

*Here we prepare food
and cook with butter*



Certificate of Excellence by TripAdvisor
Recommended by the Municipality of l'Îlot Sacré

« Let us hasten to succumb to temptation, before she strays. »

Epicure



— CAFÉ —
GEORGETTE
— BRASSERIE —



Carpaccios

Carpaccio Finely sliced filet d'Anvers. (smoked cured beef)	19,00€
Le Royal Marinade, pistou, Guérande coarse salt, parmesan, foie gras curls, rocket.	21,00€
Moustard Mustard sauce, chives, mixed salad.	19,00€
American Sauce Georgette, capers, red onion, mixed salad.	19,00€
Italian Olive oil & tapenade marinade, lime, mozzarella, mixed salad.	19,00€
Georgette Checkerboards, the Royal, the Mustard, the American, the Italian, mixed salad.	19,00€
Salmon with fresh dill Gravlax sauce, dill, Guérande coarse salt, ground pepper, rocket.	19,00€
Courgette carpaccio Marinade, tomato confit, mature goat cheese, basil, pine nuts, balsamic cream, Espelette pepper.	14,00€
Tomato carpaccio in the national colours Black, yellow, red, warm burrata, rocket, basil, truffle marinade.	14,00€

Salads

Warm goat cheese salad Crottin de Chavignol, AOC & AOP.	19,00€
Pan-fried mushrooms Shiitake, oyster mushrooms, button mushrooms, enoki, eryngii, baby new potatoes, lardons, garlic, shallots, parsley.	18,00€
Liège salad Bintje potatoes, green beans, onions, lardons, frikadelle.	18,00€
Caesar salad Grilled strips of free-range chicken, egg, marinated fresh anchovies, sucrine lettuce, croutons, parmesan, garlic/pepper sauce.	18,00€
Salade Niçoise, Georgette style Fresh grilled bluefin tuna, olive tapenade, marinated fresh anchovies, tomatoes, green beans, scallions, broad beans.	18,00€
Detox Salad Quinoa, avocado and apple, baby spinach, orange, walnuts, honey.	18,00€
Provençal aubergine tian Pan-fried aubergine, olive oil, tomatoes, courgettes, mozzarella.	18,00€
Bruschetta salad Mixed salad, hard-boiled egg, cucumber, radish, peeled tomato, courgettes, carrots, scallions, toasted bread, mozzarella.	18,00€
Home-smoked Nordic platter Salmon/tuna/haddock/scampi/red caviar on blinis.	19,00€
Homemade duck foie gras Apple crumble with gingerbread.	19,00€

Cheese Platter

Plateau dinatoire, découverte de nos fromages This typical platter is composed of cheeses selected depending on their maturity.	17,00€
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LA BELGITUDE

Tradition has a future, it's the secret of our cooking.

Meatballs in tomato sauce Fresh tomatoes, basil, onions, garlic.	15,00€
Manneken Pis meatballs Beer, grelot onions, smoked lardons, cream, mushrooms.	15,00€
Meatballs with sauce Lapin Sweet-and-sour sauce with prunes.	15,00€
Seafood meatballs with coral sauce Cod, mussels, vegetable & herb garnish.	15,00€
Battered frikadelle on a brochette Pork and beef.	15,00€
Liège sauerkraut with five meats Don't forget to slip a small piece under your plate. According to popular superstition, this brings gourmets luck and prosperity during the year, provided however that you keep this piece!	26,00€
Shrimp croquettes Shrimp from the North Sea, shelled by hand, bouquet of fried parsley and tartar sauce.	17,00€
Half and half of croquettes Shrimp and Orval cheese.	16,00€
Orval cheese fondue Trappist knowhow, 3 metric tons/yr. Orval cheese is produced by the Trappist Abbey. And these people don't talk, they work.	14,00€
Flemish-style asparagus Minced eggs, parsley, lemon, butter.	19,00€
Welsh rarebit (and you dip chips in it) Cheddar, beer, country-style bread, mustard, ham, fried egg.	16,00€
Flemish carbonnades simmered in beer Veal, pork cheek, beef shank, gingerbread, Liège syrup.	19,00€
Seafood Waterzooi Cooked in a buttery fish stock, mussels, shellfish, whitefish, salmon, tuna.	19,00€
Coucou de Malines (chicken) Waterzooi served in vol-au-vent Cream, chicken stock, mushrooms, vegetable & herb garnish.	19,00€
Stoemp Pork shank, butter-cooked potatoes, carrots, cabbage, leeks, fried egg.	19,00€
Pâté Gaumais Pâté Gaumais is a pie of pastry stuffed with marinated pork shoulder.	19,00€
Creamy pumpkin soup with smoked lardons, garlic croutons	14,00€

