



La Brasserie

by Pierre Résimont

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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.
Grilled scampi, avocado and citrus vinaigrette 	29,65	6,50
Foie gras of duck, rhubarb and bread of spice 	26,25	5,50
Bourgogne's snails, garlic butter, confited tomatoes, hazelnuts 	14,50	incl.
Red king prawns tartar, avocado, sour cream and caviar 	27,10	6,50
Asparagus cream soup, mollet egg, croutons and parsley cream 	11,15	incl.
Scallops "Meuniere", green beans and parmesan cream 	25,90	5,50
Egg "meurette", mushrooms, croutons, diced bacon 	11,50	incl.
Lobster, ricotta ravioli and bisque 	29,65	6,50
<h2>Fish and meat</h2>		
Turbot, false risotto of shells and celery 	29,85	6,50
Salmon fillet, grilled asparagus, sherry sauce 	22,50	incl.
Stuffed veal "Bourguignon" style, carrots, Brussels sprouts with belgian beer 	22,95	incl.
Grilled lamb carré, walnut vinaigrette and "Tatin" of endive 	28,50	6,00
Grilled veal cutlet, "Stoemp" of turnip and potatoes, Grenobloise sauce 	29,85	6,50
Confit of duck thigh, corn, olives and croutons 	24,15	incl.

# Specialities

PVP € | Half board

Sole Meunière, mashed potatoes "Résimont" style and salad 	28,25 6,50
Chateaubriand, Béarnaise sauce and garnish (2 people - price per person) 	31,00 9,00
Lobster, risotto, Sarawak pepper and basil 	48,85 12,50
Parmesan cheese croquette, tomato sauce, fresh salad and slice of Parmesan cheese 	14,95 incl.
Meatballs with tomato sauce, french fries and mayonnaise 	17,10 incl.
Bread and butter 	2,85 incl.

\* We inform you we have a specially designed menu for vegan. Please ask our restaurants staff for our menu.

\*\* We only collaborate with suppliers who have the certification of traditional and sustainable fishing.

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

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|--|---|
|  Tree nuts    |  Soybeans                    |
|  Milk         |  Eggs                        |
|  Fish         |  Lupins                      |
|  sesame seeds |  Mustard                     |
|  Peanuts      |  Sulphite and sulfur dioxide |
|  Molluscs     |  Celery                      |
|  Crustaceans  |  Gluten                      |

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

\* Should you need any assistance, please ask our staff.

Taxes are included