



La Brasserie des Lacs
RESTAURANT BISTRONOMIQUE

WELCOME

«Cooking is the most beautiful and complete art. It involves all our five senses, plus one: the need to give the best of ourselves.»

«Cooking is the art of using food to create happiness.»

Enjoy the moment.

The restaurant team.

DRINKS

APÉRITIFS

Apéro des Lacs <i>Spiced dark rum, orange juice, pineapple juice, grenadine syrup</i>	10,00€
White / Red Port	6,00€
Pineau des Charentes	6,50€
Ricard	6,50€
Campari <i>Tonic / Orange / Natural</i>	6,50€
Martini Rosso / Bianco	5,00€
Picon with white wine	7,00€
Kir with white wine	6,50€
Lillet rosé tonic	6,50€
Pisang Ambon orange	7,00€
Aperol Spritz	9,00€
Hugo Spritz	9,00€
Kir Mousseux	8,00€
Rosé piscine <i>Rosé, glaçons, sirop de pamplemousse</i>	6,50€
Non-Alcoholic Pisang Orange	6,00€

GINS TONIC

Bombay Sapphire Dry	11,00€
Malphy citron	13,00€
Gin de Chimay Lou <i>Elderflower, Raspberry</i>	13,50€
Gin de Chimay Jules <i>Hop and Pine</i>	13,50€
Gin Hendricks	15,00€
Bulldog Gin	14,00€
Botanist 0%	10,00€

MOCKTAILS

Non-Alcoholic Aperitif <i>Orange juice, pineapple juice, strawberry syrup</i>	8,00€
Balicha <i>Mandarin, lime, green tea, sugar, spices</i>	8,50€
Anaitha <i>Lavender, cardamom, lemon, and yuzu cacao mousse</i>	9,00€
Virgin mojito pink <i>Mint, sparkling water, lime, apple-cherry, cane sugar</i>	7,00€

COCKTAILS

Pornstar Martini <i>Champagne, Vodka, passion fruit, vanilla</i>	14,00€
Mojito <i>Rum, lime, mint, sugar, sparkling water</i>	10,50€
Mojito fraise <i>Rum, lime, strawberries, mint, sugar, sparkling water</i>	11,50€
Negroni <i>Campari, Bulldog gin, Martini Rosso</i>	13,00€
Le Mule du moment <i>Please ask our servers to learn about its composition</i>	13,50€
Maï Tai <i>Dark rum, white rum, orgeat syrup, lime, triple sec</i>	14,00€
Golden Chimay <i>Gin «Lou» from Chimay, lemon, sugar, and Chimay White</i>	14,00€

SOFTS

Coca-Cola	3,50€
Coca-Cola Zero	3,50€
Sprite	3,50€
Fanta	3,50€
Fuze-Tea <i>Peach / Sparkling / Chamomile</i>	3,50€
Minute Maid <i>Orange / Pineapple / Apple / Apple-Cherry / Multifruit / Tomato</i>	3,50€
Ginger Ale - Ginger Beer	5,00€
Schweppes Premium Tonic <i>Hibiscus/Touch of lime/Pink pepper</i>	5,00€
Chaufontaine Stil ^(50cl)	5,00€
Chaufontaine Sparkling ^(50cl)	5,00€

APÉRITIFS

Battin Pression ^{25cl - 50cl}	3,50€ - 4,50€
Chimay Blanche 8°	5,00€
Chimay Verte 10°	5,00€
Chimay Bleue 9°	5,00€
Fagnes Blonde 7,5°	5,00€
Fagnes Blood 7°	5,00€
Orval 6,2°	7,00€
Desperados 5,9°	5,00€
Maredsous Brune 8°	5,00€
Maredous triple 10°	5,50€
Liefmans krielk extra 6°	4,00€
Hoegaarden blanche 4,9°	4,00€
Carlsberg 0°	4,00€



MENU OF THE MONTH

3 COURSES MENU

45€ PER PERSON

STARTERS

Sea Rings Delight

Crispy Roman-style calamari rings served with a tartar sauce.

Or

Vitello Tonnato

Thin slices of veal carpaccio topped with a creamy tuna mayo sauce and crunchy capers.

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MAINS

Greek Gourmet Burger

Juicy lamb burger with melted feta, garlic sauce, ripe tomatoes, crunchy onions, and fresh lettuce.

Or

Crab Ravioli Treasures

Crab-filled ravioli served with a flavorful tomato sauce, Taggiasca black olives, capers, and salty ricotta.

