



EST 2020



LA BRASSERIE DES LACS



FOR SNACKING BEFORE DINNER

CRISPY SHIMP <i>chili- garlic sauce</i>	16 €	CROQUE BIKINI <i>Iberian ham, mozzarella, truffle cream, basil</i>	16 €
CHICKEN KARAAGE <i>revisited barbecue saus</i>	15 €	BROCCOLINI <i>jjalapenos, baba ganoush, basil, lemon & coconut gel</i>	15 €

OUR COLD STARTERS

IBERICO HAM	18€
<i>Tomagrec saus and cristal bread</i>	
HAMACHI SALMON	16€
<i>Textures of zebra tomato, fennel, dill, and wasabi</i>	
CRISPY PEKING DUCK SALAD	23€
<i>Mango, kaffir lime, red onion, watermelon, cashew nuts, mint, and coriander</i>	
BURATTA	19€
<i>Charred avocado, tomato, cucumber, melon, watermelon, strawberry, and Sardinian bread</i>	
FARM-REARED POULARDE CAESAR SALAD	19€
<i>Cajun spices, creamy anchovy dressing, Parmesan, bacon, and croutons</i>	
CHILLED GAZPACHO VELOUTE	17€
<i>Robata-grilled Argentine prawns and basil chlorophyll</i>	

OUR HOT STARTERS

GREY SHRIMPS CROQUETTES	18€
<i>Fried parsley and lemon (2 pieces)</i>	
CHIMAY CHEESE CROQUETTES	16€
<i>Fried parsley and lemon (2 pieces)</i>	
ROBATA GRILLED OCTOPUS	21€
<i>Relish chorizo, sweet potato chips</i>	
BOUCHOT MUSSELS	19€
<i>Coconut mousseline, curry, coriander, and kaffir lime</i>	

FROM THE ROBATA GRILL

BEEF FLANK STEAK	28€
MIX GRILL MIN 2PERS. "TERRE & MER"	35€ pp
<i>Onglet, Pluma, crevettes d'Argentine, dos de saumon</i>	
BEEF SIRLOIN STEAK	27€
BEEF RIBEYE	29€
PLUMA IBERICA	29€
HOISIN-GLAZED BABY CHICKEN	27€

OUR SIDES

All dishes from the Robata Grill are served with baby gem lettuce Caesar saus.

SAUCES

• Chimichurri	5€
• Béarnaise	6€
• Flambéed green pepper	5€
• Choron	6€

SIDES

• Fries	4€
• Buttered mashed potatoes	4€
• Vegetables cocotte	7€
• Baby gem lettuce Caesar saus	6€
• Basmati rice	4€

OUR MAIN DISHES

OUR TARTARES

TARTARE DE BOEUF <i>Façon américain, frites, sucrine César</i>	24€
TARTARE DE THON <i>Façon américain, frites, sucrine César</i>	29€

SURF AND TURF

BEEF HAMBURGER	29€
<i>American sauce, tomato, onions, bacon, cheddar, lettuce, and French fries</i>	
FARM-REARED POULARDE STEW, VOL-AU-VENT STYLE	28€
<i>Farm-reared poularde, veal meatball, and button mushrooms</i>	
LIEGE-STYLE MEATBALLS <i>chose of side dish</i>	24€
RED CURRY BEEF OR PRAWNS	26€
<i>Noodles, lemongrass, kaffir lime, green vegetables, and Thai basil</i>	
ROASTED COD LOIN	32€
<i>Yuzu butter, Ratte potatoes, green tips, wasabi, and shellfish</i>	
MEUNIÈRE BABY SOLE FROM OUR COAST	35€
BÖMLO SALMON TERIYAKI	28€
<i>Green vegetables, fried onions, sesame, and coriander</i>	
TOFU TERIYAKI	26€
<i>Green vegetables, fried onions, sesame, and coriander</i>	

