



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>jalapenos, baba ganoush, basil, lemon & coconut gel</i>	15 €

OUR HOT STARTERS

GREY SHRIMP CROQUETTES (2PCS)	18 €
CHIMAY CHEESE FONDUE <i>Chimay cheese pot, 2pcs</i>	15 €
MISO EGGPLANT <i>Sesame cream, tomato, nori, lime</i>	17 €
SCAMPI CASSEROLE	22€
<i>Nantua sauce, cherry tomatoes, spinach, artichoke</i>	
SLANGOUSTINE DUMPLINGS	24 €
<i>Dan dan sauce, citrus, kewpie & Ghoo cress</i>	

OUR COLD STARTERS

SALMON GRAVLAX <i>fermented black beans, ricotta, pickled beets, dill, blini</i>	21 €
CRISPY PEKING DUCK SALAD <i>Hoisin plum, agrumes citrus baby green cajun cashews</i>	23 €
BURRATA <i>Charred avocado, assorted tomato textures, cucumber, fennel, olives, Sardinian bread</i>	19 €

ROBATA -GRILLED

HANGER STEAK	27 €
MIXED GRILL (MIN 2 PERSONS) "SURF & TURF"	29 Pp€
THICK-CUT BEEF STEAK	26 €
BEEF RIBEYE	29 €
IBERICO PORK PLUMA	29 €
HOISIN GLAZED BABY CHICKEN	27 €

OUR SUPPORT SERVICES

All our robatta grill dishes are served with a sucrine lettuce salad

SAUCES

• Chimichurri	5 €
• Béarnaise	6 €
• Green pepper, flambé,	5 €
• Chrono	6 €

SIDES

• French fries,	4 €
• Mashed potatoes with butter	4 €
• Vegetable casserole	7 €
• sucrine lettuce salad	6 €
• with Caesar dressing, basmati rice	4 €

OUR DISHES

BEEF TARTARE <i>American style, fries, Caesar salad</i>	24 €
TUNA TARTARE <i>American style, fries, Caesar salad</i>	29 €

OUR HAMBURGER

BEEF HAMBURGER <i>American sauce, tomato, onion, bacon, cheddar cheese, salad, fries</i>	28€
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OUR DELICATELY COOKED DISHES

CHICKEN STEW IN VOL AU VENT STYLE <i>Farmhouse chicken veal meatball and button mushrooms</i>	28 €
LIÈGE-STYLE MEATBALLS (BEEF) OR SHRIMP <i>Side of your choice</i>	24 €
RED CURRY (BEEF OR SHRIMP) <i>lemongrass, kaffir lime, green vegetables, thaï basil</i>	26 €

OUR FISH AND VEGETARIAN DISHES

PORTOBELLO MUSHROOM BURGER <i>onion, cheddar, salad, frie</i>	24 €
BÖMLO-STYLE SALMON LOIN WITH TERIYAKI <i>Black vegetables, fried onion, sesame, coriander</i>	28 €
TOFU TERIYAKI <i>Green vegetables, fried onion, sesame, coriander</i>	26 €

FOR THE LITTLE ONES

LIÈGE-STYLE MEATBALLS	16 €
SMALL PASTA WITH HAM AND CHEESE	14 €
FISH STICKS, SIDE OF YOUR CHOICE	14 €

OUR DUNES

WHITE ASPARAGUS FROM THE DUNES, FLEMISH STYLE (STARTER)	18 €
ASPARAGUS & SALMON (STARTER) <i>Smoked salmon, mousseline sauce, poached egg, and persian cress</i>	19 €
ROASTED COD LOIN & ASPARAGUS <i>White asparagus from the dunes, grey shrimp, and mousseline sauce</i>	32 €

onion,



SWEET ENDINGS

DAME BLANCHE *vanilla ice cream, chocolate ice cream, chantilly*

13€

BLACK SESAME MILLE FEUILLE

15 €

BRAZILIAN *glace moka, Caramel, chantilly*

13€

buddha's hand confit, lemon, meyer

15 €

COLONEL *lemon sorbet, vodka*

14€

PLATE OF AGED CHEESES

13 €

PAVLOVA WITH EXOTIC FRUITS

15€

several cheeses selected by the master cheesemonger

FRAISE MELBA

CHOCOLATE TARTLET SOUFFLÉ

vanilla ice cream, fresh strawberry, chantilly

caramel ice cream

OUR MENU

60€

WHITE ASPARAGUS FROM THE DUNES, FLEMISH STYLE 

DUO OF SHRIMP & CHIMAY CROQUETTES

CRISPY LACQUERED DUCK SALAD

hoisin and plum sauce, citrus, baby greens, cashew nuts, pomegranate, coriander, mint, and lime

