



Au Vieux Sart

RESTAURANT / BRASSERIE



REGIONAL BOTTLED BEERS

	Brewery	Type	%	📍	Price
Malmedy Triple	Brasserie de Bellevaux	Blond	9%	20km	5€
Peak Triple	Belgium Peak Beer	Blond	8,5%	22km	4,8€
Bière des amis crazy IPA	Neobulles	Blond	5,5%	27km	5,5€
Val Dieu 800	Abbaye de Val Dieu	Blond	5,5%	31km	5€
Val Dieu Triple	Abbaye de Val Dieu	Blond	9%	31km	4,8€
Val Dieu Brown	Abbaye de Val Dieu	Brown	8%	31km	4,8€
Val Dieu Fruit	Abbaye de Val Dieu	Fruit	9%	31km	5,2€
Aubel Triple	Grain D'orge	Blond	9%	35km	4,8€
Brice	Grain D'orge	Blond	7,5%	35km	4,2€
Séquoia	Grain d'Orge	Blond	7%	35km	5€
Curtius {C}	Brasserie {C}	Blond	6,2%	44km	5,8€
Curtius Black	Brasserie {C}	Blond	6,2%	44km	5,8€
Curtius Smash	Brasserie {C}	Blond	6,2%	44km	4,7€
Lupulus fructus	Les 3 Fourquets	Blond	8,5%	66km	5€
Lupulus blanche	Les 3 Fourquets	Blond	8,5%	66km	5€
Lupulus Blond	Les 3 Fourquets	Blond	8,5%	66km	4,6€

📍 = Distance from the Brewery to the Restaurant

CANS

	Brewery	%	Price
Kiss my neighbour's wife	Mousquetaires	6,2%	5€
Lupulus Neipa	Les 3 Fourquets	7%	5€
Sangl'IPA	Brasserie Minne	6,2%	5€

ALLERGENS

- 1) Gluten
- 2) Shellfish
- 3) Eggs
- 4) Fish
- 5) Peanuts
- 6) Soya
- 7) Milk/Lactose
- 8) Nuts
- 9) Celery
- 10) Mustard
- 11) Sesame seeds
- 12) Sulphite
- 13) Lupin
- 14) Mollusc

COLD STARTERS

Beef carpaccio with Sarté shavings 14,50€ **7/11**

Charcuterie plate 13,00€



HOT STARTERS

		PLATS	
Artisan parmesan croquettes 2pcs	12,00€	18,00€	1/3/7
Shrimp croquettes 2pcs	13,50€	18,50€	1/3/7/2/4
Duo of parmesan & shrimp croquettes	13,00€		
Scampi with garlic cream	16,50€	21,00€	2/7
House Scampi	17,50€	22,00€	2/7

SALADS

Goat's cheese salad	17,00€	1/6/7
Scampi salad	19,00€	2

CHILDREN'S MEALS ONLY

Meatball (1 pc) & chips 1/7/8/9/10	10,00€
Pasta bolognese 1/3/10/9	10,00€
Steak like dad (130gr)	12,00€
Nuggets, chips, compote 1/6/5/7/8/9/10	10,00€



MEAT

Grilled beef steak	25,00€
Rib steak 400gr	37,00€
Duck breast special	Price: see specials
Chef's special knuckle of ham	Price: see specials
Vol-au-vent 1/3/7/8/9/10	16,50€
Liège meatball (2pcs) 1/7/8/9/10	16,50€
Liège meatball (1pc)	13,00€
Steak tartare à la minute (prepared or not prepared)	19,00€
Our offal	Price: see specials
Vegetarian Steak 1/3/7	17,00€

Sauces à €3 - Roquefort and béarnaise €4

Poivre vert, champignons-crème, béarnaise, roquefort, fagnarde, beurre d'ail **1/3/6/7/8/9/10**

Sides

Fries, rösti, pasta, baked potato (+€0.00)

House mayonnaise (+€0.80)

FISHES

Fish of the day

Fish and shellfish vol-au-vent	20,90€
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1/2/3/4/6/7/8/9/10/14

PASTA

Pasta bolognese	1/3/9/10	14,50€
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Pasta with scampi	1/2/3/7/14	20,40€
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Please ask for the chef's recommendations.

We work with fresh produce, so please understand that occasionally a dish on the menu may not be available.

CASK BEERS

	15cl	25cl	33cl	50cl
Val Dieu Blond	2,5€	3,4€	4,5€	
Maes		2,3€	3€	4,2€
Scotch Watneys		4,2€		
Chimay of the moment				
Barrel suggestions				

BOTTLED BEERS

	Type	%	Price
Bush	Amber	12,0%	5€
Carlsberg	Blond	5,5%	3,2€
Carlsberg 0%	Blond	0,0%	3,2€
Chimay Blue	Brown	9,0%	5€
Chimay White	Blond/Amber	8,0%	4,7€
Chimay Golden	Blond	4,8%	4,7€
Chimay Red	Brown	7,0%	4,7€
Chimay Green	Blond	10%	5,2€
Duvel	Blond	8,5%	4,7€
Lindemans Raspberry	Fruitée	2,5%	4,2€
Lindemans Pécheresse	Fruitée	2,5%	4,2€
Maes 0%	Blond	0,0%	3,2€

	Type	%	Price
Orval (depending on stock)	Amber	6,2%	5,5€
Orval 3 years	Amber	6,2%	7,0€
Pêche Mel Bush	Amber	8,5%	9€
Rochefort 8	Brown	9,2%	5,2€
Saison Dupont	Blond	6,5%	4,2€
Trappe Quadrupel	Amber	10,0%	5€
Triple Karmeliet	Blond	8,4%	4,7€
Troubadour Magma	Amber	9%	5€
Westmalle	Blond	9,5%	5,5€



