



LOUNGE ROANNAY

BAR • BRASSERIE

THE MARKET MENU

3 courses – €39.00

Amuse-Bouche

Iberian Pork Pâté

from Li Binamé Pourcê – Trois-Ponts

Turkey Saltimbocca with rosemary sauce

Baked potato, confit garlic

Arugula, parmesan

Chocolate fondant, vanilla ice cream

THE MARKET LUNCH

2 courses - 35,00 €

Starter + Main / Main + Dessert

Available every midday, Monday to Friday

www.ROANNAY.be



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To be enjoyed alone or shared as an appetizer!

"Taste of Japan" Plate
(Karaage, Shrimp Tempura, Gyoza, Tzakuné)

- 18,00 € -

Charcuterie and Cheese Board

- 18,00 € -

STARTERS

Wood-fired Grilled Country Toast
Burrata, Pesto, and Arugula
With Coppa + €3

- 14,00 € -

Pan-seared Scampi
Garlic Cream and Parsley Oil

- 18,00 € -

Beef Carpaccio, Tartufata, Parmesan

- 18,00 € -

Cheese Croquette

-16,00 €-

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MAIN COURSES

Beef Tenderloin, Fries, Mixed Salad
Béarnaise Sauce or Butter Maitre d'Hôtel

- 29,00 € -

500g Rib Eye Steak, Fries, Mixed Salad
Bearnaise Sauce or Herb Butter

- 45,00 € -

Knife-Cut Beef Tartare, Fries, Mixed Salad

- 24,00 € -

Eiffel Beef Burger, Fries, Mixed Salad

- 21,00 € -

Chicken Croustade, Peas and Asparagus, Fries

- 23,00 € -

Salmon with Choron Sauce, Fries

- 26,00 € -

Child's Meal: Fried Chicken, Fries

- 12,00 € -

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DESSERTS

Rum Baba with Strawberries

- 9,00 € -

Chocolate Fondant, Vanilla Ice Cream

- 9,00 € -

Dame Blanche (Vanilla Ice Cream with Hot Chocolate Sauce)

- 9.00 € -

Almond Milk Ice Cream, Mixed Berries

- 9,00 € -

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