



TASTE IS NOT A  
MATTER OF  
SOPHISTICATION

# Welcome to LE FAITOUT

ACCEPTED MEANS OF PAYMENT



## APÉRITIFS

Glass of our house Champagne Brut, Kir royal - .....	12
Our house recipe: Traditional method champagne and raspberry cream liqueur from Joannet .	7.5
Our house Picon (Cointreau and lemon syrup) .....	9
Our house Americano .....	9
Sicilian Mojito, with Averna .....	9
Guiltea (typical Baudour aperitif), alcoholic tea and Mediterranean tonic .....	9
Chandon Garden Spritz .....	12
Genuine Kir – a generous dose of crème de cassis with Bourgogne aligoté white wine ..	9
Artisan Guignolet from Joannet in Burgundy .....	6
Pineau des Charentes from Domaine Bertrand .....	6
Ruby Reserve Red Port .....	6
Pisang, Batida, Martini, Gancia , Rosso Antico .....	5
Campari, Suze, Picon, Ricard, Bacardi .....	6
Grey Goose Vodka .....	9
Sailor Jerry Rum, Brugal Anejo Rum .....	6
 Black & White .....	6
Johnnie Walker - Red label .....	6
Jack Daniel's .....	6
Lagavulin 16 year old - (Old Malt) .....	10
Bowmore 15 year old .....	15
 Gordon's Gin .....	6
Bombay Sapphire Gin – Flavoured .....	7.5
Tanqueray Classic Gin - Balanced, coriander, liquorice and angelica .....	9
Portobello Road Gin - A Dry Classic .....	9
Buss Gin – Grapefruit .....	10
 <u>Hendrick's Gin:</u>	
Classic - Cucumber and Rose .....	9
Orbium - For fans of bitter flavours and quinine .....	10
Neptunia - Coastal botanicals and subtle citrus finish .....	10
Lunar - Mellow, night-time flavour, baked spices and citrus .....	10
 Tonics to accompany your gin .....	3
Fever Tree (200ml) - Premium India or Mediterranean or Elderflower or Clementine or Raspberry Rhubarb	
 Soft mixers .....	menu price
Orange juice mixer .....	2

## ALCOHOL-FREE APERITIFS AND SOFT DRINKS

Mojito finley .....	5
Gin & tonic No Ghost in the bottle .....	9
Spritz Zero .....	9
Green Banana (Pisang or similar) .....	4
Artisan fruit juice cocktail .....	9
1/2 Vittel, 1/2 San Pellegrino .....	4
1/4 Perrier, 1/4 Vittel .....	3
Sodas:	
(Coke, Fanta, Sprite, Fuze tea, Schweppes, Schweppes citrus mix) .....	3
Juices (orange, pineapple, tomato, apple-cherry, multivitamin) .....	3
Freshly-squeezed orange juice .....	6
Artisan apple juice .....	7.5

## BEERS

Pils beer from Dupont - 25 cl .....	3
Saison Colmant from Baudour - 33 cl .....	5.5
Saison from Dupont - 75 cl .....	9
Moinette from Dupont - 75 cl .....	10.5
Bons voeux from Dupont - 75 cl .....	12
Grisette Blanche BIO or Grisette Blonde _GLUTEN-FREE_ - 25 cl .....	3
Saint-Feuillien blonde - 33 cl .....	4.5
Saint-Feuillien Grand-Cru - 33 cl .....	5.5
Delirium Red or Tremens - 33 cl .....	5
Bush Charmes or Prestige or De Nuit - 75 cl .....	29.5
Bush Ambrée - 75 cl .....	17
Trappe blonde .....	4
Chimay Rouge or Dorée .....	4
Westmalle Triple, Chimay Bleue or Blanche .....	5
Rochefort 6 .....	4
Rochefort 8 .....	5
Orval .....	6
Orval-cellar aged for 6 months .....	7.5
Oude Geuze Boon à l'ancienne – 37.5 cl corked .....	6
Geuze Mariage parfait Boon – 37.5 cl corked .....	7.5
Kriek Boon – 37.5 cl corked .....	7.5
Seasonal Geuze – 37.5 cl corked .....	Ask for our suggestions
Seasonal Geuze - 75 cl corked .....	Ask for our suggestions

