
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

Eggplant, Mozzarella

Signature starter: Royal Langoustine, Onions, Kiw
(Supplement €35)

Miéral Duckling, Girolles, Galangal

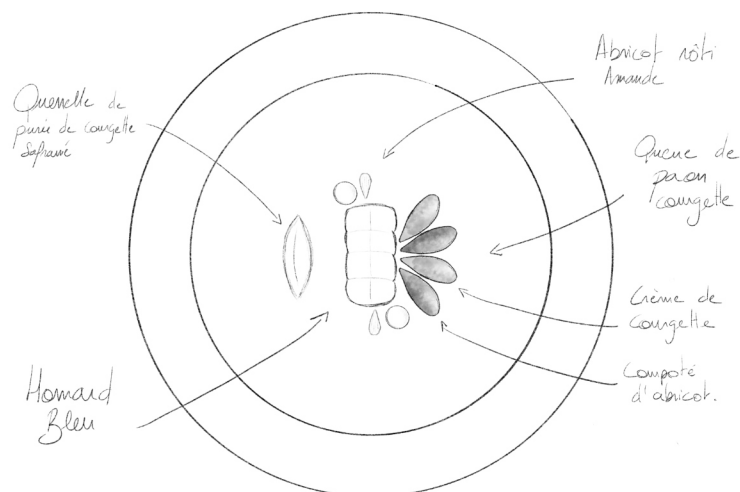
Cheese selection
(Supplement €14 — or €7 instead of dessert)

Raspberries, White Chocolate

Two mignardises

70€

Wine pairing €35 / Alcohol-free pairing €25



Experience Menu

(4 courses — served everyday for lunch and dinner)

Three amuse-bouches

Eggplant, Mozzarella

Signature starter: Royal Langoustine, Onions, Kiwi
(Supplement €35)

Cod, Cherries, Cauliflower
(Supplement caviar €25)

Miéral Duckling, Girolles, Galangal

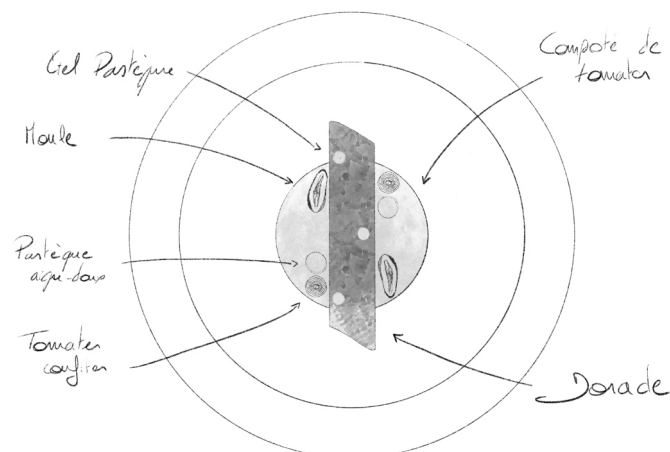
Cheese selection
(Supplement €14 — or €7 instead of dessert)

Raspberries, White Chocolate

Two mignardises

85€

Wine pairing €45 / Alcohol-free pairing €32



Rivage Menu

(5 courses — served everyday for lunch and dinner)

Three amuse-bouches

Eggplant, Mozzarella

Signature starter: Royal Langoustine, Onions, Kiwi
(Supplement €35)

Cod, Cherries, Cauliflower
(Supplement caviar €25)

Stuffed Zucchini Blossom, Pork Belly, Skyr, Finger Lime

Miéral Duckling, Girolles, Galangal

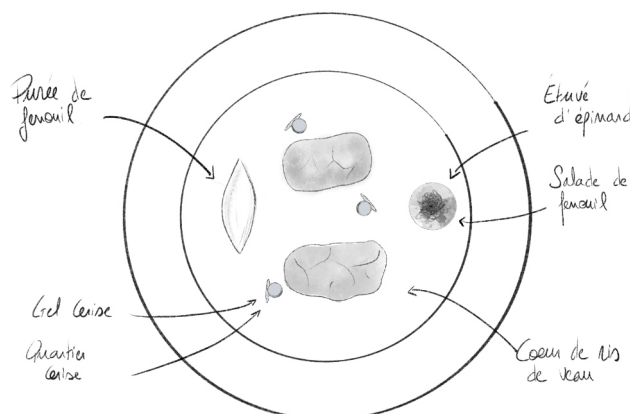
Cheese selection
(Supplement €14 — or €7 instead of dessert)

Raspberries, White Chocolate

Two mignardises

100€

Wine pairing €52 / Alcohol-free pairing €40



LA CARTE

Starters

Eggplant, Mozzarella	30€
Royal Langoustine, Onions, Kiwi	35€
Beef tartare, caviar (from Roland Butchery, Jambes)	60€
Stuffed Zucchini Blossom, Pork Belly, Skyr, Finger Lime	35€

Main Courses

Wagyu A5, French fries	75€
Turbot, Caviar	65€
Miéral Duckling, Girolles, Galangal	60€
Cod, Cherries, Cauliflower	60€
Royal Langoustine, Onions, Kiwi	70€
Ris de Veau, Seasonal Garnish	60€

Cheese Selection

Assortment from La Petite Ferme, Naninne	14€
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Desserts

Raspberries, White Chocolate	18€
Traditional Dame Blanche	18€
Pistachio Soufflé (30 minute preparation time)	25€