

OUR STARTERS



Traditional Food :

- “Hors d’Oeuvres” Buffet (only at Lunchtime)
 - As a Starter, “all you can eat buffet” 9€
 - As a Main Course, “all you can eat buffet” 10€
- “Fisherman Salad”: smoked salmon, smoked halibut, surimi 12,90€
- Shrimp and Avocado Cocktail with Pineapple 10,80€
- Beef Carpaccio, Basil and Parmesan cheese, Arugula salad 12,20€
- « Flammeküche baguette », green salad 9,10€
- 3 Cheeses Salad and Nuts 13,10€
- Tomato and Tuna Tartar, Arugula salad 7,40€
- « Les Colonnes » Plate
(Raw Vegetables and Delicatessen assortment) 10,80€



Semi-gastronomic Food

- Home-made Duck “Foie Gras”, Apple Chutney 16,20€
- Gambas and roasted Scallops, served with Mango 18,90€



OUR MEAT PLATES

OUR FISH PLATES



Traditional Food :

- Beef Rib Steak, Green Pepper sauce 18,30€
- Veal Kidneys, Mushroom creamy sauce 17,40€
- Shredded Beef and Shallot (sliced in front of you) 18,40€
- Seafood Pasta 14,90€
- Traditional « Choucroute » (5 toppings) 16,70€
- Pork Shank braised with « Munster » cheese, Roasted Potatoes 15,30€
- Beef Tartar 17,70€
- Veal « Cordon bleu », creamy sauce, Spaätzle 17,40€
- Rustic Board (cream, fried potatoes, « Fôret noir » ham, chives, garlic, onions) 13,60€

Semi-gastronomic Food

- Veal Cutlet, Chanterelles mushroom sauce 25,40€
- Grilled Pikeperch filet served with Shrimps Risotto, Citronella sauce 23,50€
- Orange Duck Breast 24,50€
- Beef Tenderloin, Truffle juice sauce and « Foie Gras » shavings 25,30€

Side dishes:

Our plates are served with vegetables and starchy foods:

« Rice, Tagliatelle, Spaätzles or French Fries »

Extra to add a side: 1.50 €

OUR MENUS

"Zénith" Menu 26,70€

Only at Lunchtime

« Hors d'Oeuvres » Buffet



Rossini Beef Tenderloin, Red Wine sauce,

*« Pommes Pin » potatoes
and Vegetables*



Desserts Buffet



"Les Saveurs" Menu 29,50€

*Smoked Duck Breast Salad
served with « Foie Gras » shavings*



Veal Cutlet, Spaëtzle, Mushroom sauce



Vacherin cake and Custard

"Terroir" Menu 25,50€

« Flambée Baguette »



« Choucroute » or « Boeckefse »



Blueberries Tart



"Buffet" Menu 12,00€

Only at Lunchtime

"Hors d'Oeuvres" Buffet



Desserts Buffet



"Les Colannes" Menu 17€

Only at Lunchtime

"Hors d'Oeuvres" Buffet



Fish Brochette, Olive oil

Or

Poultry Brochette marinated with lime peel

Or

Shredded Beef and Shallot



Desserts Buffet



Kid Menu 9€

Until 12 years old

Small plate « Les Colannes »

(Raw vegetables, Delicatessen, Meat Pie)



Fish Finger or Minced Beef



« Malabar » Ice cream cup



One glass of nonalcoholic beverage (25cl)

Daily Menu 9€

(Depending disponibilities)

Starter and Main Course

Have a look to the blackboard!

(Except week-end and off national days)

For Dinner: Only for hotel guests



ROOM SERVICE : 4€
NET PRICES

01/12



OUR CHEESE BOARD



- *A Assortment*
- *A Portion*

6,50€
4,50€



OUR DESSERTS



Traditional Food:

- *Desserts Buffet* 7,40€
- *Fresh Exotic Fruits salad* 6,70€
- *« Les Colonnes » Icecream cup* 6,60€
(Raspberry, Blueberry, Mango, Red fruits coulis, Chantilly cream)
- *“Café Liégeois » Icecream cup* 7€
(Coffee Icecream, Espresso Coffee, Chantilly cream)
- *Chocolate and Coffee Cake, Red Fruits Coulis* 8,90€
- *Apples & Spéculos Shortbread Cokkie, Carambar flavor Custard* 6,90€
- *Crème Brûlée, Grand Marnier liqueur flavor* 7€
- *Chocolate Fondant stuffed with Nutella, Passion fruit coulis* 7,30€

Semi-gastronomic Food

- *Figs Tatin Pie, Salted Butter Caramel Icecream scoop* 10,70€
- *Banana flambé (in front of you)* 11,50€
- *Pineapple Carpaccio, Fresh Mint, Cinammon Icecream scoop* 10,70€
- *Iced Kougelhof, Violet flavor, Hot Wine Coulis* 9,20€
- *Mascarpone and Mango Mousse Verrine, Red Fruits coulis, Raspberry Icecream scoop* 11,90€

Icecream & Sorbet, the scoop

1,70€

Vanilla, Black Chocolate, White Chocolate, Coffee, Pistachio, Strawberry, Banana, Cinammon, Coconut, Raspberry, Apple, Lemon, Passion Fruit, Mint, Pear, Mango, Blueberry, Rum & Raisin, Yogurt, Nutella



ROOM SERVICE : 4€
NET PRICES