



LOUNGE ROANNAY

BAR • BRASSERIE

THE MARKET MENU

3 courses – €39.00

THE MARKET LUNCH

2 courses - 32,00 €

Starter + Main / Main + Dessert

Available only on midday

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To enjoy alone or to share as an appetizer!

“Taste of Japan” Platter

Karaage, shrimp tempura, gyoza, tataki nobashi, crispy rice,
salmon tartare, Japanese salad

21.00 €

“Ardennaise” Platter

Homemade pork pâté, white pudding, cooked ham, regional
cheese, pickled vegetables, mustard, Liège syrup

21,00 €

“Friends’ Brioche” Platter

6 mini brioches: salmon tartare, burrata and confit tomatoes,
beef tartare

21,00 €



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COLD STARTERS

Grilled Seasonal Tartine (wood-fired)

Burrata, red pesto, confit tomatoes and arugula

14,00 €

Madagascar Shrimp Cocktail

Avocado, homemade cocktail sauce, baby romaine

18,00 €

Gravlax Salmon

Old-style mustard sauce, cucumber and dill granita

16,00 €

Wagyu A5 Kagoshima Carpaccio

Wild herbs, Asian vinaigrette

38.00 €

You may add summer truffle to any starter or main dish for €10.



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HOT STARTERS

Gnocchi with Summer Truffle

Farm cream, curly endive, freshly ground pepper

21,00 €

Baked Feta with Provence Herbs

Tomatoes and coffee oil

14,00 €

Crispy Rice with Beef Tartare

Wild herbs, Asian vinaigrette

16,00 €

Cheese Croquettes

From Straet cheese dairy, curly endive with bacon

16,00 €

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MAIN COURSES

Golden Chicken Croustade

Green peas, chicken jus, mushrooms, grenaille potatoes

24,00 €

Crispy Sweetbreads

Smoked potato espuma, black olive powder, pickled red onions

33,00 €

Fish & Chips

Tartar sauce and homemade beef-fat fries

26,00 €

Vegetable Composition & Protein of Your Choice

Yellow chicken / Shrimps / Sweetbreads / Salmon

24,00 €

Children's Dish

Fried chicken, fries

12,00 €

You may add summer truffle to any starter or main dish for €10.

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OUR BEEF PREPARATIONS

Eiffel Prime Beef Tenderloin

Béarnaise sauce or maître d'hôtel butter

29,00 €

Eiffel 500g Prime Rib-Eye

Béarnaise sauce or maître d'hôtel butter

45,00 €

Eiffel Bun Burger

Spicy mayonnaise

22,00 €

Surf & Turf

Eiffel beef and Breton blue lobster, Choron sauce

45,00 €

Wagyu A5 Kagoshima

Béarnaise sauce or Japanese vinaigrette

90,00 €

All our beef dishes are served with homemade fries cooked in beef fat and a salad.

You may add summer truffle to any starter or main dish for €10.

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DESSERTS ET FROMAGES

Cheese Board

Our cheesemonger Mr. Straet has selected an assortment of cheeses for you

12,00 €

Dessert Buffet

Our pastry chef has prepared several sweet delights

12,00 €

Our Seasonal Ice Cream Cup

8,00 €