

Grand-mère Ligne week

8-14 february



Please order only one meal per day per group.

8 february saturday :

Lasagna with mince or a vegetarian lasagna and salad €18,80 p.p.

Old school style lasagna served with bechamel, a rich green salad, garnish, mozzarella and balsamic vinaigrette.

9 february sunday :

Confit duckleg €19,80 p.p.

Home-made confit duckleg served with red fruit-bayleaf sauce, wholegrain mustard mash and vegetables.

10 february monday :

Meat or vegetarian chili €23,50 p.p.

Chicken chili and stripped beef chili or spiced vegetable chili served with rice, home-made wraps, sweetcorn-cheese-pancakes, lettuce, guacamole, yogurt-sauce and salsa.

Or:

Chefs choice 1 €37,50 p.p.

Starter: French onion soup | cheese croûtons

Main: Filet mignon of porc wrapped in bacon | herb red wine sauce

Dessert: Tarte tatin | apple | whipped cream | vanilla ice-cream

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11 february tuesday :

Raclette French €19,50 p.p.

Raclette cheese | bread | cooked potatoes | green salad | crudités | vinaigrette

Do not forget to order our home-made charcuterie.

Or:

DG's cheese fondue €22,- p.p.

Cheese fondue served with bread, cornichons and green salad.

Do not forget to order our home-made charcuterie.

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12 february wednesday :

'Coq' au vin €18,50 p.p.

Chickenlegs 'Coq au vin' (red-wine-style) served with vegetables and potato gratin.

13 february thursday :

Tartiflette €18,50 p.p. Or vegetarian with chanterelles and bolets. 19,50€ p.p.

Or a Royal tartiflette €22 p.p.(reblochon cheese, potatoes, onions, bacon, chanterelles and bolets)

Tartiflette (reblochon cheese, potatoes, onions and bacon) served with a rich green salad, vinaigrette and garnish.

Do not forget to order our home-made charcuterie.

14 february friday :

Tajine with artisanale merguez sausages or a chicken tajine or vegetarian version €18,80 p.p.

The tajine of choice, served with couscous, market vegetables and herb stock.

Or:

Chefs choice 2 €43,50 p.p.

Starter: Smoked duckbreast | hazelnut and root salad | apple reduction

Main: Provencal haddock | rosemary, lemon, white wine | slowcooked | vermouth sauce

Dessert: French cobbler pie | fruits | sorbet | biscuit | fruit sauce

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Home-made apéro

- Guacamole approx. 175 gr. | salsa approx. 450 gr. | tortilla chips approx. 360 gr. €18,50
- Hummus approx. 360 gr. | marinated olives approx. 360 gr. | muhammara approx 400 gr. | bread €22,50
- Home-marinated fêta cheese approx. 250 gr. €7,80
- Garlic-herb butter approx. 150 gr. | bakers bread €9,90
- 1 Bakers bread €2,50
- 10 canapes | mousse of goatcheese | nut | garnish €27,50
- 10 canapes | salmon rilette | capers | garnish €27,50
- 10 canapes | smoked duckbreast | chutney | garnish €27,50
- 10 canapes | avocado cream | smoked nuts | garnish €27,50

Platters: Each platter serves about 10-15 personnes

Mediterranean apéro platter €78,- per platter

To spread: muhammara approx. 400 gr, herb butter approx 150 gr, houmous approx 360 gr. and baba ganoush approx 360 gr.

to munch: marinated fêta cheese approx 250 gr, marinated olives with marinated and dried tomatoes approx 360 gr, sesame sticks and 2 breads.

Mountain platter €88,- per platter

Charcuterie 100% homemade (Jamaican lomo | peppered lomo | coppa chorizo | dried ham | Dutch lard), Mont d'or de Vacherin, or other baked cheese from the oven. ' 2 baguettes and crudités.

Cheese platter 3-5 types €78,-

Tomme | reblochon | goatcheese | abundance | blue cheese | bread | chutney | fruit | nuts

Asian platter 100% homemade €88,-

- crispy springrolls 15 pcs
- steamed won-tons 15 pcs
- asian salad 15 pcs
- sauce

Pies and cakes grand-mère €29,50 (around 28 cm in diameter)

- brownie from dark chocolat, nuts and chili
- carrot cake with speculaas VEGAN option available
- tarte tatin from apple
- french cobbler pie with abricot and basil
- cherry crumble
- lemon curd pie with fruits recipe of my mother
- dutch butter cake
- tiramisu with coffee, mascarpone and almonds
- cheesecake with red fruit and yoghurt €34,50

Ice cream/sorbet 100% homemade

- strawberry sorbet 1 liter (Vegan) 12,50€
- mango-passionfruit sorbet fruit 1 liter (Vegan) 12,50€
- vanilla cookie dough ice cream 1 liter 14,50€
- chocolat chip choco ice cream 1 liter 14,50€

Our menus are adaptable for vegans and kids.
The delivery costs will be calculated according to the size of your order.
If you have any questions do not hesitate to contact us.

