



Au Vieux Sart

RESTAURANT / BRASSERIE



REGIONAL BOTTLED BEERS

	Brewery	Type	%	📍	Price
Malmedy Triple	Brasserie de Bellevaux	Blond	9%	20km	5,4€
Peak Triple	Belgium Peak Beer	Blond	8,5%	22km	5€
Bière des amis crazy IPA	Neobulles	Blond	5,5%	27km	6€
Bière des amis 0%	Neobulles	Blond	5,5%	27km	6€
Val Dieu Hope	Abbaye de Val Dieu	Blond	5,5%	31km	5,2€
Val Dieu Triple	Abbaye de Val Dieu	Blond	9%	31km	5,2€
Val Dieu Brown	Abbaye de Val Dieu	Brown	8%	31km	5,2€
Val Dieu Fruit	Abbaye de Val Dieu	Fruit	9%	31km	5,5€
Aubel Triple	Grain D'orge	Blond	9%	35km	6€
Brice	Grain D'orge	Blond	7,5%	35km	4,4€
Séquoia	Grain d'Orge	Blond	7%	35km	5,2€
Curtius {C}	Brasserie {C}	Blond	6,2%	44km	5,8€
Curtius Black	Brasserie {C}	Black	6,2%	44km	5,8€
Curtius Smash	Brasserie {C}	Blond	6,2%	44km	5€
Lupulus fructus	Les 3 Fourquets	Fruit	4,2%	66km	5,2€
Lupulus blanche	Les 3 Fourquets	White	4,5%	66km	5,2€
Lupulus Triple	Les 3 Fourquets	Blond	8,5%	66km	5,5€

📍 = Distance from the Brewery to the Restaurant

CANS

	Brewery	%	Price
Kiss my neighbour's wife	Mousquetaires	6,2%	6€
Lupulus Neipa	Les 3 Fourquets	7%	5,5€
Sangl'IPA	Brasserie Minne	6,2%	6,5€
Agasse	La Cahute	5,5%	5€
Razorback	La Cahute	7,8%	5,5€
Vulpus	La Cahute	6,9%	5,5€

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	14,00€		
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€
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Pasta bolognese 1/3/10/9	10,00€
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Steak like dad (130gr)	12,00€
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Nuggets, chips, compote 1/6/5/7/8/9/10	10,00€
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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, kibbles, 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	2,6€	3,5€	4,6€	
Maes		2,5€	3,3€	5€
Scotch Watneys		4,4€		
Chimay of the moment				
Barrel suggestions				

BOTTLED BEERS

	Type	%	Price
Bush	Amber	12,0%	5,2€
Carlsberg	Blond	5,5%	3,3€
Carlsberg 0%	Blond	0,0%	3,3€
Chimay Blue	Brown	9,0%	5,5€
Chimay White	Blond/Amber	8,0%	5,5€
Chimay Golden	Blond	4,8%	5,5€
Chimay Red	Brown	7,0%	5,5€
Chimay Green	Blond	10%	6€
Duvel	Blond	8,5%	5€
Lindemans Raspberry	Fruit	2,5%	4,3€
Lindemans Pécheresse	Fruit	2,5%	4,3€
Maes 0%	Blond	0,0%	3,2€

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



APERITIFS

Apéritif maison (Lillet+Tonic)	7,00€
Apérol Spritz	7,00€
Batida	4,50€
Campari	4,70€
Gancia	4,70€
Kir Royal	6,00€
Kir WhiteVin Blanc	4,80€
Martini White	4,50€
Martini Red	4,50€
Mauresque	3,20€
Passoà	4,50€
Peket	2,60€
Picon	4,00€
Picon vin blanc	8,50€
Pineau des Charentes	4,00€
Pisang	4,00€
Porto red	4,00€
Porto white	4,00€
Ricard	3,00€
Safari	4,50€
Vodka red	5,00€
Vodka white	5,00€
Glass of Crémant Bourgogne	9,00€

alcohol-free APERITIFS

Pisang	4,00€
Aperol Spritz 0%	7,00€
Bellini	7,00€
Schweppes Mojito	3,80€

ACCOMPAGNEMENTS

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

WHISKY (5cl)

