
LE BEAU RIVAGE BY CURTIS WELCOMES YOU
TO THIS GASTRONOMIC EXPERIENCE
ON THE BANKS OF THE MEUSE.

ALLOW YOURSELF TO BE GUIDED
BY OUR SURPRISING PAIRINGS.

Curtis

Lunch

Two amuse-bouches

Starter

Main course

Two mignardises

50€

Only available at lunchtime, excluding Saturdays and public holidays.

Our lunch menu changes weekly
according to seasonal produce.

Our menus are served for the whole table.
The Discovery Menu is available at lunchtime only.

Any changes to the menu may incur a supplement.

For tables of 6 guests or more,
we kindly ask you to choose one of our set menus.

To ensure a smooth service,
we kindly ask that tables be vacated by 5pm and 1am.

Discovery Menu

(3 courses — served at lunchtime only)

Three amuse-bouches

Cucumber, green beans, tomatoes

Signature starter: Arctic char, peach, mussels
(Supplement €35)

Anjou pigeon, peppers, figs

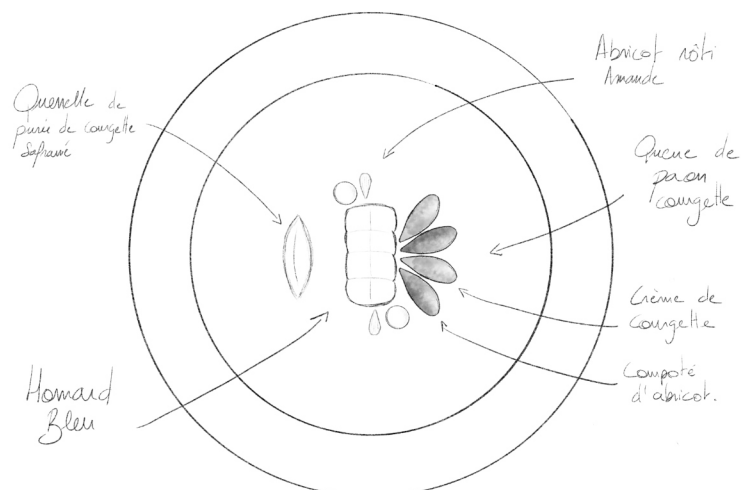
Cheese selection
(Supplement €14 — or €7 instead of dessert)

Rhubarb, Wépion strawberries

Two mignardises

70€

Wine pairing €35 / Alcohol-free pairing €25



Experience Menu

(4 courses – served everyday for lunch and dinner)

Three amuse-bouches

Cucumber, green beans, tomatoes

Signature starter: Arctic char, peach, mussels
(Supplement €35)

Malines cuckoo chicken, lobster, peas, watermelon

Anjou pigeon, peppers, figs

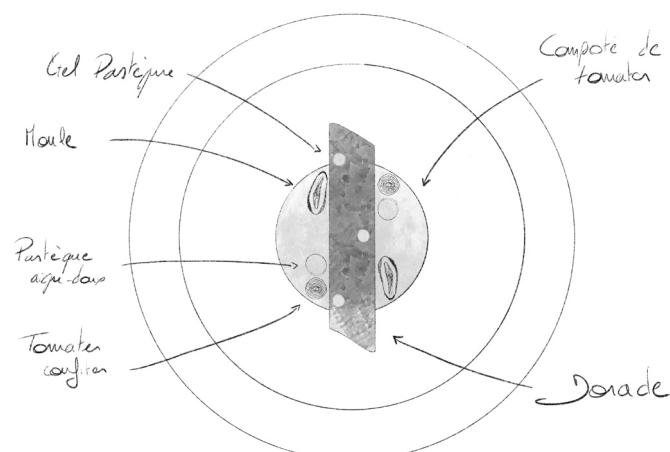
Cheese selection
(Supplement €14 – or €7 instead of dessert)

Rhubarb, Wépion strawberries

Two mignardises

85€

Wine pairing €45 / Alcohol-free pairing €32



LA CARTE

Starters

Cucumber, green beans, tomatoes	30€
Arctic char, peach, mussels	35€
Beef tartare, caviar (from Roland Butchery, Jambes)	60€
Rabbit, courgettes, apricots	35€

Main Courses

Wagyu A5, French fries	75€
Turbot, Caviar	65€
Anjou pigeon, peppers, figs	60€
Malines cuckoo chicken, lobster, peas, watermelon	60€
Royal langoustines, watermelon	70€
Sweetbreads, seasonal garnish	60€

Cheese Selection

Assortment from La Petite Ferme, Naninne	14€
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Desserts

Rhubarb, Wépion strawberries	18€
Traditional Dame Blanche	18€
Wépion strawberry soufflé (30 minute preparation time)	25€