




FOR SHARING

Dry-aged Holstein beef	€18
<i>Chimichurri / Toast / Fresh herbs</i>	
 Spicy guacamole	€9
<i>Tortillas / Sour cream</i>	
Crispy prawns	€16
<i>Sriracha / Aioli / Spring onions</i>	
Italian selection	€21
<i>Cold meats / Cheeses / Tapenades / Grissini / Grilled vegetables</i>	

STARTERS

Vitello tonnato	€19
<i>Veal / Tuna / Capers / Artichoke / Pecorino</i>	
 Burrata di Bufala DOP	€18
<i>Coloured tomatoes / Basil / Rocket / Lemon caviar</i>	
Beef Carpaccio	€16
<i>Rocket / Parmesan / Slow-roasted tomatoes / Pine nuts</i>	
 Parmesan croquettes	€14
<i>Rocket / Slow-roasted tomatoes / Parmesan</i>	
Prawn croquettes	€18
<i>Fried parsley / Lemon / Prawns</i>	
Slow-cooked egg	€17
<i>Brown shrimp / Hollandaise sauce / Herb oil / Spinach salad</i>	

PASTA

Paccheri al ragu bianco	€18
<i>Veal / Oregano / Carrots / Celery / Cherry tomatoes / Pecorino</i>	
 Ravioli Tartufati	€21
<i>Cream / Tartufata / Mushroom jus / Parmesan / Chives</i>	
 Vegetarian Lasagne	€16
<i>Grilled vegetables / Tomatoes / Parmesan</i>	

MAIN

Spit-roast ham hock	€21
<i>Béarnaise sauce / Fries / Salad</i>	
Belgian Blue Beef rump steak	€22
<i>Choice of sauce / Cooked vegetables / Fries</i>	
Chicken burger	€18
<i>Iceberg lettuce / Cucumber / Tartare sauce / Fries / Mayonnaise</i>	
Angus beef burger	€19
<i>Iceberg lettuce / Gherkins / Red onions / Cheddar cheese / Fries / Mayonnaise</i>	
Wohrman-style meatballs	€15
<i>Fries / Mayonnaise / Compote</i>	

Malines chicken vol-au-vents	€21
<i>Mushrooms / Creamy sauce / Croquettes</i>	
Thai-style seared salmon	€22
<i>Cucumber / Lemon / Carrots / Beans / Peppers / Peanuts</i>	
Grilled lobster with warm salad	
½ €31 (+ 5€ menu) – Whole €49 (+ 12€ menu)	
<i>New potatoes / Beans / Red onion / Mustard / Tarragon</i>	
Slow-cooked Eifeler fillet	€32 (+ 5€ menu)
<i>Béarnaise sauce / Oregano / Vegetable tian / New potatoes / Scamorza</i>	
Spit-roast spare ribs	€19
<i>BBQ / Salad / Fries</i>	
Eifeler rib steak	€31 (+ 5€ menu)
<i>Choice of sauce / Cooked vegetables / Fries</i>	
Spit-roast Secreto ibérico	€28
<i>Paella croquette / Pepper coulis / Flavoured oil</i>	
Grilled smoked octopus	€28
<i>Spicy salsa / Hummus / Leche de tigre / Coriander</i>	

DESSERTS

Dame Blanche	€9
<i>Vanilla / Chocolate / Caramelised hazelnuts</i>	
Crème brûlée	€10
<i>Mascarpone / Vanilla / Cream</i>	
Dark chocolate moelleux	€11
<i>Vanilla ice cream / Red fruit / Chantilly</i>	
Piña colada	€12
<i>Vanilla-coconut panna cotta / Pineapple confit / Rum emulsion / Lime sorbet</i>	



Do not hesitate to ask for information about the presence of allergens in our products.

We draw your attention to the fact that the composition of products may vary.



L'atelier
DU SÉLYS
by Arnaud Delvenne