FOR THE KIDS

LIEGE-STYLE MEATBALL	16€
HAM AND CHEESE MACARONI	14€
FISH STICKS, CHOSE OF SIDE DISH	14€



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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 €
Minute Maid (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	7,50 €
<i>Rosé wine, ice cubes, grapefruit syrup</i>	
Picon white wine	6,50 €
Pisang Ambon orange	7,00 €
glass of Cava	7,00 €
sparkling Kir	7,00 €
Lakes aperitif	7,50 €
<i>Spiced dark rum, orange juice, pineapple juice, strawberry puree, lime</i>	
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 <i>Elderberry, Raspberry</i>	13,50 €
Chimay Jules Gin <i>Hops, Pine</i>	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

Chimay Dorée à la pression (33cl)	5,00 €
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 €
Fagnes Blood 7°	5,00 €
Orval 6,2°	7,00 €
Ducassis Bio°	6,00 €
Bertinchamps 0°	6,00 €

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	8,00 €
<i>Orange juice, pineapple juice, strawberry puree, lime</i>	
Virgin Mojito Pink	7,00 €
<i>Mint, sparkling water, lime, cherry apple, cane sugar</i>	
Virgin Strawberry Mojito x Vanilla	8,00 €
<i>Lime, mint, strawberry puree, vanilla syrup, cane sugar, sparkling water</i>	
Virgin Colada	7,50 €
<i>Coconut puree, pineapple juice</i>	

OUR WINES BY THE GLASS

<u>Our White Wines :</u>	glas	50cl	75cl
Les deux tours	7,00 €	18,00 €	28,00 €
Petit Chablis	12,00 €		
Vouvray	9,00 €		
Wine of the moment	12,00 €		
<u>Our Red Wines :</u>			
Cuvée Prunelle Gamay	7,00 €	18,00 €	28,00 €
Baron Briare	9,00 €		
Wine of the moment	12,00 €		
<u>Our Rosé Wines :</u>			
Prunelle Cuvée	7,00 €	18,00 €	28,00 €



COCKTAILS & SPIRITUAL DETOURS

CONSUME IN MODERATION

Mojito	10,50 €
<i>Rum, lime, mint, cane sugar, sparkling water</i>	
Mojito Strawberry x Vanilla	11,50 €
<i>Rum, lime, mint, strawberry puree, vanilla liqueur, cane sugar, sparkling water</i>	
Negroni signature	13,00 €
<i>Chimay "Jules" gin (hops), vermouth, campari, dried orange</i>	
Basil Smash Cucumber	13,50 €
<i>Hendricks Gin, basil cordial, cucumber syrup, lime</i>	
Pornstar Martini	14,00 €
<i>Champagne, vodka, passion fruit, vanilla</i>	
Golden Chimay	14,00 €
<i>Chimay "Lou" gin, lemon, sugar and Chimay Blanche</i>	
Sexy Chouke	14,00 €
<i>Grey Goose vodka, St-Germain, lime, strawberry syrup, sparkling water, cane sugar</i>	
Mai Tai of the lake	16,00 €
<i>White rum, spiced dark Chimay rum, Cointreau, orgeat, lime</i>	
Cocktail of the moment	14,00 €
<i>Check with our servers to find out its composition.</i>	

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 €
<i>Soft drink supplement</i>	+ 2,00 €
	<i>TiPunch on request (+1.5€).</i>

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 VODKA & NORTHERN SPIRITS

Icy purity, crystalline finesse.

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

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 €

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 €
<i>Ask for our tea box to discover our full range.</i>	
Latté	5,00 €
Hot chocolate	6,00 €
Hot chocolate Amaretto / Baileys	7,00 €
Irish Coffee <i>Also available in Italian (Amaretto) / French (Cognac) / Norman (Calvados) / Jamaican (Dark Rum) / Ladies (Baileys) versions</i>	11,50 €





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LA REVUE DES VINS



BUBBLE SIDE

WHEN EFFERVESCENCE BECOMES ELEGANCE

	12cl glass.	75cl bottle
CAVA MASIA DE LUZ, DIRTY <i>Notes of green apple, grapefruit, biscuit and honey. Perfect aperitif.</i>	7€	35€
PEARL OF WALLONIA, CHENOY ESTATE <i>A refined Belgian sparkling wine with fine bubbles and notes of green apple and white flowers. Elegant and local.</i>	9€	49€
JOEL FALMET "LES PARCELLES" CHAMPAGNE, BRUT <i>A rich and expressive Champagne, crafted from the three historic grape varieties of the appellation.</i>	12€	89€

