

# MENU

We work mostly with **local** and **fresh** products. This means occasionally some products are not available. In this case we will provide an alternative.

## ENTRÉES

Profiteroles with goat's cheese, beetroot and pancetta - 7.50

🍷 *Sauvignon Blanc* - 3.60 (glass)

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Beef carpaccio with truffle sauce, sundried tomatoes and Comté cheese - 11.50

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Sauteed shrimps with garlic and parsley - 9.50

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Autumn bruschetta with mushrooms and rosemary 🌱 - 8.50

🍷 *Bourgogne Pinot Noir* - 3.90 (glass)

## FROMAGES

3 local cheeses from Ferme Ligny in Melin 🌱 - 7,50

🍷 *Tawny Porto* - 3.60 (glass)

## DESSERTS

Pear crumble & cinnamon ice cream 🌱 - 8

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Homemade tiramisu 🌱 - 7

🍷 *Disaronno Amaretto* - 5.80 (glass)

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Lemon cream with red fruit and meringue 🌱 - 8.50

🍷 *Caliciae* (local elderflower wine) - 5.20 (glass)

## POUR LES PETITS

Chicken nuggets & fries - 5.75

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ice cream (various flavors)

1 scoop - 1.50

2 scoops - 3.00

3 scoops - 4.50

## PLATS

Fillet of veal with port sauce, seasonal vegetables & potato and garlic puree - 22.50

🍷 *Lalande de Pomerol* - 4.50 (glass)

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Chef's coq au vin with fries - 16.50

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Indian fish curry with rice - 18.50

🍷 *Local beer Kalex* - 8.20 (75cl)

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Baked camembert with veggies and bread (charcuterie optional 3.50) 🌱 - 14.50

The logo for 'Le Voilà' is written in a large, elegant, black cursive script. To the left of the text, there is a decorative flourish consisting of a leafy branch.

**Do you have food allergies or special needs?  
Please let us know.**