EST 2020

LA BRASSERIE DES LACS

TO NIBBLE WITH YOUR APERITIF

CRISPY PRAWN BITES *Chili-garlic sauce* 16€

CROQUE BIKINI *Iberico ham, mozzarella, tartufata, basil* 16€

CHICKEN KARAAGE *Reimagined barbecue sauce* 16€

MEDITERRANEAN DIPS *Houmous, tzatziki, baba ganoush, pitta bread and Lebanese flatbread* 16€

COLD STARTERS

SCALLOP CARPACCIO 21€
Oyster-infused cream, kiwi, cucumber, sea fennel

BØMLO SALMON GRAVLAX 19€
Beetroot, mild mustard, dill chlorophyll, pickled cucumber

HOT STARTERS

GREY SHRIMP CROQUETTES 18€
Fried parsley and lemon (2 pieces)

CHIMAY CHEESE CROQUETTES 17€
Fried parsley and lemon (2 pieces)

GRILLED OCTOPUS 21€
Chorizo relish, sweet potato crisps

WILD MUSHROOM RISOTTO 22€
Stracciatella, spinach, beurre noisette

SEARED FOIE GRAS AND SCALLOPS 23€
Glazed chicory, rich meat jus, hazelnut, tartufata

BRAISED PORK BAO BUN 18€
Plum sauce, cucumber, leek, sesame, peanut, coriander

MAIN DISHES

TARTARES

BEEF TARTARE *To prepare by yourself, served with fries and salad* 26€

TUNA TARTARE *House-prepared, served with fries and salad* 29€

SURF AND TURF

BEEF BURGER 30€
American sauce, tomato, onions, bacon, cheddar, salad, fries

CREAMY POULTRY STEW, VOL-AU-VENT STYLE 30€
Farm-raised capon, veal meatball and wild mushrooms

LIÈGE-STYLE MEATBALLS *Choice of side dish* 25€

MEATLOAF *ruffle-glazed chicory, baby potatoes* 24€

VENISON FILLET, ARLEQUIN STYLE 43€
Mison, soubise, citrus, pears, dauphinoise potatoes

BEEF OR PRAWN RED CURRY 28€
Noodles, lemongrass, kaffir lime, green vegetables, Thai basil

REBLOCHON TARTIFLETTE 28€
Corn salad, apple, walnuts

BOUILLABAISSE-STYLE FISH TAGINE 32€
Rouille, cheese, toasted bread

BØMLO SALMON TERIYAKI 28€
Green vegetables, crispy onions, sesame, coriander

TERIYAKI TOFU 28€
Green vegetables, crispy onions, sesame, coriander

FROM THE GRILL

BEEF HANGER STEAK 34€
shallot sauce

BEEF SILROIN STEAK 28€

BEEF RIBEYE (300GR) 37€

IBERICO PORK PLUMA 30€

SIDES AND SAUCES

All our grill dishes are served with a mixed salad and a side dish of your choice.

SAUCES 6€

- *Chimichurri*
- *Béarnaise*
- *Roquefort*
- *Green Pepper*
- *Mushroom*

SIDES

- *Fries*
- *Buttered mashed potatoes*
- *Seasonal vegetable casserole*
- *Mesclun*
- *Basmati rice*
- *Dauphinoise Potatoes*

