Supplement side dishes	2.00€
Hot vegetables (feel free to ask the waiter what vegetables are available)	3.00€

Our exceptional meats
Galicia – Simmental – Holstein – Oedslach

Rib steak matured 4 weeks 350g/450g	39€/49€
Rib-eye steak matured 4 weeks (ask for available weight)	9€/100g
Wagyu sirloin steak Fat index bms 7-8 whole +- 1kg	13€/100g

Our suggestions

To share

Premium charcuterie duo

Ibérique ham Pata Negra 100% Bellota matured 36 months	26€
Cecina de Galicia matured 30 months	

Meals

Veal tomahawk Milanese style (escaloped and beaded)	35€
Matured Galicia meatballs Homemade, Mc Chouffe sauce	22€
Suggestion of the day ...	

Pasta's

Carbonara linguine, Tartufata cream and scum smoked bacon	20€
Chef's linguine Bocquillon Pure filet Chopped, Parmesan cream, red onions, chives	20€

Dessert

Cafeteria bowl, violet ice cream, strawberry, meringue, Cava	10€
The same without Cava	8,50€
Suggestion of the day ...	

SEE ALSO SUGGESTION TABLE

Fish and shellfish

Salmon steak, homemade Bearnaise	23€
Fillet of sera bream	29€
Gambas and calamari's	22€
Shrimps garlic and cream / spicy tomato sauce	23€
Plate from the sea (homemade calamari's, gambas, salmon tartar, fish filet according to availability)	26€
Salmon tartar with fresh herbs, sour cream, Avruga caviar (or without)	22€

Our salads

Cafeteria salad Homemade smoked duck breast, duck confit, pan-fried foie gras	20€
Nordic salad Smoked salmon, Gambas, fried calamari's	19€
Hot goat cheese and Serrano salad Hot goat cheese with honey, Serrano ham, honey mustard dressing	17€
Cesar salad Chicken aiguillette, parmesan flakes, parmesan sauce	18€

Meals for kids

Homemade meatball, with brown beer sauce (Belgian specialty) or tomato sauce	10€
Grilled chicken filet	10€
Fried calamari's	10€
Minced steak	10€

Our meats

Beef steak 250g/350g Pie rouge from Wallonia	20€/26€
Irish rump heart	27€
Beef tagliata 250g/350g Arugula salad, parmesan, sun-dried tomatoes, Balsamic cream, Pie rouge de Wallonie	23€/29€
Matured beef (let's see our suggestions) Rib steak, beef sirloin, rib-eye steak	
Pie Rouge rib steak from Wallonia 350g	31€
Veal tomahawk Milanese style (escaloped and beaded)	35€
Wagyu Tartar cut with a knife Figs, young onions, walnuts, walnut oil, Espelette pepper and soy	32€
Wagyu sirloin steak 250g/350g	39€/53€
Grilled chicken aiguillette	16€
Cutlet style Milanese (supplement sauce available)	16€
Cutlet style Cafeteria Neapolitan cream, tomatoes, eggplant, au gratin	19€
Rossini pan-fried escalope of foie gras, Port wine reduction with truffle flavours	7€
Hot sauce Roquefort, mushrooms, green pepper, homemade Bearnaise, Neapolitan	3.50€
Cold Cafeteria sauce	1.00€

Our Burgers

220 grams of 100% pure Bocquillon beef from local farmers, from farm to fork.

	220g Simple	440g Double	660g Triple
The Cafeteria	16,50€	21€	24,50€
Double cheddar, tomato, salad, Cafeteria sauce			
The same with matured Galician beef	21€	27€	32€
The Tuscan	17,50€	22€	25,50€
Double Cheddar, tomato, Tuscan sauce			
The same with matured Galician beef	22€	28€	33€
The Savoyard	17,50€	22€	25,50€
Raclette cheese, bacon, pepper sauce			
The same with matured Galician beef	22€	28€	33€
The New Yorker	18,50€	23€	26,50€
Slices of grilled bacon, double cheddar, caramelised onions, ketchup, mustard			
The same with matured Galician beef	23€	29€	34€
The Italian	18,50€	23€	26,50€
Parmesan, sun-dried tomatoes, arugula salad with truffle oil, balsamic cream			
The same with matured Galician beef	23€	29€	34€
The Cowboy	20€	24,50€	28€
Cowboy sauce, Bocquillon, double cheddar, slices of grilled bacon, salad, fried onions			
The same with matured Galician beef	24,50€	31,50€	35,50€
The Chick-Burger	17,50€	22€	
Breaded chicken breast, double cheddar cheese, salad, Tuscan sauce			

Our special Burgers

The Royal Duck	27,50€
Chopped duck legs and breast, pan-fried foie gras escallops, smoked duck breast carpaccio, cafeteria sauce	
The Matured	21€
Cafeteria sauce, double cheddar, arugula salad with truffle oil	
Marinated Spare Rib Burger , cooked for 9 hours at 100 degrees	21,50€
Caramelized and boneless, double cheddar, homemade barbecue sauce, tomatoes, fried onions	
The Wagyu	31,50€
Wagyu tagliata, Cafeteria sauce, double cheddar, arugula salad, truffle oil	
The Jack-Mike Burger	21€
200g of thinly sliced Pie Rouge beef (marinated in Jack Daniel's, soy, honey), double cheddar, red onions, salad, Jack Daniel's sauce	
Vegetarian Burger	17,50€
Parmesan, Neapolitan sauce, grilled eggplant, arugula salad	

Our desserts (Nicoli is the official supplier of our ice cream)

Cafeteria cup (Violet ice cream, strawberry, meringue flakes, cascade of Cava)	10€
The same without Cava	8,50€
Dame Blanche (vanilla ice cream, chocolate sauce, whipped cream)	8€
Dame noire (chocolate ice cream, chocolate sauce, whipped cream)	8€
Brazilian (coffee ice cream, caramel, whipped cream)	9€
Homemade lava cake (10 min)	9€
Homemade tart Tatin (10min)	9€
Homemade crème brûlée	8€
Gourmet coffee	9€
Liegeois coffee	9,50€
The Colonel (lemon sorbet and vodka)	8,50€
Tiramisu	8.50€
Chocolate mousse	8.50€
Sorbets mix	7€

Our homemade pancakes

Sugar pancakes	6€
Brown sugar pancakes	6€
Chocolate pancakes	6€
Whipped cream pancakes	6€
Chocolate and whipped cream pancakes	7,50€
Mikado pancakes	8,50€
Flambeed pancakes	9€