350 g Cone of chips

Bintje 11/11 cut, twice-fried in beef fat the traditional way

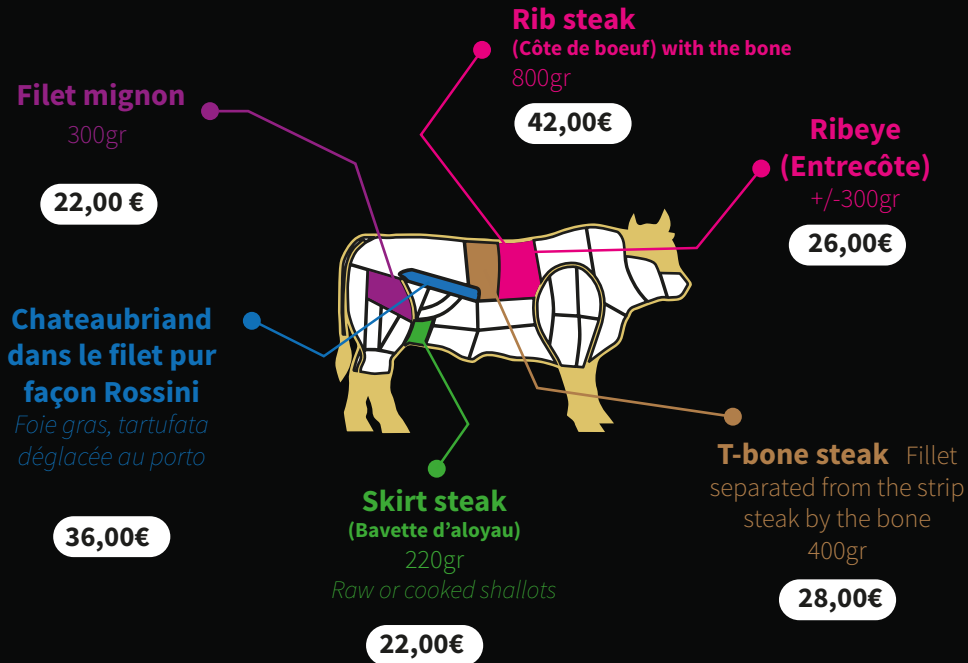


6,50€

Let us advise you on a cut of beef

I prefer Belgian Blue from the short chain.

The meat is delivered directly from the abattoir every Tuesday, and all my dishes are accompanied by a salad and fresh chips from the chip shop, twice-fried in refined beef fat.



Viennese veal cutlet (Wiener schnitzel), 300 g	22,00€
Lamb brochette with thyme gravy, 250 g	22,00€
Rack of pork from the Belgian Ardennes, 250 g On a bed of Jerusalem artichokes.	19,00€
Grenadine of pork Grand-Duc Deglazed with calvados, apples, lardons, mushrooms, Spanish cream sauce.	22,00€
Breast of duck, 400 g Raspberry honey, apples.	26,00€
Roasted cockerel à la forestière, 450g Rosemary, thyme, garlic, spring onions.	22,00€
Surf and Turf 250gr Brochette of beef – scampi – veal – scampi – pork – scampi – chicken – scampi Mushrooms, asparagus, Bearnaise sauce.	22,00€

Cold sauces
homemade
1,50€

Georgette
Garlic/pepper
Tartar
Lime mayonnaise
Tartufata 2,50€

Extra Sauce William
1,00€

Andalouse
Curry ketchup
Brasil
American
Samourai
BBQ
Mustard
Ketchup

Hot sauces
homemade
2,00€

Bearnaise
Roquefort
Green pepper
Fresh tomato coulis-
Mannekin Pis
Lapin

Please inform us of your allergies when orders are taken.

Burgers

*Regional pure beef meat, minced in-house, plancha-grilled, presented on a
toasted homemade bun*

Georgette Burger Beef minced in-house, cheddar, fried onions, bacon, iceberg lettuce, Georgette sauce.	17,00€
Tataki Burger Sashimi-cut with Deba knife, butter, ginger, lemongrass, saké, soy, peeled tomato.	19,00€
Burger Rossini Beef minced in-house, green asparagus, house foie gras, tartufata sauce, iceberg lettuce.	24,00€
Breast of Chicken Burger Chicken breast marinated in basil olive oil, ratatouille, garlic pepper sauce, rocket, grilled bacon.	17,00€
Duck Confit Burger House confit, apples & summer berries, rocket, sheep's-milk Manchego cheese, tartufata sauce.	19,00€
Vegetarian Burger Tortilla, mushrooms, pan-fried vegetables, Emmental cheese, tomato, Jerusalem artichokes, garlic pepper sauce.	17,00€
Spanish Burger Manchego cheese, honey-glazed medallions of fillet of pork, fried onions, chorizo, tomato confit, rocket.	19,00€
Albacore Tuna Burger Wasabi, soy sauce, wakame seaweed, cucumber, black sesame.	19,00€



Served with chips from the chip shop, twice-fried in beef fat!

Tartares

Meat selected from the hindquarters of the cow for juiciness, colour and texture.

American	19,00€
Marinade, sweet mustard, capers, pickles, parsley, shallots, Tabasco sauce, Worcestershire sauce, ketchup, Espellete peppers.	
Biquette	19,00€
Rosemary marinade, garlic, star anise, grilled goat cheese, Espelette pepper, wild strawberries, tomato confit.	
Abruzzo	19,00€
Bresaola, enoki, salsa tartufata, roasted pine nuts.	
Putanesca	19,00€
Anchovies, capers, garlic crisps, lime zest, yellow cherry tomatoes, basil, focaccia.	
Thaï	19,00€
Ginger, coriander, mint, chopped Thai basil, scallions, red pepper, cashews, vegetable samosas, Thai sauce: olive oil & sesame, soy, nuoc mam, lime.	
With fresh & smoked salmon	20,00€
Raised in the deep, cold waters of the Norwegian fjords. On a bed of mango & avocado: sashimi-cut, red caviar, lime essence, dill, gravlax sauce.	
Albacore, Yellowfin tuna	25,00€
Sashimi-cut, marinade, star anise, enoki, gomasio, wakame, ginger, wasabi, vegetable samosas.	

Fish

Pisces, Mayonnaise Ascendant

Grilled cod fillet	22,00€
Beurre blanc with lemon.	
Premium salmon fillet with sorrel	19,00€
Sorrel sauce, soy cream.	
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Tempura of fish strips.	
1 kg jumbo Zeeland mussels in white wine	25,00€
Onions, celery, parsley, laurel, thyme, white wine	
Albacore, Yellowfin tuna	26,00€
Quenelles butter-cooked with Tuscan ham, virgin olive oil with capers, tomato confit, rocket.	
Langoustine brochette	22,00€
Cardinal sauce	