

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.



Grilled scampi, avocado and citrus vinaigrette

29,65 6,50



Foie gras of duck, rhubarb and bread of spice

26,25 5,50



Salmon with citrus sauce, beans, Iberian loin and cucumber gelatine

18,20 incl.



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

14,95 incl.



Asparagus cream soup, mollet egg, croutons and parsley cream

11,15 incl.



Red king prawn, spinach, tomato and bisque

26,15 5,50



Egg "meurette", mushrooms, croutons, diced bacon

11,50 incl.



Lobster, ricotta ravioli and bisque

29,65 6,50



| Fish and Meat |

Turbot, cauliflower textures, caviar, champagne butter

31,50 9,00



Salmon fillet, grilled asparagus, sherry sauce

22,50 incl.



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

25,00 5,00



White veal tenderloin at low temperature, morels and white asparagus

27,80 5,50



Meatballs with tomato sauce, french fries and mayonnaise

17,10

incl.



Chicken casserole, sweetbreads, mushroom cream and puff pastry

21,25

incl.



| Specialities |

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



Bread and butter

2,85

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 disclosed 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 tree nuts	 Contains molluscs
 Contains milk	 Contains crustaceans
 Contains fish	 Contains soybeans
 Contains sesame seeds	 Contains eggs
 Contains peanuts	 Contains lupins
 Contains mustard	 Contains celery
 Contains sulphite and sulfur dioxide	 Contains gluten

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

* Should you need any assistance, please ask our staff