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DESSERTS

Orange Crème Brûlée

A sunny twist on the classic, with delicate citrus notes.

Or

Provençal Sweetness

Lavender panna cotta, exotic mango coulis, crispy crumble, and refreshing raspberry sorbet.






TO SHARE

Mixed Aperitif Platter, assortment of finely sliced cold cuts and cheeses, served with a side salad	2 pers 12,00€ 4 pers 21,00€
Bitterballen (10 pieces), assortment of small breaded meatballs	10,00€
Portion de fromages, Selection of regional cheeses	6,00€




OUR STARTERS

THESE STARTERS ARE AVAILABLE AS A MAIN COURSE FOR AN ADDITIONAL €6.

Creamy burrata, grilled eggplants, and Parma ham  	15,00 €
Duo of croquettes: 4 cheeses & shrimp, with seasonal garnish	17,00 €
Scampi casserole with curry and a bread chip 	17,00 €
Our soup of the day	10,50 €
Toast with smoked salmon, guacamole, and herb cheese	16,00 €

OUR MAINS



OUR MEATS

Black Angus beef steak with seasonal salad 	26,00 €
Côte à l'os for 2 people (1.2kg), trio of sauces, and seasonal salad 	89,00 €
Lakes Burger with fresh fries 	24,00 €
Duo of meatballs with Liège sauce	22,50 €
Freshly prepared beef tartare, traditional seasoning	24,00 €
Yellow poultry supreme with Sambre & Meuse sauce	27,00 €

OUR FISHES

Cod fillet, cooked on the skin, with cream sauce and leeks	31,00 €
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OUR PASTAS

Linguine al Ragù Bolognese	19,00 €
Ravioli Alla Sorrentina,, vegetable ravioli with a sauce of tomato, basil, and buffalo mozzarella 	23,00 €
Penne Al Salmone	23,00 €
Malfadine Al tartufo 	26,00 €

OUR SIDES

Baby potatoes	3,50 €
Fresh fries	4,00 €
Gratin dauphinois	4,50 €



OUR DESSERTS

Chocolate Moelleux	11,00 €
Crème Brûlée with cuberdon	10,00 €
Sorbet Trilogy	11,00 €
Dame Blanche	11,00 €
Brazilian Tart	10,50 €
Banoffee Pie	10,50 €
French Toast with vanilla ice cream and caramelized apple	11,00 €

KIDS MENU

AVAILABLE FOR CHILDREN UNDER 12

OUR KIDS' MAIN

Baby Steak, fresh fries, and mixed salad	15,00 €
Spaghetti Bolognese	13,50 €
Breaded chicken, fresh fries, and mixed salad	13,50 €

OUR KIDS' DESSERTS

One scoop of ice cream (available flavors: chocolate, vanilla, strawberry, mocha, etc.)	3,00 €
Two scoop of ice cream (available flavors: chocolate, vanilla, strawberry, mocha, etc.)	5,00 €
Mini dame blanche	7,00 €

HOT DRINKS

Expresso	3,50€
Double expresso	4,00€
Lungo	3,50€
Cappuccino	4,00€
Décaféiné	3,50€
Latte macchiato	4,50€
Tea from the Vitao range <i>Ask for our tea box to discover the full selection.</i>	4,00€
Hot Chocolate	5,00€
Irish Coffee	10,50€

Also available as Italian (amaretto), French (Cognac), Norman (Calvados), Jamaican (dark rum), and Ladies (Baileys)

DIGESTIFS

LIQUEURS

Limoncello	7,00€
Eau de villé Biercée	8,00€
Amaretto Disaronno	8,00€
Baileys	8,00€
Get 27	7,00€
Grappa	8,00€
Cointreau	8,00€
Sambuca	8,00€
Poire William	8,00€
Kalhua	8,00€
Grand Marnier	9,00€
Calvados	9,00€
Cognac VSOP	10,00€
Chartreuse verte	9,00€
Mandarine Napoléon	9,00€

VODKAS

Eristoff Blanche	9,00€
Eristoff Rouge	9,00€
Grey Goose	9,00€

+Supplément soft (2€)

RHUMS

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€

+Supplement soft (2€)

WHISKYS

Jack Daniel's Bourbon	9,00€
Jameson Irish whisky	9,00€
William Lawson scotch	9,00€
Glenmorrangie 10Y Single malt	13,00€
Glenfiddich 15Y Single malt	15,00€

TEQUILAS

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

