

Le Florentin



Philippe DURET

Menu February 2020

Cold starters

- *Smoked salmon slivers, guacamole wraps and marinated fennel (1, 4, 7)* **19.00**
- *Half macaroon of duck foie gras, citrus fruit salad infused with wild pepper (1, 3, 8)* **20.00**
- *Beef carpaccio and foie gras, parmesan shortbread, truffle-flavoured mayonnaise (1, 3, 5, 6, 10)* **18.00**

Warm starters

▪ **Our croquettes**

- *Orval cheese, served with escarole and diced bacon (1,3,5,7)* **12.50**
- *Shrimp (1,2,3,5,7 (min.35% meat)* **1 pce 9.00/2 pce 17.00**
- *Poultry and sweetbreads with tartufata (1,3,5,7,9)* **1 pce 7.50/2 pce 14.00**
- *Frog legs with garlic butter (1,7) / garlic cream (1,7)* **16.50/17.50***
- *Creamy snails stew (9 pcs) with vegetables, tomato tapenade (1,7,9)* **17.00**
- *Scampi and scallops with Gaumais saffron, leek and preserved peppers (2, 4, 7, 9,11, 14)* **18.50***
- *Scampi ravioli, shellfish coulis with coriander (1, 2, 3, 7)* **16.50***
- *Tatin of Golden apples, pan-fried duck liver, port reduction with tartufata (1, 3, 7,8)* **20.00***

*The starters indicated with a * can also be served as a main course, with an extra of 5€*

Fish and shellfish

- *Codfish loin in wine and onion sauce, stir-fried vegetables and mushrooms, candied bacon (4,7,9)* **24.00**
- *Scallops, artichokes, celery, Grenaille potatoes and tartufata (1,7,9,14)* **23.00**
- *Sole meunière, chips (4, 7) (subject to availability)* **PDJ**
- *Canadian lobster (+- 550gr alive), roasted with rosemary, Sancerre butter (2,7)* **PDJ**

To facilitate the checkout for separate additions, all separations will be done by you at the table.

Grilled meats and grills* (Josper Grill)

- *Iberian pork chop with morel mushrooms, grilled asparagus and cured ham crumble* (1,7) **25.00**
- *Rack of lamb with parsley, mustard sauce and stuffed mini vegetable* (1,5,7,9,10) **24.00**
- *Roast dickling fillet with seasonal trimmings* (information on allergens upon request) **20.50**
- *Irish Black Angus** **19.50**
- *Irish Black Angus* with an old Orval cheese gratin* (7) **22.50**
- *Beef filet pur** **27.50**
- *Black Angus prime rib* marinated in Jack Daniel's* (6, 9,10) 1pers. +/- 500 gr **30.00**
- *Prime rib* (1kg/2pers)* **62.00**

Pan-fried

- *Sweetbreads with oyster mushrooms* (1,7,8) **35.00**
- *Veal kidney with Orval beer* **19.50**

Our beef is served with hot vegetables and a choice of : chips (7), croquettes (1,3,7), gratin dauphinois (7), oven baked potatoes (7).

Our sauces to accompany your meat (included) : green pepper (7, 9), Roquefort (7), archiduc (7), maître d'hôtel butter (7), home-made béarnaise (3, 7)

*** Filet origin may vary weekly.**

Some brewery dishes

- *Floriflette: Orval cheese, bacon strips, onions, potatoes, cream* (7) **14.50**
- *Home-made meatballs in tomato sauce, chips* (1,3) **13.00**
- *Filet américain, chips, salad* (3,5,10) **17.50**
- *Tête de veau in gribiche sauce, salad and pomme nature* (2, 7,10) **18.50**
- *Trio of home-made croquettes (poultry, shrimps, cheese)* (1,2,3,7,9) **20.00**
- *Pork legs pie, gribiche sauce, salad, chips* (1,3,6,7,10) **18.50**
- *Blanquette of ham and farmhouse bacon, plain apple* (3,7,9) **18.50**
- *Tomatoes with shrimps* (2,3,5,10) **22.00**

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Salads, pasta and vegetarian dishes

- *Florentine salad (foie gras, smoked duck breast, sweetbread, duck confit, potatoes) (1, 7)* **18.50**
- *Orval cheese croquettes, raw vegetables* **12.50**
- *Spaghetti Bolognese (1, 3)* **12.00**
- *Linguine with smoked salmon and shrimps, young vegetables (1, 2, 3, 4, 7)* **17.50**
- *Linguine with pesto, young vegetables and parmesan cheese (1,2, 3, 7)* **15.50**
- *Fine Provencal pie, soft boiled egg, baked vegetables with coriander (1, 3, 7, 9)* **16.50**

Dishes for children

- *Spaghetti Bolognese and an ice cream (1, 3, 7)* **8.50**
- *Home-made meatballs in tomato sauce, fries and an ice cream (1, 3, 7)* **8.50**
- *Chicken filet with cream, pasta or chips and an ice cream (1, 3, 5, 7)* **9.00**

