



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, fish or specialite and one dessert.

Starters

PVP € | HB

Beef carpaccio cooked at low temperature, foam tuna, capers and bread and garlic powder



22,50 incl.

Marinated salmon, avocado cream, quail egg and vegetables



24,95 4,60

Norway Lobster, avocado and citrus vinaigrette



29,65 6,50

Foie gras of duck, rhubarb, lemon confit and bread spices



26,25 5,50

Bourgogne's snails, garlic butter, confited tomatoes, hazelnuts



14,50 incl.

Pickled vegetables salad, peanuts and Dijon vinaigrette



14,50 incl.

Asparagus cream soup, mollet egg, croutons and parsley cream



11,15 incl.

Parmesan cheese croquette, tomato sauce, fresh salad and slice of Parmesan cheese



14,95 incl.

Egg "meurette", mushrooms, croutons, diced bacon



11,50 incl.

Lobster, ricotta ravioli and bisque



29,65 6,50

Fish and meat

PVP € | HB

Cherne, clams in their juice, fennel, carrot and courgette



29,85 6,50

Salmon fillet, grilled asparagus, sherry sauce



22,50 incl.

Veal Cheek 'Bourguignon' style 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, Grenoble sauce



29,85 6,50

Duck confit, corn, olives and croutons



24,15 incl.

Specialities

PVP € | HB

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

Meetballs with tomato sauce, french fries and mayonnaise



17,10 incl.

Bread and butter



2,85 incl.

Taxes are included

* 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

 Tree nuts

 Milk

 Fish

 Sesame seeds

 Peanuts

 Molluscs

 Crustaceans

 Soybeans

 Egg

 Lupins

 Mustard

 Sulphite and sulfur dioxide

 Celery

 Gluten

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

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