## STARTERS

“Hôte levée” local pork speciality wrapped in a celeriac remoulade .....	15
Sardines from La Belle-îloise, whole, served in their tin, toasted country bread and lemon - whole with two peppers (LACTOSE-FREE) .....	14.5
- boneless with olive oil LACTOSE-FREE .....	14.5
(GLUTEN-FREE bread available on request)	
Eco-responsible farmed Scottish salmon, smoked by hand in Belgium, shallots, fresh chopped parsley and chive cream .....	23.5
LACTOSE-FREE (GLUTEN-FREE BREAD AVAILABLE ON REQUEST)	
Traditional terrine presented at the table, mixed vegetable salad, onions and gherkins (GLUTEN-FREE) .....	14
A plate of our home-smoked ham (GLUTEN-FREE) (LACTOSE-FREE) .....	15.5
Home-made terrine of duck foie gras, brioche bread from our workshop (LACTOSE-FREE) (GLUTEN-FREE BREAD AVAILABLE ON REQUEST) .....	25
Veal tongue served warm with vinaigrette: radishes, spring onions, potatoes (GLUTEN-FREE) (LACTOSE-FREE) .....	17
Local snails with breadcrumbs, garlic, parsley and served with a tomato coulis .....	15
Homemade shrimp croquettes, fried parsley, lemon .....	3 pieces - 19 / 2 pieces - 15
Sweetbread croquettes, gherkins and spicy tomato sauce .....	3 pieces - 22 / 2 pieces - 18
Pan-fried prawns: spring onions, roasted peanuts, baby greens and feta cheese .....	16.5
Pan-fried prawns with garlic (GLUTEN-FREE) .....	15.5
<i>Veggie</i> - Cheese pastries, based on my great grandmother's original recipe .....	13.5
<i>Veggie</i> – Goat's cheese toast and small salad.....	15

## MAINS

Beef with carrots: chuck simmered in a sauce and served with new potatoes .....	22
Pan-fried beef tenderloin centre cut, carved from our own quarters, 225g, Béarnaise sauce (GLUTEN-FREE) .....	39
Beef steak with old-fashioned cracked black pepper, flambéed with cognac, creamed, topped with a heavily seasoned sauce, served rare .....	29
“Belgian style” steak, pan-fried and served with its cooking butter, fries, mayonnaise salad - only served rare or medium rare .....	25.5
Steak tartar, chopped to order, 300g, seasoned according to our recipe, hard-boiled egg, lettuce and fries .....	19.5
«Faitout» filled vol-au-vent, butter puff pastry, chicken, mushrooms, veal dumplings and fries .....	20
Homemade meatballs to a new recipe, tomato sauce with a coulis from Paolo Pétrilli, mayonnaise lettuce and fries .....	17.5
Fillet of eco-responsible Scottish salmon, par-grilled, seasonal vegetables and Béarnaise sauce .....	32
<i>Veggie</i> - Vegetables dishes of the day .....	20

## FROM THE GRILL

Premium artisan Andouillette, grilled, served with a Dijon sauce .....	25
French Holstein rib steak (min 300 g), matured for 20 days, home-made butter GLUTEN-FREE) .....	9 / 100g
Sides: vegetables and potatoes for the rib steak .....	5
Sirloin beef steak, (250g) homemade butter (GLUTEN FREE) .....	27
Skewer of marinated prawns, chorizo, Greek salad (GLUTEN FREE) (LACTOSE FREE) .....	23
Rack of Abotia pork from Saint-Jean-Pied-de-Port (minimum 500g) .....	3.8 / 100g
Sides: vegetables and rice/pasta/potatoes for the pork .....	5

### "ARDENNES QUALITY" RACK OF PORK, GRILLED

- 300 to 350g plain (GLUTEN FREE) (LACTOSE FREE) .....	17
- 300 to 350g Roger's «Blackwell» sauce, salad and fries .....	19
- 800 to 900g:	
For 1 (GLUTEN-FREE) (LACTOSE-FREE) .....	35
For 2, carved by us (GLUTEN-FREE) (LACTOSE-FREE) .....	45