FOR THE LITTLE ONES

LIEGE-STYLE MEATBALL 16€

HAM AND CHEESE PASTA 14€

FISH FINGERS, CHOICE OF SIDE DISH 14€

POUR TERMINER EN DOUCEUR

DAME BLANCHE 13€
Vanilla ice cream, hot chocolate sauce and whipped cream

BRÉSILIENNE 13€
Mocha ice cream, caramel and whipped cream

COLONEL 14€
Lemon sorbet and vodka

CHILDHOOD RICE PUDDING 13€
with salted butter caramel

CHOCOLATE MOUSSE 13€

APPLE CRUMBLE 13€
and vanilla ice cream

SELECTION OF MATURED CHEESES 15€

OUR MENU 60€

BØMLO SALMON GRAVLAX
Beetroot, mild mustard, dill chlorophyll, pickled cucumber

DUO OF PRAWNS AND CHIMAY CHEESE CROQUETTES
Fried parsley and lemon

BRAISED PORK BAO BUN
Plum sauce, cucumber, leek, sesame, peanut, coriander

WILD MUSHROOM RISOTTO
Stracciatella, spinach, beurre noisette

MEATLOAF
ruffle-glazed chicory, baby potatoes

BØMLO SALMON TERIYAKI
Green vegetables, crispy onions, sesame, coriander

CHOCOLATE MOUSSE

DAME BLANCHE
Vanilla ice cream, hot chocolate, whipped cream

APPLE CRUMBLE
With vanilla ice cream

IF YOU HAVE ANY QUESTIONS ABOUT ALLERGENS, PLEASE DO NOT HESITATE TO ASK A MEMBER OF OUR SERVING STAFF.

BON APPETIT

HTTPS://GOLDENLAKESHOTEL.BE/

WIFI: GOLDENLAKESGUEST
FREE-WIFI

EST 2020

LE PETIT VERRE

TODAY'S THIRST-QUENCHING EDITION – DRINKS MENU

A THIRST TO QUENCH?
OUR WATERS & SODAS

Coca-Cola / Zero	3,50 €
Sprite / Fanta	3,50 €
Fuze Tea (peach / sparkling)	3,50 €
Looza (orange / pineapple / apple / apple-cherry / multi-fruit / tomato)	3,50 €
Schweppes Premium Tonic (hibiscus / touch of lime / pink pepper / white peach / ginger ale / ginger beer / lemon basil)	5,00 €
Chaudfontaine 50cl (still / sparkling)	6,00 €

APERITIF TIME
ENJOY IT AS AN APERITIF OR SIMPLY FOR PLEASURE.

Glass of house wine (red / white / rosé)	7,00 €
Martini (rosso / bianco)	7,00 €
Port (white / red)	6,00 €
Pineau des Charentes	7,00 €
Ricard Campari (tonic / orange / neat)	7,00 €
Kir (white wine)	7,50 €
Lillet rosé with tonic	6,50 €
Rosé pool *Rosé wine, ice cubes, grapefruit syrup*	7,50 €
Picon white wine	6,50 €
Pisang Ambon orange	7,00 €
glass of Cava	7,00 €
sparkling Kir	7,00 €
Lakes aperitif *Spiced dark rum, orange juice, pineapple juice, strawberry puree, lime*	7,50 €
Aperol Spritz	10,50 €
Hugo Spritz	10,50 €
Kir	11,50 €
Champagne	12,50 €
Glass of Champagne	12,00 €

GINS & TONICS
WHEN BOTANY MEETS FINESSE

Bombay Sapphire Dry Gin	11,00 €
Chimay Lou Gin *Elderberry, Raspberry*	13,50 €
Chimay Jules Gin *Hops, Pine*	13,50 €
Hendricks Gin	15,00 €
Bulldog Gin	14,00 €
Monkey 47 Gin	15,00 €
Arduenna Gin	14,50 €

**Schweppes Tonic of your choice from our selection*

CHARACTER BUBBLES
LOCAL & CRAFT BEERS

Cristal from the tap (25cl)	3,50€
Chimay Jaune 6,5°	6,00€
Chimay Blanche 8°	6,00 €
Chimay Verte 10°	7,50 €
Chimay Bleue 9°	6,50 €
Fagnes blonde 7,5°	5,00 €
Blanche de Namur IPA 5,6°	6,00 €
Orval 6,2°	7,00 €
Ducassis Bio°	6,00 €
Bertinchamps 0°	5,00 €

Chimay is brewed by Trappist monks... and part of the profits are donated to charities!