*Choice between pasta or chips (1, 3, 5)
A free scoop of ice cream is included*

Home-made dessert

- *Brésilienne (Mocha,caramel) (1,3, 7, 8)* **8.00**
- *Dame Blanche (vanilla, whipped cream, hotchocolate) (1,3, 7, 8)* **8.00**
- *Ice cream and sorbet: 3 scoops* **7.50**
 - *Ice cream: Vanilla, dark chocolate, mocha, mocha (3, 7, 8)*
 - *Sorbets: Lemon, raspberry, passion fruit, coconut (3, 7, 8)*
- *Sorbet with cream cheese spiked with Eau de Villée (7)* **10.00**
- *Chocolate mousse, infused with Grand Marnier, crispy orange/almond biscuit (1, 3, 7, 8)* **8.00**
- *Crème brûlée with Bourbon vanilla (3, 7, 8)* **8.50**
- *Speculoos tiramisu (3, 7, 8)* **7.80**
- *Banana and chocolate parfait with old rum (1, 3, 7, 8)* **8.50**
- *Normandic crepe with caramel, with brown sugar ice (1, 3, 7)* **10.00**
- *The great "Florentin" dessert plate (1, 3, 7, 8)* **10.00**
- *Cheese platter (1, 7, 8)* **10.00**
- *Coffee and macarons (1, 3, 7, 8)* **10.00**

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Coffee

- *Coffee, deca, espresso* **2.50**
- *Double espresso* **3.60**
- *Cappuccino* **2.70**
- *Irish coffee* **8.00**
- *French coffee* **8.00**
- *Italian coffee* **8.00**

Tea

- *Tea (red fruit, lime tree, mint, green, black, verbena, chamomile & herbal tea)* **2.60**

Champagne

- *Bottle* **49.00**
- *Glass* **9.00**
- *Kir royal* **9.00**

Cocktails

- *Of the house: le Paradise* **8.00**
- *Le Florentin (white wine, cassis, gin, Cointreau)* **8.00**
- *Americano: Gin, Martini Dry, Campari* **8.00**
- *Pina colada* **9.00**
- *Spritz* **8.00**
- *Cardinal: red wine, blackberry cream* **6.50**
- *Without alcohol* **6.00**

Spirits on the rocks or with a soda

- *Whisky: Johnnie Walker, J&B, Four Roses, Famous Grouse* **7.00**
- *Whisky: Chivas Regal 12,* **8.00**
- *Rhum: Bacardi, Bacardi Gold, Havana Club, dark Havana Club, Saint James, dark Saint James* **7.00**
- *Gin: Gordon's* **7.00**
- *Gin: Hendrick's, Tanqueray n°10, Upper-cut* **12.00**
- *Vodka Absolut white* **7.00**
- *Vermouth: Martini white, red, dry* **6.50**
- *Wine: kir with white wine, red port, white port, pineau des Charentes, Tio Pepe sherry dry* **6.50**
- *Other : Gancia, Campari, Cynard, Picon, Suze Batida, Pisang, Safari, Passoa, Jet 27, Ricard* **6.50**

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Sodas

▪ Still water: 25cl/50cl/1l	2.20/4.00/7.00
▪ Sparkling water : 25cl/50cl/1l	2.20/4.00/7.00
▪ San Pellegrino	4.50
▪ Coca cola, light, zero, Sprite, Fanta	2.50
▪ Schweppes tonic, agrum, soda, Ice Tea	2.50
▪ Fruit juice: orange, pineapple, apple, apple-cherry, tomato	2.50
▪ Fresh orange juice	4.50

Juice des Pressoirs de Provence

▪ Orange	3.00
▪ Tomato	3.00
▪ Apricot nectar	3.00
▪ Apple trouble	3.00
▪ Apple raspberry	3.00
▪ Orange, carrot and apple	3.00

Beer

▪ Jupiler on tap: 25cl/33cl	2.50/3.30
▪ Clausthaler without alcohol	2.50
▪ Carlsberg, Hoegaarden white, Hoegaarden rosé	3.00
▪ Orval, Rochefort 8°	4.50
▪ Chimay white 8°, red 7°, blue 9°, Duvel	4.50

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It is with a permanent concern for perfection and sharing that Philippe Duret officiates in the kitchen Le Florentin. Always looking for excellence, his suggestions in addition to the menu are a weekend of discovery and a treat.

All our dishes are prepared in house and the products used are of the highest quality.

***Cooking is art, and making art takes time.
The terrace and the smoking area are heated.***

Tel: 0032 (0)61311123

www.restaurant-leflorentin.be

Allergy list

1. Cereals that contain gluten
2. Shellfish and products that contain shellfish
3. Eggs and products in which eggs are used
4. Peanuts and products that show traces of peanut
5. Soy and soy-containing products
6. Milk and product in which milk are used
7. Nuts (almonds, hazelnuts, walnuts, pistachios, etc.)
8. Celery and products containing celery
9. Mustard and products containing mustard
10. Sesame seeds and aliments that contain sesame
11. Sulphur-anhydride and sulphates in larger quantities than 10mg/kg or 10mg/l (specified in SO2)

Josper
CHARCOAL OVENS

-The Josper Way-

This technique combines the taste of barbecue-cooked meat, with the tenderness of oven-prepared meat.

The use of vegetal coal provides unique savour, unequalled compared to traditional coals.

Flameless, the Josper oven does not let the meat dry out or burn.

All our prices are service and VAT included.

