

FOOD

“Sharing is caring...”

- Hummus and spices** *vegan* 7,5€
- Cheese platter** *veggie* 12€
Comté 4 months maturation AOP, Tomme de Savoie “Ail des ours” and of Goat cheese “Crottin”
- Assortment of Charcuterie** 11€
Serrano Ham, Pastrami and Ardennes Salami
- *Traditionnal Belgian shrimp croquette** 13€
Two shrimp Croquettes, served with fried parsley and Lemon
- Roasted Aubergines** 7€
Aubergine, fresh herbs and Lemon vinaigrette
- *Chicken Tenders** 10€
Marinated chicken breast in Panko crust, sweet and sour sauce
- Roasted “Camembert de Normandie” AOP** *veggie* 12€
Our specialty is traditional AOP Camembert made from raw cow's milk from the Normande cattle breed, which is moulded by ladle, served with rosemary and organic Agave Syrup and bread
- *Side of fries** *vegan* 5€
French fries or sweet potato fries with red sauce

... but that burger is only mine!!”

- *The Vegan Beyond burger** *vegan* 14€
Vegan brioche bread, Beyond Meat burger, Lettuce, pickles, red sauce and sweet potato fries.
- *The Cheese Burger** 14€
Brioche bread, beef burger, cheddar, Lettuce, pickles, red sauce and french fries

Let's end it on a sweet note ?

- Chocolate lava cake** 7€
- Speculoos cheesecake and caramel** 7€
- Lemon, almond milk and orange blossom sorbet** 7€

**Available only 12h-14h30 / 18h-22h*