



Concerts every Thursday, Friday and Saturday until 30/09



L'atelier DU SÉLYS



SWEET TREATS

From 3 pm to 5 pm

Liège waffle <i>Chantilly cream / chocolate</i>	10 €
Cupcakes	9 €
Lemon meringue tart	9 €
Dame blanche	9 €
Bretonne (Chef's speciality) <i>Vanilla ice cream / apples / salted caramel butter</i>	11 €
Basil melon with lemon sorbet	9 €
Café gourmand <i>Lemon meringue tartlet / red fruit panacotta / macaroon</i>	11 €

Start the day with our **Buffet Breakfast** accessible to everyone, every day from 7 a.m. to 11 a.m. 18€ internal customer 20€ external

All the **sundays Brunch** from 12 p.m. to 4:30 p.m. 40.50€*
sweet/savory all-you-can-eat buffet, drinks included, coffees, teas, sparkling wines, wines & soft drinks excluding special brunches*

Do you need any information about allergens in our products? Our manager will be happy to help you! Please note that the composition of the products may vary.

TO SHARE

Asian board <i>Edamame / sashimi bluefin tuna with lemon / vegetable tempura</i>	22 €
Bitterballen (Dutch meatballs)	8.50 €
Mediterranean board <i>Artichokes / sardines / focaccia</i>	22 €
Made in Liège Nuggets <i>sauce miel-moutarde</i>	9.50 €
Sélys board <i>Yakitori / Vietnamese nems / samosas / cheese croquettes / mango chutney</i>	22 €
✓ Greek board <i>Tzatziki / hummus / feta / halloumi / olives</i>	19 €
✓ Hot nachos served with sauces <i>Salsa / cheddar / guacamole</i>	12 €

SUSHIS

On Thursday, Friday and Saturday evenings

"Classic" sushi / maki platter 10 pieces	30 €
"Deluxe" sushi / maki / California roll / sashimi platter - 20 pieces	40 €



LUNCH MENU • 27€
2 courses • Chef's choice
Monday to Saturday from 12 pm to 2 pm

SALADS AND BOWLS

✓ Greek	17€
<i>Feta / oregano / watermelon / cucumber / olives / dolmades / fig dressing</i>	
Caesar	17€
<i>Chicken / romaine lettuce / Parmesan / croutons / dressing / anchovies</i>	
Niçoise style	19€
<i>Cooked tuna / green beans / hard-boiled egg / salad / olive / cherry tomato / anchovy</i>	
Chicken bowl	18€
<i>Jasmine rice / mango / avocado / ginger / green chicken curry / sesame / soya sauce</i>	
Salmon bowl	19€
<i>Jasmine rice / tofu / kimchi / salmon / edamame / coriander / hijiki</i>	

PASTA

Fregola	17€
<i>Tomatoes / guanciale / basil</i>	
Linguine	22€
<i>Vongole clams / garlic / parsley</i>	
Tagliatelle	18€
<i>Ragù / olive oil / Parmesan</i>	

BURGERS

Sély's	23€
<i>Brioche bread / Beef burger / tomato / Orval cheese / salad / fries / smoked chilli sauce</i>	
Longchamps	21€
<i>Brioche bread / breaded chicken / salad / tomato / sauce gribiche / fries</i>	

ON THE SPIT

Porchetta	30€
<i>Tuna / lemon confit / Bella di Cerignola olives</i>	
Chorizo	26€
<i>Potatoes / sweet peppers / pistachios</i>	

MUSSELS

Marinière, with or without white wine	24€
<i>Shallots / parsley / white wine</i>	
Garlic	24€
<i>Cream / garlic / parsley</i>	
Quinoa	26€
<i>Coconut milk / chilli / tarragon</i>	
Curry	26€
<i>Coconut milk / green apple / dill</i>	
Chef's recipe	27€
<i>Porchetta / onions / cider</i>	

ON THE GO

Belgian-style steak tartare	20€
<i>Beef / fries / salad</i>	
Liège meatballs	17€
<i>Fries / salad / sauce</i>	
Salmon toast	19€
<i>Smoked salmon / avocado / hummus</i>	
✓ Avocado toast	15€
<i>avocado / poached egg / pomegranate</i>	
Healthy toast	18€
<i>Toasted country bread / avocado / basil ricotta / chicken breast with green curry / balsamic sprouts</i>	

**À LA CARTE
OR 3-COURSE MENU
49€ / 3 courses**

COLD STARTERS

Beef carpaccio	18€
<i>Chimichurri / burrata / olives</i>	
Shrimps	19€
<i>Pomegranate / Brick pastry / kaffir lime / parsley</i>	
✓ Gazpacho	12€
<i>Peas / mint / lemon / croutons</i>	
Raw scallops	17€
<i>Chilli / cucumber / coconut / tangy vegetables</i>	
Tuna tartare	19€
<i>Soya sauce / lemon / rocket / chilli</i>	

HOT STARTERS

King Prawns	17€
<i>Rhubarb / lemon / red onions</i>	
Bluefin tuna	18€
<i>French beans / egg / olives</i>	
Pancetta	16€
<i>Tomatoes / basil / olive oil / gnocchi</i>	
Vongoles clams	19€
<i>Garlic / coriander / chilli</i>	

FISH

Sea bream	26€
<i>Jasmine rice / olives / ratatouille</i>	
Sole « meunière »	44€
<i>Lemon / parsley / cooked vegetables / potato puree +12€ suppl. menu</i>	
Red mullet	27€
<i>Dill / hoary cress / sesame oil / San Marzano tomato / cappelletti</i>	

MEAT

Beef fillet	34€
<i>Vegetable tian / sweet potato fries / roast apricots</i>	
Entrecôte	36€
<i>Sweet peppers / new potatoes / fennel +6€ suppl. menu</i>	
T-bone steak +/- 1kg	75€
<i>Hot vegetables / fries / béarnaise</i>	
<i>Off the menu</i>	
<i>Choice of sauces:</i>	
<i>Green pepper-cream, mushroom-cream, béarnaise or herb butter</i>	
Free range poultry	28€
<i>Courgette / sweet potatoes / orange sauce</i>	

DESSERTS

Raspberry mousse	10€
<i>Mint / vanilla / crumble</i>	
Seared apricots	10€
<i>Balsamic dressing / Chantilly cream / vanilla ice cream</i>	
Mango	10€
<i>Passionfruit sorbet / basil / amaretti biscuits</i>	
Spit-roasted pineapple	12€
<i>Vanilla ice cream / caramel</i>	
<i>(to be ordered at the beginning of the meal)</i>	
Selection of cheeses	14€
<i>Cramique bread / dried fruit / syrup</i>	
Irish coffee - Italian coffee - French coffee	9,80€
The dessert board (2 pers.)	26€
<i>Lemon meringue tartlet / macaroon / vanilla ice cream / red fruit panacotta</i>	

CHILDREN'S MENU

1 drink

✦ Neapolitan penne, cheese or Chopped steak, fries, en compote

✦ 1 ice cream scoop

15€



Wohrmann's Rosé
(Provence, Domaine Val d'Astier)
6,00€/glass
34,00€/the bottle



to be ordered at the beginning of the meal