



La Brasserie

by Pierre Résimont



Belgian chef and owner of the restaurant with two Michelin stars "L'Eau-vive" in Namur and the brasserie "Le comptoir de L'Eau - vive" in Erpent offers a selection of typical brasserie dishes adapted to today's tastes.

"Passion, creativity and flavours are the ingredients of my cuisine. I hope you enjoy it".

With the half board, you can choose one starters, one main course between meat or fish and one dessert.

| Starters |

	PVP €	Half Board
 Beef carpaccio cooked at low temperature, foam tuna, lemon confit, capers and bread and garlic powder	22,50	incl.
 Red mullet grilled with olive bread and raw vegetables vinaigrette	23,10	4,00
 Foie gras of duck, rhubarb and bread of spice	25,25	4,50
 Salmon with citrus sauce, beans, Iberian loin and cucumber gelatine	17,20	incl.
 Parmesan cheese croquette, tomato sauce, fresh salad and slice of Parmesan cheese	13,95	incl.
 Asparagus cream soup, mollet egg, croutons and parsley cream	11,15	incl.
 Red king prawn, spinach, tomato and bisque	26,15	5,00
 Foie gras Marbled, Canary potatoes and mesclun with Sherry vinegar	23,85	4,50
 Lobster, ricotta ravioli and bisque	28,40	6,00

| Fish and Meat |

 "Fish and Chips" turbot, renewed version	26,70	6,00
 Fish of the day in sauce with vegetables "Waterzooi" style	s/m.	s/m.
 Cherne, fregola (toasted pasta), saffron sauce and clams	26,90	6,00
 Grilled lamb carré, aubergine puré, mashed potatoes Résimont style, confited tomatoes cherry and pepper grilled sauce	24,00	4,50
 Royal quail, Liégeoise salad, homemade potato chips and corn	23,00	4,00
 Meetballs with tomato sauce, french fries and mayonnaise	17,10	incl.
 Poultry chicken, Provence olives, artichokes, pisto and toasted bread of tomato	21,25	incl.

| Specialities |

PVP € Half Board

	Sole Meunière, mashed potatoes "Résimont" style and salad	27,25	6,00
	Chateaubriand, Béarnaise sauce and garnish (2 people - price per person)	31,00	8,00
	Lobster, risotto, Sarawak pepper and basil	48,85	12,50
	Bread and butter	2,85	incl.

| Desserts |

	Lemon and meringue pie	8,10	incl.
	Dame blanche (Vanilla ice-cream with hot chocolate)	7,80	incl.
	Chocolate Coulant	8,80	incl.
	Crème brûlée	7,40	incl.
	Mix of red fruits and white cheese ice cream	8,10	incl.
	Vervain cream, grapefruit mousse and red currants	8,10	incl.

According to the European Regulation EC 1169/2011 on the proper labeling of food allergens, we offer the following guide in order to inform you in a simple way the different icons for each allergy. Our establishment can not guarantee the total absence of any allergen traces not discribed as ingredients of ours dishes. Therefore if you are allergic or intolerant to any ingredient, please be so kind to contact our restaurants staff for more detailed information.

Thank you



Contains Sulfate



Contains Fish



Contains Peanut - Nuts



Contains Seafood - Crustaceans - Shellfish



Contains Gluten



Contains Milk



Contains Egg



Contains Mustard



Contains Dried Fruits



Contains Celery - Lupins



Contains Soya - Sesame Seeds

* The oils used are olive, sunflower and 100 % vegetable fat.

* Should you need any assistance, please ask our staff