

MENU

PULLED MEAT SANDWICHES

(served with fresh fries)

LE VÉRAT 15,00€

Pulled pork, brioche bun, red onions, kidney beans, corn, bell peppers, lettuce, BBQ sauce

L'AUROCHS 17,00€

Pulled beef, brioche bun, cheddar, crispy onions, sweet pickles, lettuce, cheddar sauce

LE CANCAN 16,00€

Pulled duck, brioche bun, red onions, lettuce, chips/fries, garlic sauce

- MEAT DISHES -

(served with fresh fries and mixed salad)

FISH AND CHIPS 17,00€

Fish, homemade tartar sauce

LE ST CHRISTOPHE 300g 22,00€

Dry-aged rib steak, garlic butter

LE MOUSTIER 18,00€

Duck fillets, black grape sauce

LE CONFIT 250g..... 17,00€

Duck confit

ANCHAUD..... 16,50€

Slice of roast pork

- LES BAGNATS -

CHICKEN 7,00€

Sliced chicken, red onions, lettuce, tomato, egg, emmental cheese, mayonnaise

TUNA 7,00€

Tuna flakes, red onions, lettuce, tomato, egg, mayonnaise

HAM & EMMENTAL 7,00€

Cooked ham, emmental, red onions, lettuce, tomato, egg, mayonnaise

- LES SALADES -

LA VÉZARA 17,50€

Mixed salad, smoked trout from Périgord, crayfish tails, diced smoked sturgeon

LA PEYZACOISE 18,50€

Mixed salad, cured duck breast, gizzards, foie gras toast, goat cheese toast, walnuts

LA BERGÈRE 16,50€

Mixed salad, 2 goat cheese toasts, bacon, onions, honey

- VEGETARIAN DISHES -

VEGETARIAN CRUMBLE  16,50€

Ratatouille, basil, Parmesan crumble

EFFILOCHÉ LE JARDIN  15,00€

Plant-based pulled «pork», brioche bun, tomatoes, guacamole, red onions, dried onions, mixed salad, fries

BURRATA SALAD  16,50€

Tomatoes, burrata cheese, walnut pesto, salad

L'HORTHUS SALAD  15,50€

Mixed salad, crispy beetroot, pumpkin seeds, walnuts, plant-based feta crumbles

VEGETARIAN SANDWICH  7,00€

Guacamole, grilled aubergines, red onions, salad, tomatoes, cucumber

MIXED SALAD  6,50€

Salad, grated carrots, red onions, tomatoes, cucumber, sweetcorn

- QUICK BITES -

LE CROC 13,50€

Country bread, cooked ham, Emmental cheese, fresh fries, mixed salad

LE CROC ROC 16,50€

Country bread, cooked ham, cheddar cheese, truffle, fresh fries, mixed salad

FRESH FRIES (PORTION) 4,50€

- KIDS MENU -

9,50€

Le petit Écuyer

Chicken nuggets
or
Ham
or
Plant-based option 

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Fries or salad

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Compote or 1 scoop of ice
cream

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Water (50cl) or Capri-Sun

- SUGGESTION OF THE DAY -

12€

- LES DESSERTS DU MOMENT -

CHOCOLATE MOUSSE	5.50€
TIRAMISU OF THE DAY	5.50€
WALNUT CAKE	5.50€
HOMEMADE CAKE OF THE DAY ...	4.50€
PÉRIGORD STRAWBERRIES 	6.50€
FRESH FRUIT SALAD 	6.50€

- WAFFLES & CREPES -

CREPE	2,50€
LIÈGE WAFFLE	3,00€
BRUSSELS WAFFLE	3,50€
<i>Extra toppings : Salted caramel, pistachio, chocolate, coffee, exotic fruits, berries, white chocolate, speculoos, whipped cream</i>	
	1,00€
<i>Extra scoop of ice cream</i>	2,00€

- ICE CREAM SUNDAES -

DAME BLANCHE	8,50€
<i>3 scoops vanilla ice cream, chocolate sauce, whipped cream</i>	
DAME NOIRE FAÇON LIÉGEOIS	8,50€
<i>3 scoops chocolate ice cream, chocolate sauce, whipped cream</i>	
DAME VERTE	9,00€
<i>3 scoops pistachio ice cream, chocolate sauce, whipped cream, fresh pistachio</i>	
DAME BRUNE FAÇON LIÉGEOIS	9,50€
<i>3 scoops coffee ice cream, coffee sauce, whipped cream, chocolate-covered coffee beans</i>	
BANANA SPLIT	9,50€
<i>1 scoop vanilla, 1 scoop strawberry, 1 scoop chocolate, chocolate sauce, banana, whipped cream</i>	
PÊCHE MELBA	9,50€
<i>1 scoop strawberry, 2 scoops vanilla, red fruit sauce, peach in syrup, whipped cream</i>	
POIRE BELLE HÉLÈNE.....	9,50€
<i>1 scoop chocolate, 2 scoops vanilla, chocolate sauce, pear in syrup, whipped cream</i>	
FRAISE MELBA	11,50€
<i>1 scoop vanilla, 2 scoops strawberry, red fruit sauce, fresh strawberries, whipped cream</i>	
LA PÉRIGORD	12,00€
<i>2 scoops walnut, 1 scoop nougat/honey, caramel sauce, crushed walnuts, whipped cream</i>	
LA FURIOUSUS.....	13,00€
<i>1 scoop strawberry, 1 scoop mango, 1 scoop lemon, 1 scoop blueberry, whipped cream</i>	