MOCKTAILS & OTHER MISCHIEF
THE PLEASURE OF A COCKTAIL WITHOUT THE INTOXICATION

Mocktail of the lakes *Orange juice, pineapple juice, strawberry puree, lime*	8,00 €
Virgin Mojito Pink *Mint, sparkling water, lime, cherry apple, cane sugar*	7,00 €
Virgin Strawberry Mojito x Vanilla *Lime, mint, strawberry puree, vanilla syrup, cane sugar, sparkling water*	8,00 €
Virgin Colada *Coconut puree, pineapple juice*	7,50 €

OUR WINES BY THE GLASS

Our White Wines :	glas	50cl	75cl
Fruto Noble (Spain)	7,00 €	18,00 €	28,00 €
Petit Chablis	12,00€		
Domaine de Perchade (Landes)	9,00€		
Our Red Wines :			
Saint-Chinian Terre Falmet	7,00€	18,00€	28,00€
Coeur Pinot (Bourgogne)	9,00€		
Primitivo Caiaffa	12,00€		
Our Rosé Wines :			
Tui (Provence)	7,00€	18,00€	28,00€

COCKTAILS & SPIRITUAL DETOURS
CONSUME IN MODERATION

Mojito 10,50 €
Rum, lime, mint, cane sugar, sparkling water

Mojito Strawberry x Vanilla 11,50 €
Rum, lime, mint, strawberry puree, vanilla liqueur, cane sugar, sparkling water

Negroni signature 13,00 €
Chimay "Jules" gin (hops), vermouth, campari, dried orange

Basil Smash Cucumber 13,50 €
Hendricks Gin, basil cordial, cucumber syrup, lime

Pornstar Martini 14,00 €
Champagne, vodka, passion fruit, vanilla

Golden Chimay 14,00 €
Chimay "Lou" gin, lemon, sugar and Chimay Blanche

Sexy Chouke 14,00 €
Grey Goose vodka, St-Germain, lime, strawberry syrup, sparkling water, cane sugar

Mai Tai of the lake 16,00 €
White rum, spiced dark Chimay rum, Cointreau, orgeat, lime

Cocktail of the moment 14,00 €
Check with our servers to find out its composition.

THE RUM CHRONICLE
A trip around the world in a few sips

Bacardi carta Bianco	9,00 €
Bacardi carta Oro	9,00 €
Bacardi Spiced	9,00 €
Diplomatico	14,00 €
Don Papa	11,00 €
Rivières des Mats (caramelized pineapple)	11,00 €
Soft drink supplement	+ 2,00 €

Ti'Punch on request (+1.5€).

OUR WHISKY AND OTHER MALTS FLAVORS

Jack daniel's Bourbon	9,00 €
Jameson Irish whisky	9,00 €
William Lawson scotch	9,00 €
Glennmorrangie 10Y Single malt	13,00 €
Glennfiddich 15Y Single malt	15,00 €

OUR TEQUILLAS AND AGAVE SPIRITS
MEXICO IN A GLASS - BETWEEN TRADITION, FIRE AND FINESSE.

Tequila Espolon Don	9,00 €
Julio Blanco Don	13,00 €
Julio Reposado	15,00 €
Mezcal Casamigos	11,00 €

OUR VODKA & NORTHERN SPIRITS
Icy purity, crystalline finesse.

Eristoff White, Grey	9,00 €
Grey Goose	12,00 €
Soft drink *supplement*	+ 2,00 €

HOT DRINKS & COMFORTING MOMENTS
FOR A SMOOTH, INTENSE OR COMFORTING BREAK.

Decaffeinated	3,50 €
Lungo	3,50 €
Espresso	3,50 €
Double Espresso	4,00 €
Cappuccino	4,50 €
Vitao Tea Range.	4,00 €
Ask for our tea box to discover our full range.	
Latté	5,00 €
Hot chocolate	6,00 €
Hot chocolate Amaretto / Baileys	7,00 €
Irish Coffee *Also available in Italian (Amaretto) / French (Cognac) / Norman (Calvados) / Jamaican (Dark Rum) / Ladies (Baileys) versions*	11,50 €