William Lawson's	5,50€
Johnny Walker	5,60€
Jack Daniel's	5,60€
Jameson	5,50€
Glenlivet 12 ans (Single Malt - Scotland)	12,00€
Aberlour 15 ans (Single Malt - Scotland)	12,30€
Yoichi (Single Malt - Japan)	12,50€

RHUMS (5cl)

Havana brown	5,00€
Havana white	5,00€
Diplomatico	8,50€
Don papa 7 years	9,50€
Millonario 15 years	11,50€
Zacappa 23 years	12€

GINS (5cl)

Beefeater	5,00€
Gin W (Belgium)	9,50€
Extra	
Schweppes Pink Pepper	4,50€
Schweppes Hibiscus	4,50€
Fever Tree Mediterannean	4,50€
Fever Tree Tonic Premium	4,50€

SOFT DRINKS

Spa : still or sparkling 25 cl	2,50€
Bru : still or sparkling 1/2L	5,00€
Bru : still or sparkling 1L	8,00€
Coca	2,50€
Coca Zéro	2,50€
Spa Orange	2,50€
Spa Citron	2,50€
Liégeois	2,80€
Fuze Tea Green	2,60€
Fuze Tea Pêche	2,60€
Fuze Tea	2,60€
Canada Dry	3,30€
Royal Bliss Tonic	3,10€
Royal Bliss Citrus fruits	3,10€
Schweppes Hibiscus	4,50€
Schweppes Pink Pepper	4,50€
Minute Maid (Orange, Apple-cherry, Tomato)	2,70€
Red Bull	3,50€
Extra syrup	0,30€

HOT DRINKS

Coffee	2,50€
Decaf	2,70€
Cappuccino (whipped cream)	3,00€
Decaf cappuccino (whipped cream)	3,20€
Hot chocolate	3,00€
Vienna coffee	3,50€
Lattè macchiato	5,50€
Lattè macchiato noisette	5,80€
Lattè macchiato Spéculoos	5,80€
Chouffe Coffee	5,50€
Irish coffee	8,00€
Teas & infusions (ask for our selection)	2,50€
Mulled wine	5,00€
Mulled wine amaretto	7,00€

LIQUEURS

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

COCKTAILS

Bloody Mary	9,00€
Disaronno mule	9,50€
Moscow mule	9,50€
Cuba Libre	8,50€
Expresso Martini	10€

OUR ARTISANAL ICE CREAMS

De chez Gilfi

Flavours:

Vanilla, chocolate, strawberry, mocha, speculoos

Sorbets :

Passion, lemon, raspberry

Dame Blanche (vanilla ice cream with chocolate sauce)	7,00€
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Dame Black (chocolate ice cream with chocolate sauce)	7,00€
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Brésilienne (hazelnut ice cream with caramel sauce)	7,00€
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Café glacé	7,50€
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Colonel (1 scoop of lemon sorbet + vodka)	7,50€
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Cup with 2 scoops of ice cream	4,90€
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Cup with 3 scoops of ice cream	5,90€
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Cup with 2 scoops of sorbet	5,40€
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Cup with 3 scoops of sorbet	5,90€
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1/3/5/7

CRÊPES

Sugar	8,00€
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Brown sugar	8,00€
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Mikado (crepe with vanilla ice cream and chocolate sauce)	9,00€
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Crepe flambeed with Grand Marnier	11,00€
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Whipped cream	8,00€
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DESSERTS

Chocolate lava cake	8,00€
Speculoos upside-down cake	9,00€
Real Liège iced coffee	6,50€
Crème brûlée	7,50€
House Tiramisu	7,50€
Cheese plate	14,00€
Iced nougat	9,00€



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