
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

Beetroot, green cabbage, turmeric

Signature starter: Turbot, Caviar
(Supplement €35)

Fallow deer, Jerusalem artichokes, quince

Or

Hare saddle
(Supplement -15€)

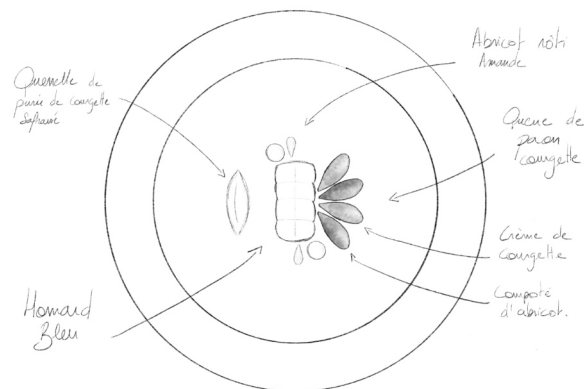
Cheese selection
(Supplement €14 — or €7 instead of dessert)

Apple, Vanilla

Two mignardises

70€

Wine pairing €35 / Alcohol-free pairing €25



Experience Menu

(4 courses — served everyday for lunch and dinner)

Three amuse-bouches

Beetroot, green cabbage, turmeric

Line-caught sea bass, celery, walnuts
(Supplement caviar €25)

Signature starter: Turbot, Caviar
(Supplement €35)

Fallow deer, Jerusalem artichokes, quince

Or

Hare saddle
(Supplement -15€)

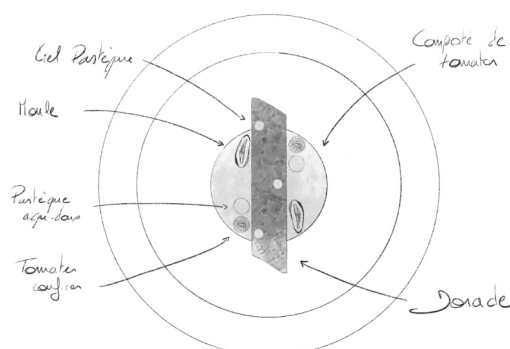
Cheese selection
(Supplement €14 — or €7 instead of dessert)

Apple, Vanilla

Two mignardises

85€

Wine pairing €45 / Alcohol-free pairing €32



Rivage Menu

(5 courses — served everyday for lunch and dinner)

Three amuse-bouches

Beetroot, green cabbage, turmeric

Line-caught sea bass, celery, walnuts
(Supplement caviar €25)

Signature starter: Turbot, Caviar
(Supplement €35)

Porcini mushrooms, chicken, grapes

Fallow deer, Jerusalem artichokes, quince

Or

Hare saddle
(Supplement -15€)

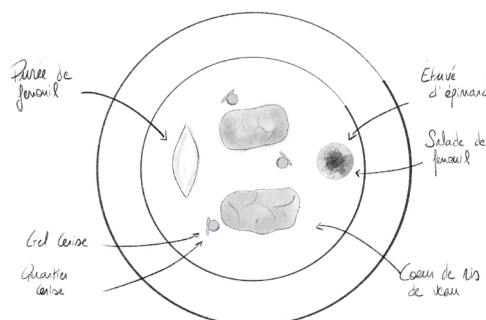
Cheese selection
(Supplement €14 — or €7 instead of dessert)

Apple, Vanilla

Two mignardises

100€

Wine pairing €52 / Alcohol-free pairing €40



Special Game Menu

(5 courses — served everyday for lunch and dinner)

Three amuse-bouches

Beetroot, green cabbage, turmeric

Young partridge, porcini mushrooms, carrots

Shredded hare thighs, chicory, foie gras

Fallow deer, Jerusalem artichokes, quince

Or

Hare saddle
(Supplement -15€)

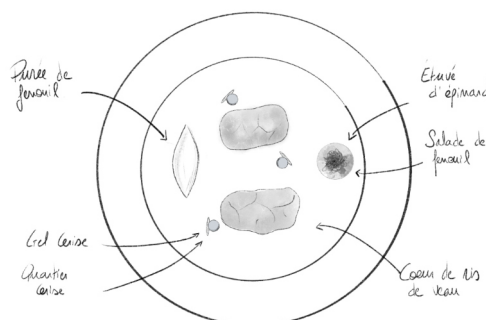
Cheese selection
(Supplement €14 — or €7 instead of dessert)

Apple, Vanilla

Two mignardises

115€

Wine pairing €52 / Alcohol-free pairing €40



LA CARTE

Starters

Beetroot, green cabbage, turmeric	30€
Line-caught sea bass, celery, walnuts	35€
Beef tartare, caviar (from Roland Butchery, Jambes)	60€
Porcini mushrooms, chicken, grapes	35€
Shredded hare thighs, chicory, foie gras	30€

Main Courses

Wagyu A5, French fries	75€
Turbot, Caviar	65€
Fallow deer, Jerusalem artichokes, quinces	60€
Hare saddle, Jerusalem artichokes, quinces	75€
Young partridge, porcini mushrooms, carrots	75€
Royal Langoustine, Seasonal garnish	70€
Ris de Veau, Seasonal Garnish	60€

Cheese Selection

Assortment from La Petite Ferme, Naninne	14€
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Desserts

Apple, Vanilla	18€
Traditional Dame Blanche	18€
Pistachio Soufflé (30 minute preparation time)	25€