TOFU TERIYAKI 

Green vegetables, fried onions, sesame seeds, coriander

LACQUERED POUSSIN WITH HOISIN SAUCE

ROASTED COD LOIN & ASPARAGUS

With asparagus from the dunes, grey shrimp, and mousseline sauce

FRAISIER MELBA

vanilla ice cream with fresh strawberries and whipped cream

DAME BLANCHE

vanilla ice cream, chocolate ice cream, whipped cream

CHOCOLATE TARTLET SOUFFLÉ

VEGGIE 

NUT 

LACTOSE 

GLUTEN 

ENJOY YOUR FOOD

[HTTPS://GOLDENLAKESHOTEL.BE/](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 €
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

Draft beer of the moment (25cl - 50cl):	3,50 € - 5,00 €
Chimay Blanche 8°	5,00 €
Chimay Verte 10°	6,50 €
Chimay Bleue 9°	6,00 €
Fagnes Blonde 7.5°	5,00 €
Fagnes Blood 7°	5,00 €
Orval 6.2°	7,00 €
Liefmans Kriek Extra 6°	4,00 €
Carlsberg 0°	4,00 €

DID YOU KNOW?

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

OUR VODKA & NORTHERN SPIRITS

Icy purity, crystalline finesse.

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

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) Soft drink supplement	11,00 € + 2,00 €

TiPunch 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 €

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. <i>Ask for our tea box to discover our full range.</i>	4,00 €
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 €





EST 2020



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€
TELMONT CHAMPAGNE, BRUT <i>A straightforward and balanced Champagne with fine bubbles. Aromas of white fruit, a hint of brioche. Eco-responsible signature.</i>	12€	89€

ROSÉ WINE

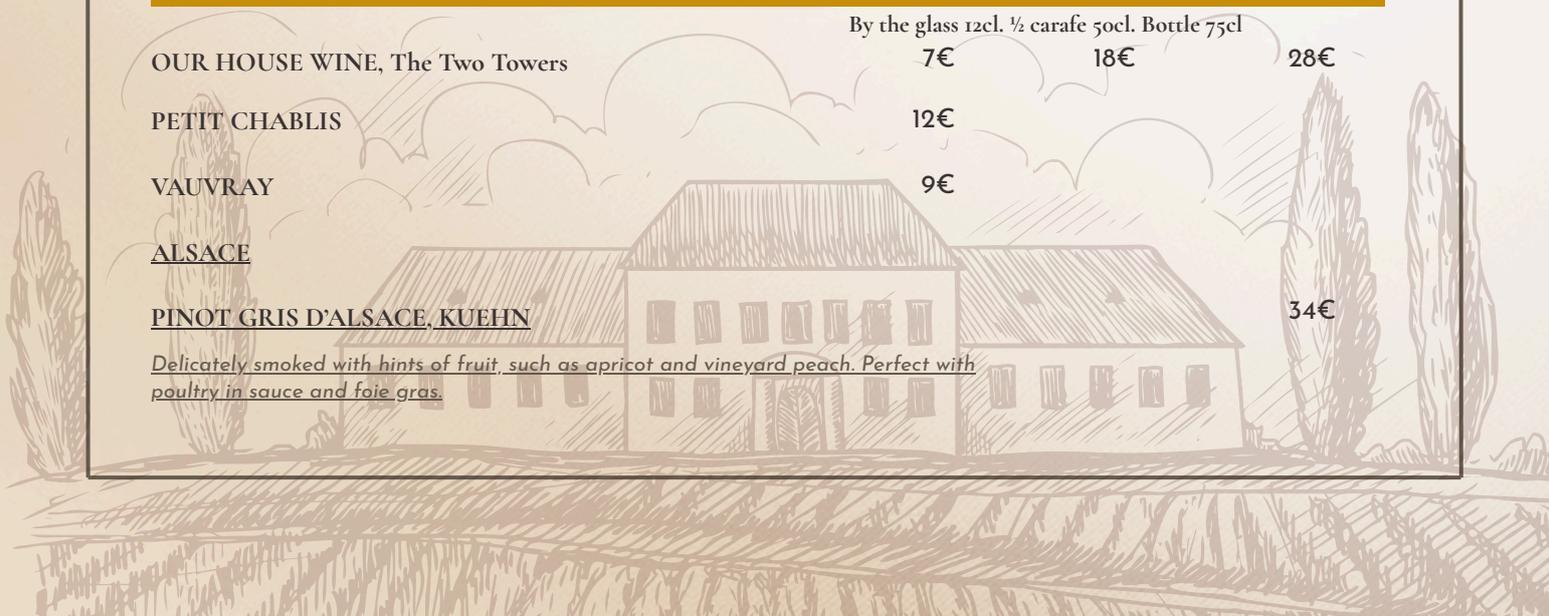
Freshness, lightness and sunshine in a bottle.