ROSÉ WINE

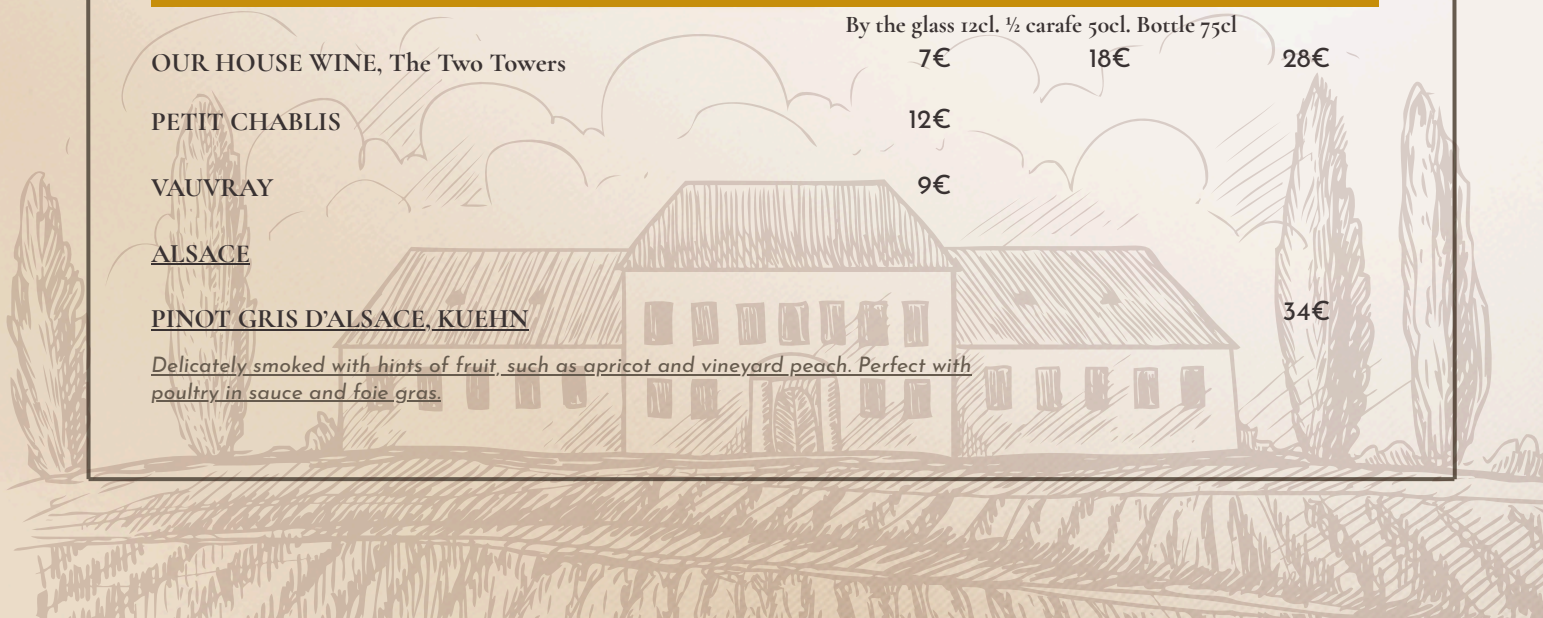
Freshness, lightness and sunshine in a bottle.

	By the glass 12cl. ½ carafe 50cl. Bottle 75cl		
OUR HOUSE WINE, Cuvée Prunelle rosé <i>Côtes de Provence Rosé Pale, with aromas of apricots and peaches</i>	7€	18€	28€
<u>PROVENCE</u>			
<u>ESTANDON "HERITAGE"</u> <i>Beautiful pale rose, petal color, floral bouquet with hints of white fruit, round, silky and elegant mouthfeel.</i>			34€

WHITE COAST

Freshness, minerality, aromas in chiaroscuro.