### To accompany your pork chop

The «chef's» sauce, our signature recipe since 1991: shallots, mushrooms, tomato, tarragon and cream .....	4
American-style barbecue sauce (GLUTEN-FREE) .....	4

## SIDES

A pan of homemade creamed potatoes to share (500g) (30' waiting time depending on the number of customers) .....	9.5
Vegetable of the day .....	5
Seasonal salad, fries, croquettes .....	3.50
Baked potato .....	2.50

## SAUCES

Béarnaise (GLUTEN-FREE) .....	4
The «chef's» sauce, our signature recipe since 1991: shallots, mushrooms, tomato, tarragon and cream .....	4
American Barbecue Sauce (GLUTEN-FREE) .....	4
Green pepper .....	4

## CHILDREN'S OPTIONS

Emilie's cheese pastries ( 2 pieces ) .....	7.5
Homemade meatballs to a new recipe, tomato sauce with a coulis from Paolo Pétrilli, mayonnaise lettuce and fries .....	10
Filled vol-au-vent (for 2 children) .....	20
Beef tartar (100g ) (GLUTEN FREE) (LACTOSE FREE) .....	10
“Belgian style” steak with fries and mayonnaise salad (125g) (GLUTEN FREE) .....	17.5

# Faitout Menu - 39

## STARTERS

- "Hôte levée" local pork speciality wrapped in a celeriac remoulade (- € 2)
- Traditional terrine with mixed vegetable salad, onions and gherkins
  - A plate of our home-smoked ham
- Local snails with breadcrumbs, garlic, parsley and a tomato coulis
- Pan-fried prawns: spring onions, roasted peanuts, baby greens and feta cheese (+2€)
  - Shrimp croquettes, fried parsley, lemon

*Veggie* - Cheese pastries, based on my great grandmother's original recipe

## MAINS

- Beef tartar, chopped to order, seasoned to our recipe and served with fries
- »Faitout» filled vol-au-vent, butter puff pastry, chicken, mushrooms and dumplings, fries
- Homemade meatballs to a new recipe, tomato sauce with a coulis from Paolo Pétrilli, mayonnaise lettuce and fries (- €2)
- Grilled «Ardennes Quality» pork chop, Roger's Blackwell sauce and fries
- Grilled «Ardennes Quality» T-bone pork chop +/- 850g (serves 2) (+ €6)
- Fillet of eco-responsible Scottish salmon (+ €10) par-grilled, seasonal vegetables and Béarnaise sauce

*Veggie* - Vegetables dishes of the day

## DESSERTS

- Two scoops of ice cream or sorbet from our workshop
- Brazilian ice cream sundae or Vanilla ice cream with chocolate sauce or Chocolate mousse
- Crème brûlée or Dessert of the day
- All desserts on the menu at 50% of the price

## DESSERTS

French toast with caramelised apples, flambéed with Calvados and served with vanilla ice cream .....	12
Apple tart served warm, flambéed with Calvados and served with vanilla ice cream .....	9
Raspberry brandy sabayon (GLUTEN FREE) (LACTOSE FREE) .....	9.5
Raspberry brandy sabayon with 1 scoop of ice cream (GLUTEN-FREE) .....	11.5
Chocolate mousse (GLUTEN-FREE) .....	7
Crème brûlée .....	7
Assortment of seasonal desserts .....	10
Irish coffee: Brown sugar, Irish whisky, mixed coffee and topped off with whipped cream .....	9
Ice cream bowls from our workshop, ask for our different flavours .....	1 scoop: €3 / 2 scoops: €5 / 3 scoops: €6.5
To accompany the ice cream, whipped cream or Callebaut hot chocolate .....	5
Colonel (sorbet and alcohol) (without biscuit=GLUTEN FREE) (LACTOSE FREE) .....	10
Vanilla ice cream with chocolate sauce (without biscuit=GLUTEN FREE) .....	9
Small vanilla ice cream with chocolate sauce (no biscuit=GLUTEN-FREE) .....	7
Brazilian ice cream sundae .....	8
Small Brazilian ice cream sundae .....	6