	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

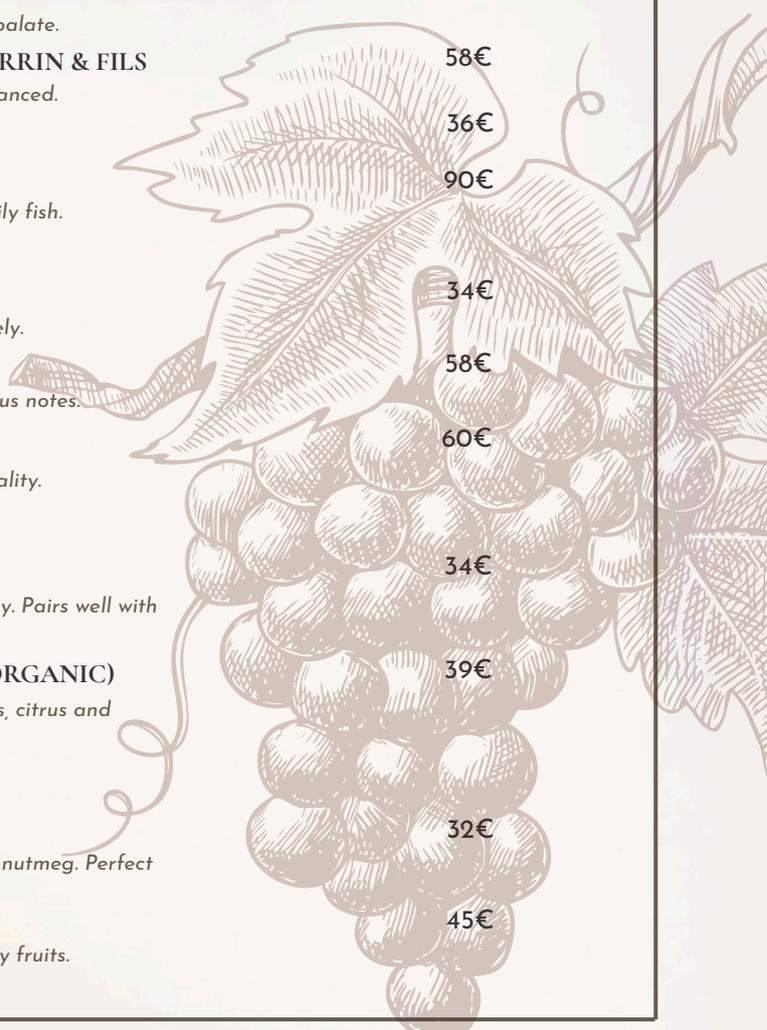
ANTOINE OGIER'S WHIMS 34€
Intense nose with aromas of white flowers, violet, and acacia honey. Pairs well with white meat, fish, and gratins.

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 34€
Powerful and generous. Notes of ripe black fruit, plum and sweet spices. Rich and warm on the palate.

DOMAINE BOUSQUET, ORGANIC, MALBEC, ARGENTINIAN 38€
Intense and fruity organic Malbec. Aromas of blackberry, plum and spicy notes. Round, balanced and elegant.



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!

