

## Group Menus



The menus (min. 15 pers.)



1) Restaurant for groups: 160 seats.



2) Multifunction room (330 seats) : Picnic area for schools. This room can also accommodate large groups.



3) Restaurant «Le Chalet»: for families, 70 seats.



4) Café «Le Puits sans Faim» : seats 120, with a further 60 on the terrace.

## Our Chef proposes his produce from the «Land of Herve».



### 1. Local produce menu : 26,00 €

Cream of endive (chicory) soup,  
« Fleurette » with bacon strips

\*\*\*\*\*

Stuffed cabbage with poultry,  
Veal jus reduced with cider  
Leek fondue with cream cheese  
Potato croquettes

\*\*\*\*\*

Meringue tart with lemon gin,  
crème anglaise flavoured with lemon  
and candied orange peel



### 2. Regional cheese board : 19,50 €

+ coalminer's beer or Hauler's beer

### 3. Meatballs with Liège sauce : 18,50 €

+ French fries + 1 Jupiler or 1 softdrink

### 4. School menu (up to 12 years old) : 12,00 €

1 meatball with tomato sauce + French fries + 1 fruit juice

**MENUS FOR GROUPS (min. 15 pers.).**

**Menu n°1**

Cream soup of the day  
\*\*\*\*\*  
Grilled chicken thigh,  
Mushroom sauce  
Trio of seasonal crudités  
Fries  
\*\*\*\*\*  
Rich cheesecake,  
Strawberries and raspberries  
Crème anglaise  
  
22,50 €

**Menu n°2**

Carpaccio-style roast beef,  
Sliced beans and onions  
Endive julienne with mustard dressing  
\*\*\*\*\*  
Liège warm winter salad with  
leek fondue  
Grilled bacon rasher and sausage  
\*\*\*\*\*  
Puff pastry apple pie served warm  
Quenelle of vanilla ice cream  
  
28,50 €

**Menu n°3**

Two croquettes with Herve cheese,  
Aubel syrup coulis  
and raspberry vinaigrette  
\*\*\*\*\*  
Braised rack of pork  
Sauce of lardons flambéed  
in Peket fruit brandy  
Grenaille baby potatoes  
with pork dripping  
\*\*\*\*\*  
Authentic Café Liégeois  
Duo of biscuits  
  
29,50 €

**Menu n°4**

Duo of trout ravioli,  
Watercress coulis  
\*\*\*\*\*  
Thick slice of grilled bone-in ham,  
Coulis of Bière des Houyeux ale  
Clamart stuffed tomato, croquettes  
\*\*\*\*\*  
Brioche bread and butter pudding  
with stewedorchard fruits and vanilla  
  
31,00 €

**Menu n°5**

Bière des Hèrtcheûses ale  
and pea risotto, Val-Dieu cheese galette  
\*\*\*\*\*  
Traditional blanquette of veal,  
Potato straw cake  
\*\*\*\*\*  
Classic Lacquement waffle,  
White chocolate ice cream  
Chantilly  
  
34,50 €

**Just one thing - for the best service within a reasonable time, you should order the same menu for the whole group (see conditions, p.9).**

**These menus are served in the restaurant for groups at Blegny-Mine. Breakfasts and teas are served at the café «Le Puits sans Faim» or in the multifunction room according to the number of guests.**

**Enjoy your meal !**

**REGIONAL APERITIFS**

Coalminer's beer / Hauler's beer 4,60 €  
«Trembleur» kir 5,00 €

**BREAKFASTS**

Coffee / tea + croissant + jam 5,60 €  
Coffee / tea + 2 rolls (Pain du Val Dieu  
and Aubel braised ham) 6,70 €  
For an extra charge, unlimited coffee / tea 1,70 €

**TEA**

Rice tart or apple tart + coffee / tea 7,70 €

**COUNTRY BUFFET**

Soup, 3 sorts of bread, assorted cold meats (barbecued ham, salami, Crème d'Aubel paté), 2 sorts of cheese (Pain du Val-Dieu and Bouquet des Moines), butter, jam, chocolate, coffee or tea, all served from the buffet table 19,50 €

**DRINKS**

Soft or Jupiler 2,80 €  
Coffee / tea 2,80 €  
1/2 Wine 14,00 €

**FIXED PRICE DRINKS**

«Trembleur» kir + 1/4 of wine + coffee / tea 14,50 €  
Extra 1/4 water + 1,70 €