	By the glass 12cl. ½ carafe 50cl. Bottle 75cl		
OUR HOUSE WINE, The Two Towers	7€	18€	28€
PETIT CHABLIS	12€		
VAUVRAY	9€		
<u>ALSACE</u>			
<u>PINOT GRIS D'ALSACE, KUEHN</u> <i>Delicately smoked with hints of fruit, such as apricot and vineyard peach. Perfect with poultry in sauce and foie gras.</i>			34€





WHITE COAST

Freshness, minerality, aromas in chiaroscuro.

75CL BOTTLE

BURGUNDY

PETIT CHABLIS REGNARD 2023 46€
Chardonnay, intense, aromatic and smooth.

CHABLIS GRAND REGNARD 2024 72€
Orange, lemon, grapefruit aroma. Smooth and structured on the palate.

POUILLY-FUISSÉ "VIEILLES VIGNES", DOMAINE GUERRIN & FILS 58€
A very nice nutty note with a slightly floral aspect. Beautifully balanced.

VÉZELAY, LE CLOS RÉGNARD 36€
Dry and fresh with aromas of apple, pear, white flowers.

CLOS DU CROMIN, MEURSAULT 90€
A hint of candied lemon with a brioche-like texture. Perfect with oily fish.

LOIRE

VOUVRAY MARC BRÉDIF 2024 34€
Chenin Blanc with notes of pear and peach aromas. Light and lively.

POUILLY FUMÉ DE LADOUCETTE 2023 58€
Sauvignon blanc AOC, exquisite aromas of tropical fruits with citrus notes.

SANCERRE BLANC, COMTE LAFOND, 2024 60€
Mentholated notes & lovely freshness, light wood, beautiful minerality.

CÔTE DU RHÔNE

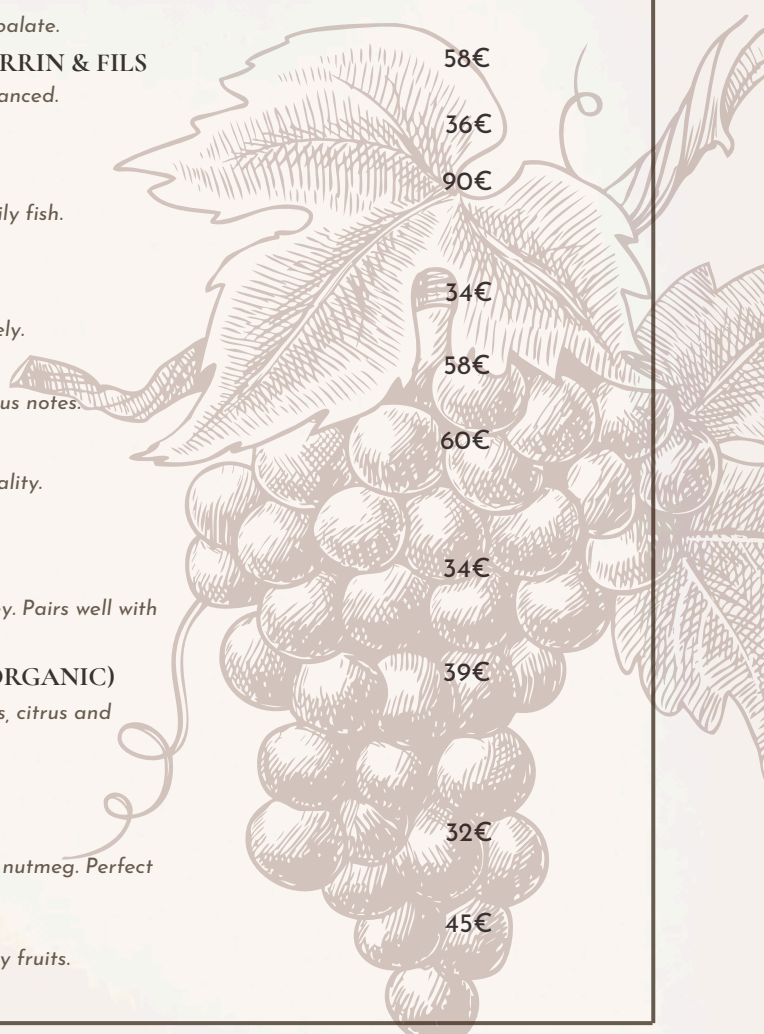
ANTOINE OGIER'S WHIMS 34€
Intense nose with aromas of white flowers, violet, and acacia honey. Pairs well with white meat, fish, and gratins.