ICE CREAM SCOOPS

1 SCOOP	2,50€
2 SCOOPS	4,50€
3 SCOOPS	6,50€

** Extra whipped cream / vegan whipped cream / coulis 1,00€*

ICE CREAM FLAVOURS : Chocolate, vanilla, salted butter caramel, coffee, pistachio, nougat/honey, walnut, lemon, strawberry, raspberry, blueberry, mango, yellow peach and seasonal sorbet

DRINKS

- WATER & SOFT DRINK -

CRISTALINE 50CL	1,50€
CRISTALINE 1,50L	3,00€
PERRIER 33CL	2,50€
SODA 33CL	2,50€

Coca cola, Coca cola zéro, Orangina, Oasis tropicale, Fuzetea pêche, Schweppes agrumes, Minute maid orange, Minute maid pomme, Caprisun

FLAVOURED SYRUP WITH WATER ...	1,50€
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Mint, lemon, grenadine, white peach, blueberry

PREMIUM SYRUP	2,00€
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Cherry blossom, mandarin, mango/passion, Mojito mint

L'ÉLIXIR MAISON lemonade-style	3,00€
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Cherry blossom, mandarin, mango/passion, Mojito mint

HOMEMADE JUICE	5,00€
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Fruit and/or vegetable juice of the moment

- HOT DRINKS -

ESPRESSO / AMERICANO / DÉCAF.	2,00€
DOUBLE ESPRESSO	3,50€
ESPRESSO WITH MILK*	2,50€
LARGE COFFEE WITH MILK*	4,00€
CAPPUCCINO*	4,50€
HOT CHOCOLATE*	3,50€
TEA / HERBAL TEA.....	3,50€
Extra milk / coulis / whipped cream	0,50€

* All our hot drinks are also available in a plant-based ` version. 

- APERITIFS -

WALNUT WINE	5,00€
PEACH WINE	5,00€
CHESTNUT WINE	5,00€

- WINES -

RED WINE	12,5cl	25cl	50cl	37,5cl	75,5cl
BERGERAC	3,00€	5,00€	9,00€	-	-
CHÂTEAU FARCIE DU PECH	-	-	-	13,80€	24,00€
GOUYAT ROUGE	3,50€	-	-	-	14,00€
PINOT NOIR	-	-	-	-	17,00€

WHITE WINE	12,5cl	25cl	50cl	37,5cl	75,5cl
BERGERAC	3,00€	5,00€	9,00€	-	-
MONBAZILLAC	4,00€	7,00€	13,00€	-	-
GOUYAT BLANC	3,50€	-	-	-	14,00€
PIERRE BLANCHE	-	-	-	-	16,20€

ROSÉ WINE	12,5cl	25cl	50cl	37,5cl	75,5cl
BERGERAC	3,00€	5,00€	9,00€	-	-
GOUYAT ROSÉ	3,50€	-	-	-	14,00€
FIGUIÈRE MÉDITERRANÉE	3,50€	-	-	-	19,20€

- BEERS -

DRAFT BEERS	25cl	50cl
STELLA ARTOIS BLONDE (5,3°)	3,50€	6,50€
PIETRA IPA (6°)	4,50€	8,00€
GRIMBERGEN AMBRÉ (6,5°)	4,50€	8,00€
PANACHÉ	3,50€	6,50€
MONACO	3,50€	6,50€
EXTRA SYRUP		0,50€

BOTTLES	25cl
LIEFMANS FRUITESSE (3,8°)	5,00€
LINDEMANS CERISE KRIEK (3,5°)	5,00€
LINDEMANS PÉCHERESSE (2,5°)	6,00€
LINDEMANS FRAMBOISE KRIEK (2,5°)	6,00€

BOTTLES	30cl
BUD (5°)	4,50€

BOTTLES	33cl
BAM TATOU BLONDE (6°)	6,50€
BAM HOMBRE AMBRÉ (5°)	6,50€
BAM FISH MOI L'IPA (6,9°)	7,00€
BAM NUIT BLANCHE (5°)	6,50€
BLANCHE DE NAMUR (4,5°)	4,50€
CHIMAY BLEUE (9°)	6,50€
CHIMAY ROUGE (7°)	5,50€
CORONA (4,5°)	6,00€
CUVÉE DES TROLLS (7°)	6,50€
DUCASSE TRIPLE (9°)	6,00€
DUVEL (8,5°)	5,50€
GRIMBERGEN BLONDE (6,7°)	5,00€
GRIMBERGEN ROUGE (5,5°)	5,00€
GUINNESS FOREIGN XS (7,5°)	5,00€
KARMELIET (8,4°)	6,00€
KWAK (7,4°)	5,00€
LA BETE BLONDE (8°)	6,00€
LA CHOUFFE BLONDE (8°)	5,00€
LEFFE BLONDE (6,6°)	5,00€
MOINETTE BLONDE BIO (7,5°)	5,00€
ORVAL (6,2°)	7,00€
PAIX DIEU TRIPLE (10°)	7,50€
PIETRA AMBRÉ (6°)	6,00€
PIETRA BLONDE SANS GLUTEN (5,5°)	7,00€

BOTTLES WITHOUT ALCOHOL

CORONA ZÉRO	(33cl)	5,00€
JUPILER	(25cl)	3,50€
TOURTEL FRAMBOISE	(27,5cl)	3,50€
TOURTEL CITRON	(27,5cl)	3,50€

BON APPÉTIT !
ENJOY YOUR MEAL !