

# Le Florentin

HÔTEL - RESTAURANT

## MEAL BUNDLE :

The prices listed below are applied, but anything is possible, based on your budget and needs: we adapt to what you want. Should you have any allergy or intolerance, please notify us.

*Prices are per person, without drinks, VAT included.*

This list is valid starting from 10 table guests. From 18 guests on, the menu has to be the same for all attendants !!

### - 'Le Florentin' Menu :

35€/ person

Starter, main course, dessert

*Duo of croquettes, Orval cheese and shrimp*  
OR

*Salmon javanais, pickled cauliflower,  
wasabi-infused whipped cream*

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*Duckling filet glazed with spices,  
caramelised vegetables, potato nems*

OR

*Pork filet mignon with oyster mushrooms,  
season vegetables and gratin dauphinois*

\*\*\*

*Glazed nougat with candied fruit*  
OR

*Chocolate mousse,  
with a hint of Grand Marnier*

*Siège administratif : Rue d'Arlon, 59 – 6760 VIRTON*

*Siège d'exploitation : Place Albert Ier, 58 - 6820 FLORENVILLE*

*tél. : + 32(0)61 31 11 23 - mail : [info@hotel-leflorentin.be](mailto:info@hotel-leflorentin.be)*

*T.V.A. : BE 0836.037.852*

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## - 'Terroir' Menu :

38€/ person

Starter, main course, dessert

*Croquette with Orval cheese and frisée salad,  
diced bacon, raspberry vinegar*

OR

*Vichyssoise soup with « Plates de Florenville »,  
crispy Orval ham*

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*Parmentier with beef cheeks,  
sweet potatoes the 'Gengoulf' way*

OR

*Gaume paté, salad with "Plattes de Florenville" and truffle oil*

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*Apple pie and soufflé with Orval beer*

OR

*Rice cream with local saffron from the Gaume region*

## - The chef's Menu :

40€/ person

Starter, main course, dessert

*Duck carpaccio, foie gras with red fruit*

OR

*Ravioli of shrimp, seafood coulis with coriander*

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*Iberico pork ribs with honey and rosemary,  
carrot declination, fine potato puree*

OR

*Braised cod, green asparagus, tomato chutney,  
vitelotte potatoes, white butter with basil*

\*\*\*

*Lemon pie with meringue*

OR

*Trio of patisserie*

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- Savoury menu :

48€/ person

Hot and cold starter, main course, dessert

*Smoked salmon strips, guacamole,  
puree of candied tomatoes and basil yoghurt*

OR

*Beef tartar with herring eggs,  
white radish carpaccio*

\*\*\*

*Perch quenelle, Nantua sauce*

OR

*Ravioli with lobster,  
red curry "nage" with vegetables*

\*\*\*

*Guinea fowl ballotine, strong jus with chorizo,  
rocket salad and Tête de Moine cheese*

OR

*Young rabbit filet in Niçoise-style*

\*\*\*

*Javanais, arabica custard cream*

OR

*Chocolate marquise,  
pear declination*

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Prestige menu :

55€/ person

Hot and cold starter, main course, dessert

*Fresh scallops, shrimp and artichoke  
marinated in black truffle tarufata*

OR

*Foie gras puree and coconut milk jelly,  
chutney of Victoria pineapple,  
wild Voastipériféry pepper*

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*Poultry cannelloni with veal sweetbread,  
with Parmesan gratin, asparagus cream*

OR

*Risotto with algae, red mullet filet with red curry*

\*\*\*

*Lamb filet with herb crust, pesto cromesquis,  
young vegetables glazed with thyme, garlic cream*

OR

*Coucou de Malines (poultry) with morel mushrooms,  
asparagus and polenta chips*

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*The great dessert palette*