



MENU OF THE DAY 33 €

From noon to 2:30pm, Monday to Friday

Starter & Main course of the day/ Coffee

Main course of the day/

Your choice of Dessert/ Coffee

MENU

Starters

Flamed white asparagus/ citrus hollandaise/ beef Cecina/ sourdough bread	€ 18
Pâté en croute/ pickles/ fig condiment/ baby greens	16
Sea bream ceviche/ orange/ carrots/ ginger/ red meat radish	18
Veggie gyoza/ braised sucrine/ pickles/ spicy condiment/ ponzu sauce	17
Stracciatella/ colored beetroot/ rocket/ roasted hazelnuts/ pomelos	15

Main courses

BBQ Angus beef flank steak/ mild harissa/ herb condiment/ peanuts *	€ 26
Gnocchi/ mushrooms/ mushroom cream/ Comté cheese/ smoked duck/ shallot chips	22
Landres trout fillet/ cabbage variations/ black garlic butter/ trout roe/ Corsican orange	28
Smashed burger/ beef/ cheddar/ pickled gherkin/ smoked BBQ sauce/ American mustard *	26
+ Bacon supplement	2
Crispy chicken salad/ Chinese & red cabbage/ honey-sesame mayo	22
Chicken supreme/ green asparagus/ peas/ chicken jus/ wild garlic	27

Side order: French fries/ sweet potato fries/ green beans mixed baby greens	€ 6
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* Side order of your choice

Desserts

Chocolate custard flan/ tonka bean	€ 12
Coffee tiramisu/ almond-coffee praline	11
Slow-cooked pear/ whipped ganache/ almond biscuit/ lemon gel/ verbena	11
Brioche French toast/ vanilla mousse/ salted butter caramel	11



Cocktails Signatures

15 €

Quai Fleuri

Vodka Absolut/ lichee/ raspberry/ rose/ Prosecco

Snack Spot

Tequila Alto Blanco/ lemon/ agave/ squeezed grapefruit/ sparkling water

1889

Rhum Havana 3 ans/ lime/ mango/ coconut milk

L'Opéra Tonic

Gin Bombay Sapphire/ St Germain liquor/ tonic lemon/ fresh cucumber

Spritz

15 €

Lillet Rosé Tonic

Italicus Spritz

Apérol Spritz

Saint Germain Spritz

Cocktail Zéro%

12 €

Hugo Zéro

Edelflower/ lime/ mint/ sparkling water

Roméo

Ceder's/ lemon/ Ginger Beer/ cucumber

Vibrante

Martini Vibrante/ squeezed grapefruit/ Tonic

Passionita

Passionfruit/ mango/ pineapple

Classique Cocktails

15 €

Classique Cocktails Zéro%

12 €

Draft Beers - 25 cl | 50 cl

Heineken	€ 6	€ 11
Gallia IPA	7	12
Affligem	7	12

Alone or with Others

From 4:00 pm to 10:00 pm,
from Monday to Friday included

Truffled Pizzeta 18 €
smoked mozzarella/ riquette

Chickpeas hummus 16 €
pomegranate/ coriander/ zaatar/ pita bread

Arancini cacio e pepe 18 €
herbs condiment

Pimientos de Padrón 18 €
kimchi condiment

Selection of matured cheeses 20 €

Wines and Bubbles by the Glass - 12 cl

€

Champagne & Bubbles

Prosecco Treviso Extra Dry Fratelli Cosmo 2023 11

Champagne Pommery Brut Royal 17

White Wines

Crozes-Hermitage Petite Ruche, 13

M. Chapoutier 2021

Chablis AOP, Jean-Marc Brocard 2023 11

Sancerre AOP La Chatellenie, Joseph Mellot 2023 12

Medalla Real Reserva, Santa Rita Chardonnay, 12

Chili 2022

Rosé Wines

Côtes de Provence, Symphonie Ste Marguerite 2023 12

Red Wines

Bourgogne Pinot Noir, Héritage du Conseiller, 10

Bouchard Aîné et Fils 2023

Brouilly AOP, Dominique Piron 2022 11

Crozes-Hermitage, Nobles Rives 2022 12

Chianti Classico, Castellare de Castellina 2022 14

Bottle Beers and Cider

€

Heineken 00% (33cl) 7

Corona (35,5cl) 8.5

Pelforth Brune (33cl) 8.5

Sassy cider (33cl) 8.5

CARTES DES VINS

	12 cl	50 cl	75 cl
Les Bulles	€	€	€
Prosecco Treviso Extra Dry Fratelli Cosmo 2023	11	34	45
Champagne Pommery Brut Royal	17		95
Champagne Pommery Brut Rosé			125
Les Blancs	€	€	€
Chablis AOP, Jean-Marc Brocard 2023	11	34	51
Pouilly-Fuissé AOP, Maison Trenel 2022			75
Meursault Domaine AOC, Bouchard Père et Fils 2020			122
Sancerre AOP La Chatellenie, Joseph Mellot 2023	12	38	54
Domaine d'Uby n°21, Côtes de Gascogne IGP <i>BIO</i> 2023			35
Crozes-Hermitage Petite Ruche, M. Chapoutier 2021	13	42	58
Medalla Real Reserva , Santa Rita Chardonnay, Chili 2022	12	40	56
Les Rosés	€	€	€
Côtes de Provence, Symphonie Maison Sainte Marguerite 2023	12	38	54
Pays d'Oc IGP, Puech-Haut Argali 2022			45
Les Rouges	€	€	€
Bourgogne Pinot Noir, Héritage du Conseiller, Bouchard Aîné et Fils 2023	10	30	45
Santenay Château de Mercey, Antonin Rodet 2017			67
Savigny-lès-Beaune AOC « les Lavières » 1 ^{er} Cru, Bouchard Père et Fils 2018			120
Brouilly AOP, Dominique Piron 2022	11	31	40
Côtes du Rhône AOP, Parallèle 45 <i>BIO</i> 2022			35
Côteaux du Languedoc, Château Puech-Haut Tête de Bélier 2020			82
Saint-Emilion Grand Cru « Les Charmes de Grand Corbin » 2015			65
Crozes-Hermitage « Nobles Rives », Cave de Tain 2022	12	38	54
Chianti Classico, Castellare di Castellina 2022	14	49	74