APERITIFS

Apéritif maison (Lillet+Tonic)	6,50€
Apérol Spritz	7,00€
Batida	4,50€
Campari	4,50€
Gancia	4,50€
Kir Royal	5,50€
Kir White Wine	4,40€
Martini White	4,50€
Martini Red	4,50€
Mauresque	3,20€
Passoà	4,50€
Peket	2,50€
Picon	4,00€
Pineau des Charentes	3,70€
Pisang	4,00€
Porto red	3,70€
Porto white	3,70€
Ricard	3,00€
Safari	4,50€
Vodka red	4,00€
Vodka white	4,00€
Woodberries	4,00€
Glass of Champagne	11,00€
Glass of Crémant Bourgogne	9,00€

alcohol-free APERITIFS

Pisang	4,00€
Schweppes Mojito	3,80€
Schweppes Pink	3,80€
Aperol Spritz 0%	6,50€
Appeltiser	4,50€

ACCOMPAGNEMENTS

Soft	0,50€
Soft small bottle 0,25cl	1,50€
Alcohol	2,00€

WHISKY (5cl)

William Lawson's	5,50€
Johnny Walker	5,60€
Jack Daniel's	5,60€
Jameson	5,50€
Chivas Regal 12 ans (Scotland)	7,40€
Scappa Glansa (Single Malt - Scotland)	9,00€
Glenlivet 18 ans (Single Malt - Scotland)	12,00€
Aberlour Abunadh (Single Malt - Scotland)	12,30€
Yoichi (Single Malt - Japan)	12,00€

RHÜMS (5cl)

Havana brown	5,00€
Havana white	5,00€
Diplomatico	7,00€
Don papa 7 years	9,50€
Millonario 15 years	11,50€
Havana Club selection Maestros	12,00€
Zacappa 23 years	10€

GINS (5cl)

B-Gin	8,50€
Beefeater	5,00€
Gin W (Belgium)	9,50€
Gin Hendrick's	9,00€
1836 Organique Rademacher	8,50€
Extra	
Royal Bliss Tonic	3,00€
Schweppes Pink Pepper	3,80€
Schweppes Hibiscus	3,80€

SOFT DRINKS

Spa : still or sparkling 25 cl	2,40€
Bru : still or sparkling 1/2L	4,50€
Bru : still or sparkling 1L	7,00€
Coca	2,40€
Coca Zéro	2,40€
Spa Orange	2,40€
Spa Citron	2,40€
Liégeois	2,60€
Fuze Tea Green	2,50€
Fuze Tea Pêche	2,50€
Fuze Tea	2,50€
Canada Dry	3,20€
Royal Bliss Tonic	3,00€
Royal Bliss Citrus fruits	3,00€
Schweppes Hibiscus	3,00€
Schweppes Pink Pepper	3,00€
Minute Maid	2,60€
(Orange, Apple-cherry, Tomato)	
Red Bull	3,00€
Extra syrup	0,30€

HOT DRINKS

Coffee	2,40€
Decaf	2,60€
Cappuccino (whipped cream)	2,90€
Decaf cappuccino (whipped cream)	3,00€
Hot chocolate	2,70€
Vienna coffee	3,20€
Lattè macchiato	5,00€
Lattè macchiato noisette	5,30€
Lattè macchiato Spéculoos	5,30€
Chouffe Coffee	5,30€
Irish coffee	7,50€
Teas & infusions (ask for our selection)	2,40€
Mulled wine	4,00€
Mulled wine amaretto	6,00€

LIQUEURS

Amaretto	5,00€
Armagnac	6,50€
Bailey's	5,00€
Calvados	6,50€
Cognac	6,50€
Cointreau	5,60€
Esprit d'Orge	5,00€
Grand Marnier	7,00€
Grappa	5,90€
Limoncello	4,50€
Raspberry Liqueur	3,90€
Val Dieu liqueur	4,50€
Mandarine Napoléon	5,50€
Poire William	5,50€
Sambuca	5,00€
Genepeak	4,00€

COCKTAILS

Bloody Mary	9,00€
Rhum Brun Appetizer	8,50€
Cuba Libre	8,50€
Expresso Martini	10€

OUR ARTISANAL ICE CREAMS

Flavours:

Vanilla, chocolate, strawberry, mocha, speculoos

Dame Blanche (vanilla ice cream with chocolate sauce)	6,40€
Dame noire (chocolate ice cream with chocolate sauce)	6,40€
Brésilienne (hazelnut ice cream with caramel sauce)	6,40€
Café glacé	7,20€
Colonel (1 scoop of lemon sorbet + vodka)	7,00€

Cup with 2 scoops of ice cream	4,90€
Cup with 3 scoops of ice cream	5,90€
Cup with 2 scoops of sorbet	5,40€
Cup with 3 scoops of sorbet	5,90€

CREPES

1/3/5/7

Sugar	7,00€
Brown sugar	7,00€
Mikado (crepe with vanilla ice cream and chocolate sauce)	8,00€
Creme flambeed with Grand Marnier	9,00€
Whipped cream	7,00€

DESSERTS

Chocolate lava cake	7,40€
Speculoos upside-down cake	9,00€
Real Liège iced coffee	6,40€
Crème brûlée	7,00€
House Tiramisu	7,00€
Cheese plate	14,00€



Please ask for the chef's recommendations.

**We work with fresh produce, so please understand that occasionally
a dish on the menu may not be available.**

Bon appetit !

IN TRIBUTE TO CHARLY

**« Whatever is well conceived is clearly said, and the
words to say it flow with ease.»**

Boileau