



LOUNGE ROANNAY

BAR • BRASSERIE

THE MARKET MENU

3-course

- 45,00 € -

Amuse-Bouche

Celeriac veil

Ratatouille – Parmesan cream

-

Gaston Gérard chicken

(white wine, cream, mustard)

Parmesan biscuit, French fries

-

Coffee Viennetta style ice cream

THE MARKET LUNCH

2-course

- 35,00 € -

Starter + Main course

or

Main course + Dessert

Available at midday, from Monday to Friday

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STARTERS

« Taste of Japan » Platter
(Karaage, Shrimp Tempura, Gyoza, Tzakuné)
To enjoy alone or to share as an aperitif!

- 18,00 € -

Cheese & Cold Cuts platter

- 18,00 € -

Open sandwich grilled over a wood fire
Goat cheese, honey, hazelnut and chicory

- 14,00 € -

Plancha-seared scampi
Garlic cream and parsley oil

- 18,00 € -

Cheese balls « By Fromagerie Straet »

- 16,00 € -

Deep-fried soft boiled egg, Grandma's casserole

- 16,00 € -



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MAINS

Beef Tenderloin, French Fries, Mixed salad

Béarnaise or Maître d'hôtel Butter

- 29,00 € -

Bluefin tuna steak

Stir-fried vegetables, Asian dressing

- 23,00 € -

Sliced beef tartare, French fries, Mixed salad

- 24,00 € -

Chef's Burger

Breaded chicken, Guacamole, Chili peppers, Onions, Salad

- 21,00 € -

Vol-au-vent, Ardennes poultry, Veal meatballs

- 23,00 € -

THE CHEF'S SUGGESTION :

500gr prime rib of Eiffel beef grilled over a wood fire,

Fries, Mixed Salad

Béarnaise or Maître d'hôtel butter

- 39,00 € -

Kids' meal : Fried Chicken, Appel sauce, Fries

- 12,00 € -

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DESSERTS

Rum Baba

- 9,00 € -

Frosted lemon meringue

- 9,00 € -

Dame Blanche

- 10,00 € -

Profiterole, Chocolate sauce, Almond ice cream

- 9,00 € -