LOW SPADE, ADVANTAGE OF THE SPADE, ROAIX (ORGANIC) 39€
An elegant organic white wine, with aromas of white-fleshed fruits, citrus and flowers, with a lovely freshness and a mineral finish.

WINES OF THE WORLD

PINOT GRIGIO, DOC VENICE, ITALY 32€
An intense and elegant nose, with aromas of acacia blossom and nutmeg. Perfect with shellfish and shrimp croquettes.

VIGNE DU BARON TARTEGNIN, SWISS 2023 45€
Elegant, silky texture. Complex bouquet of white flowers and pulpy fruits.



RED SIDE

Freshness, minerality, aromas in chiaroscuro.

By the glass 12cl. ½ carafe 50cl. Bottle 75cl

OUR HOUSE WINE, CUVÉE PRUNELLE RED 7€ 18€ 28€

LITTLE BARON BRIARE 9€

WINE OF THE WORLD 12€

ALSACE

PINOT NOIR D'ALSACE, BIO, KUEHN 22€ 34€
Nose of red and black fruits, tannins and a woody structure 0,37cl

BORDEAUX

CHÂTEAU LES AUBLINES, BLAYE 34€
Supple and fruity. Notes of ripe red fruit, smooth tannins. Approachable and delicious.

CHATEAU BELLES-GRAVES, LALANDE DE POMEROL 65€
A charming wine with notes of black cherry, sweet spices, and mocha. Round, silky, typical of Lalande-de-Pomerol.



RED SIDE

Freshness, minerality, aromas in chiaroscuro.

75CL BOTTLE

KIRWAN CHARMS, MARGAUX, 3RD GROWTH

92€

A refined Margaux, with aromas of black fruit, violet and mellow oak. Elegant, supple and balanced.

MARQUIS DE MORES SAINT-ÉMILION

60€

Elegant structure, aromas of black fruits, a touch of wood.

BURGUNDY & BEAUJOLAIS

MERCUREY, REGNARD 2023

54€

Notes of red fruit, cherry, spice and tobacco.

GEVREY-CHAMBERTIN, REMOISSENET FATHER AND SON

98€

Deep and structured. Notes of black cherry, undergrowth and spices. Beautiful length and elegance typical of Gevrey.

WINDMILL, REGNARD 2023

38€

Scent of red berries and vanilla.

LOIRE

SAINT-NICOLAS DE BOURGUEIL MARC BREDIF

35€

Fresh and light Cabernet Franc, aromas of crisp red fruits

SANCERRE ROUGE 2022 COMTE LAFOND

48€

Elegant and fruity. Aromas of cherry, raspberry, and light spices.

LITTLE BARON BRIARE 2023

32€

Aromas of fresh red berries such as strawberries and cherries

CHINON MARC BRÉDIF

27€

Intense and refined fruit aromas.

RHÔNE

FAT IS LIFE! DOMAINE DE BOEL 75CL, 150CL, 300CL

38€ 70€ 130€

Organic red wine, generous and expressive, with notes of ripe red fruit and spices

WINES OF THE WORLD

PAOLOLEO PRIMITIVO DI MANDURIA DOC, ITALY

Powerful and generous. Notes of ripe black fruit, plum and sweet spices. Rich and warm on the palate.

DOMAINE BOUSQUET, ORGANIC, MALBEC, ARGENTINIAN

34€

Intense and fruity organic Malbec. Aromas of blackberry, plum and spicy notes.

Round, balanced and elegant.

38€



HOT NEWS !

Drinking wine in moderation also means enjoying its benefits! Rich in antioxidants, it can contribute to cardiovascular health and overall well-being. So, cheers, and savor each glass as one of life's little pleasures!

