

## *Friterie - Restaurant*



### *La mémoire culinaire du vieux Liège !*

---

#### *Cold starters*

<i>Cold brain in french dressing</i>	11.50
<i>Tomato and grey shrimps on a bed of lightly creamy mesclun salad</i>	13.50
<i>Herring à la Liegoise</i>	11.50

#### *Hot starters*

<i>Soup of the day</i>	5.50
<i>Lobster bisque</i>	7.50
<i>Mushroom toasts</i>	11.00
<i>Snails in garlic butter (6pieces)</i>	12.00
<i>Parmesan's homemade cheese fondue (2pieces)</i>	12.00
<i>Chicken croquette with tomato coulis (2pieces)</i>	12.00
<i>Grey shrimps croquette (2pieces)</i>	16.00
<i>Frog legs meunières (6 pieces)</i>	12.00
<i>Frog legs cream and garlic (6 pieces)</i>	13.00
<i>Black butter lamb brain</i>	13.50
<i>Goat cheese toasts with honey mesclun salad</i>	14.00
<i>Scampi cassolette, with fresh tarragon cream</i>	14.50

*With fries +1.50*

Classicals from the house

<i>Meatball from Liège (1 or 2 pieces)</i>	9.00 or 12.50
<i>Meatballs with tomato sauce or provençal (1 or 2 pieces)</i>	9.00 or 12.50
<i>Chicorée salad with diced bacon and poached egg</i>	12.50
<i>Homemade Vol-au-vent</i>	14.50
<i>Our "industrie" salad</i>	14.00
<i>Dijon or Liege porc kidneys</i>	14.50
<i>Dijon or Liege veal kidneys</i>	16.50
<i>Tartare Minute</i>	16.00
<i>Homemade veal head french way or « tortoise »</i>	16.00
<i>Rabbit with prunes</i>	16.00
<i>Seasonal hotpot with 2 meats</i>	12.50
<i>Veal stew</i>	17.50
<i>Viennese schnitzel</i>	18.50
<i>Knuckle of ham choice of sauce ; honey, béarnaise or Dijonnaise</i>	19.00
<i>Duck breast 3 pepper's sauce</i>	21.50

*All plates are served with fries*

Vegetables

<i>Appelsauce hot or cold</i>	3.00
<i>Salad</i>	3.50
<i>Tomatos or chicory salad</i>	3.50
<i>Vegetables platter</i>	4.00

Meats

<i>Steack ax</i>	15.50
<i>Beef skewer</i>	19.50
<i>Rumsteak</i>	21.00
<i>Entrecote</i>	23.00
<i>Filet</i>	25.00
<i>Side by bone</i>	28.00
<i>Chateaubriand (2 pers)</i>	46.00

*Choose your sauce : béarnaise, mushroom cream, pepper...*

½ Chicken

<i>½ Roasted chicken with applesauce and salad</i>	13.00
<i>½ Roasted chicken with tarragon or mushroom cream</i>	14.50

Fish

<i>Trout meunière</i>	14.50
<i>Trout with diced bacon or almonds</i>	15.50
<i>Gambas skewer with 2 sauces</i>	17.00
<i>North Sea sole à la Meuniere</i>	29.00
<i>North Sea sole with almonds</i>	31.50

Molds

	<u>1kg</u>	<u>600g</u>
<i>Nature</i>	20.50	17.00
<i>White wine</i>	21.50	17.50
<i>White wine and cream</i>	22.50	18.00
<i>Industrie (cream and pepper)</i>	23.50	18.50
<i>Parisienne (cream and garlic)</i>	23.50	18.50
<i>Indian (cream and curry)</i>	23.50	18.50
<i>Green pepper blazed</i>	23.50	18.50
<i>Herbs and cream</i>	23.50	18.50
<i>Tarragon cream</i>	23.50	18.50
<i>Ardennaise (smoked ham and cream)</i>	23.50	18.50
<i>Mustard and cream</i>	23.50	18.50
<i>With chimay beer</i>	24.50	20.50
<i>Specials from the chef (Grey shrimps, Smoked salmon and cream)</i>	24.50	19.50

Sauerkraut (in season)

<i>Sauerkraut with meat</i>	17.00
<i>Sauerkraut with knucle of ham</i>	19.50
<i>Royal sauerkraut (with meat and knucle of ham)</i>	22.00

Desserts

<i>Dame blanche with homemade chocolate sauce</i>	6.00
<i>Crème brûlée caramelised with brown sugar</i>	6.00
<i>Old-fashioned chocolate mousse</i>	6.00
<i>A magnificent Coffee from Liège</i>	6.00
<i>Homemade tiramisu</i>	6.00
<i>Vacherin with red fruits</i>	6.00
<i>Sabayon</i>	6.00
<i>Profiteroles</i>	6.00
<i>Brazilian caramel ice cream</i>	6.00
<i>Iced nougat</i>	6.00

Aperitves, beverages and Alcools

<i>Apéritif from the house</i>	5.00
<i>Apéritif from the house without alcool</i>	4.00
<i>Kir</i>	5.00
<i>Ricard</i>	4.00
<i>Martini blanc ou rouge</i>	4.50
<i>Gancia</i>	5.00
<i>Pineau des Charentes</i>	4.50
<i>Picon vin blanc</i>	5.00
<i>Porto blanc ou rouge</i>	5.00
<i>Pisang orange</i>	5.00
<i>Campari orange ou soda</i>	6.00
<i>Gin tonic</i>	7.00
<i>Coca cola regular, light, zero</i>	2.30
<i>Sprite, Fanta, Ice tea</i>	2.30
<i>Schweppes tonic</i>	2.30
<i>Jus orange, pomme, cerise</i>	2.50
<i>Eau plate ou pétillante</i>	2.30
<i>Eau plate ou pétillante ½ litre</i>	4.40

Our wines (ask for the card)

<i>Glass</i>	3.20
<i>Pichet ¼</i>	6.40
<i>Pichet ½</i>	12.50
<i>Pichet 1l</i>	23.00
<i>Jupiler</i>	2.30
<i>Jupiler 0.5L</i>	4.40
<i>Hoegaarden blanche</i>	2.90
<i>Carlsberg blonde</i>	2.90
<i>Leffe blonde, brune</i>	3.80
<i>Leffe royale</i>	4.20
<i>Duvel</i>	4.50
<i>Chimay bleue</i>	4.80
<i>Genièvre</i>	2.50
<i>Blanc coca</i>	4.00
<i>Baileys, Cointreau, Amaretto, Mandarine Napoléon</i>	5.50
<i>Whisky J&amp;B, Johnny Walker ou Jameson</i>	5.50
<i>Cognac Baron Otard</i>	5.50
<i>Calvados du pays d'Auge</i>	5.50
<i>Jack Daniel's ou Chivas Regal</i>	6.50
<i>Framboise, Poire William's, Marc de Gewurtztraminer, Eau de Villée</i>	6.50
<i>Irish coffee</i>	7.50
<i>Café, déca</i>	2.30
<i>Thé (our sélection)</i>	2.50
<i>Cappucino</i>	2.80