







## ON THE GO

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« Mangalica » coppa plate <sup>1,7</sup>	16 €
Tin of "La Belle Iloise" sardines, lemon, toasted bread <sup>1,4</sup>	14 €
 Slice of comté PDO 14 months, chutney of the moment <sup>1,7</sup>	11 €
 Cheese board from « Un peu de tout », chutney of the moment <sup>1,7</sup>	16 €
Mixed plate, fine charcuteries and mature cheese, condiments and bread <sup>1,8,10</sup>	18 €
Assortiment of minis « Krockett' », aioli (8 pc) <sup>1,2,3,7</sup>	14 €
Sheep arrosticini, lemon and rosemary (by the piece) <sup>1,2,3,7</sup>	1,5 €





## APPETIZERS



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 Krokett' old parmesan fondue, grilled zucchini, walnuts, tomato chutney <sup>1,3,7,8</sup>	18 €
 Burrata, fine ratatouille tart, caramelized onions <sup>1,7</sup>	18 €
Salmon gravlax from « Tony » in Ghlin, horseradish sour cream, rye bread <sup>1,4,7</sup>	22 €
Crispy « Black Tiger » shrimps, aioli <i>alla Puttanesca</i> <sup>1,2,3,4,5,7</sup>	18 €
Carrotsoup, chorizo, Greek yoghurt, celery and dill salad <sup>7,9</sup>	14 €
Smoked « Holstein » beef carpaccio, IGP Sicilian olive oil, <i>Pallavicina</i> 30-month parmesan cheese <sup>7</sup>	22 €
Home-made pig and chicken terrine, sour vegetables <sup>9,10</sup>	16 €



## MAIN COURSES

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Solettes meunière, capers, mayonnaise lettuce, mashed potato with salted butter <sup>1,3,4,7,10</sup>	34 €
<i>Fish &amp; Chips</i> of the day, gribiche sauce, lemon <sup>1,3,4,7,10</sup>	30 €
Calamarata with octopus bolognese, pangrattato, herb salad	24 €
Caesar salad, free-range chicken, quail egg, parmesan, anchovies, sucrine, croutons	24 €
Angus double smash burger, comté cheese, onion compote, lettuce, pickles, Espelette pepper aioli, fries <sup>1,3,7,10</sup>	22 €
“Hereford” beef steak, pan-fried with pepper, cream and cognac, mayonnaise lettuce <sup>3,7,10</sup>	29 €
Minute-cooked beef américain, fries in beef fat <sup>3,10</sup>	24 €
Low-temperature free-range poultry, celeriac, mushroom risotto, poultry sauce with butter <sup>7</sup>	24 €
Roasted sausage from Jean in Maurain, smoked mashed potatoes, full-bodied juice	19 €
 Aubergine Milanese, roasted tomatoe coulis, stracciatella, basil, fries <sup>1,3,7</sup>	22 €
 Fresh pasta with wild mushrooms, parmesan, full-bodied vegetarian juice <sup>1,3,7</sup>	20 €

A vegan alternative can be requested.

## DESSERTS

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Vanilla <i>crème brûlée</i> <sup>3,7</sup>	12 €
Chocolate cake from Nicolas, chocolate ganache, pecan nuts, vanilla ice cream <sup>1,3,7</sup>	14 €
Hazelnut <i>chou craquelin</i> , hazelnut ice cream, hazelnut choucou, salted butter caramel <sup>1,3,7</sup>	12 €
Lemon kalamansi/sesame entremet, meringue, sesame crumble <sup>1,3,7</sup>	14 €
Selection of mature cheeses from "Un peu de tout", condiments, sourdough bread <sup>1,7</sup>	15 €



## CHILDREN'S CORNER

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 Soup of the day, croutons, grated cheese <sup>1,7</sup>	8 €
 Cheese croquettes, fried parsley, lemon <sup>1,7</sup>	9 €
Homemade fish nuggets, mashed potatoes <sup>1,3,4,7</sup>	12 €
Beef burger, cheese, lettuce, tomato, ketchup, chips <sup>1,3,7</sup>	14 €
 Fresh pasta with tomato sauce, parmesan cheese <sup>1,3,7</sup>	9 €
Ice cream or sorbets, or both ! <sup>3</sup>	7 €

*Enjoy your meal !*





45€ MENU\*

## APPETIZERS

- ✔ Krockett' old parmesan fondue, grilled zucchini, walnuts, tomato chutney <sup>1,3,7,8</sup>
- Salmon gravlax from « Tony » in Ghlin, horseradish sour cream, rye bread <sup>1,4,7</sup>
- Carrotsoup, chorizo, Greek yoghurt, celery and dill salad <sup>7,9</sup>
- Smoked « Holstein » beef carpaccio, IGP Sicilian olive oil, *Pallavicina* 30-month parmesan cheese <sup>7</sup>

## MAIN COURSES

- Calamarata with octopus bolognese, pangrattato, herb salad
- Low-temperature free-range poultry, celeriac, mushroom risotto, poultry sauce with butter <sup>7</sup>
- Roasted sausage from Jean in Maurain, smoked mashed potatoes, full-bodied juice
- ✔ Fresh pasta with wild mushrooms, parmesan, full-bodied vegetarian juice <sup>1,3,7</sup>

## DESSERTS


- Vanilla *crème brûlée* <sup>3,7</sup>
- Chocolate cake from Nicolas, chocolate ganache, pecan nuts, vanilla ice cream <sup>1,3,7</sup>
- Hazelnut *chou craquelin*, hazelnut ice cream, hazelnut chouchou, salted butter caramel <sup>1,3,7</sup>

\*The menu is fixed and can't be changed.



## OUR MAH.green SUPPLIERS

We know very well that we have to take care of our animals and our planet. So it was natural for us to work with producers who share our values of sustainable commitment, far from mass production but close to our philosophy and our cuisine.

 Vegetarian dishes

### LIST OF ALLERGENS



1 GLUTEN



2 SHELLFISH



3 EGGS



4 FISH



5 PEANUTS



6 SOJA



7 MILK



8 NUTS



9 CELERY



10 MUSTARD



11 SESAME SEEDS



12 SULPHUR  
DIOXIDE AND  
SULPHITES



13 LUPIN



14 MOLLUSKS

# MAH

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