

Food menu

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ABOUT LE FAITOUT

Excerpt from a book currently being written about our foodie journey...

When we opened Le Faitout, we started out with a traditional French bistro menu, so to speak... I was always hearing friends singing the praises of the cuisine in restaurants they'd discovered during their holidays in France. That was in the early 1990s. "You know, the cheap little restaurant, charging about 20 French francs at the time for the set menu, with a starter, main course, dessert, and a nice jug of local wine!" How many times have I heard comments like that! I saw a great opportunity and that wasn't my best idea!

We offered a menu featuring calf's head vinaigrette, oxtail salad, navarin of lamb or coq au vin... "You're going to do brilliantly," everyone said! Yeah, right! It was a disaster! A dis-as-ter! Not a soul... A lesson from history: what Belgians eat on their holidays, they won't touch at home! When they're here, Belgians want scampi, lobster, tenderloin, with a nice sauce, and if it's lamb, it has to be a rack!

Six months went by and I started to worry. It was Pierre Neukelmans, currently at La Marelle, who saved the day. At the time, Pierre sold wine and regularly came for lunch at Le Faitout. It was he who advised me to set up a grill restaurant with an open wood fire. I liked the idea immediately. There was no restaurant of this kind in the area. Besides, I knew all about cooking over a wood fire. During the second year I was an apprentice at La Petite Provence, I helped my boss paint his boat in Ostend. I stayed there for two weeks. Every evening, we went to eat at Yaka, a steakhouse in the town centre. It was inspired by American grills. It must have been one of the first of its kind in Belgium. The boss would stand in front of a wood fire, place the embers, then cook his meat and vegetables by moving them around depending on the intensity of the fire and the number of orders. The place was such a hit that once back in Mons, my boss decided to transform La Petite Provence and base it on this model! It was the first grill restaurant in Mons! I used to be a grill chef. Scampi, lobster, leg of lamb, T-bone steaks, I grilled everything I was asked to.

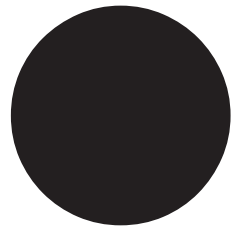
We called in Guy, our builder, and asked him if we could install a grill in the restaurant. A week later, it was there! We invited some friends over to try the meat. The fire worked so well that you couldn't stand close to it! So we fixed it! Since then, Le Faitout has never been empty! The place became famous not only for the grilled food but also for this fire! Before long, we received a Michelin Bib gourmand award, which was a great accolade because my restaurant just over the road had never been awarded one.

A few years later, Pascale convinced me to make some changes to the interior. Pascale wanted to turn Le Faitout into a more contemporary,

airy and welcoming brasserie. I hesitated for a while... The place was doing well as it was. We were fully booked every night, but I have to admit, we were turning people away because it was too small. Then there was Emilie, who was finishing her studies. We knew she was interested in working with us. We embarked on a first phase of work to fit out the room at the back of the building. We opened the first room for Valentine's Day 2006. The terrace followed a few years later.

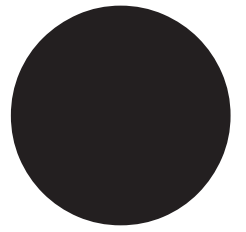
We had a full house on the first night! We've kept the spirit of the grill, but we've also included classic Belgian brasserie and French bistro dishes such as Greek salad with lamb skewer, homemade duck confit, cabbage dumplings, one of my mother's recipes, Flemish-style asparagus, just as my grandmother taught me. A homemade pork belly roll, celeryremoulade, a speciality of the Borinage region. The Blackwell pork chop, prepared to a recipe belonging to Roger, a former teacher. The "Faitout" bouchée à la reine (vol-au-vent). The traditional terrine served at the table. The duck foie gras cooked in a terrine. Beautiful, homemade products. Just about everything is prepared in our kitchens. Cooked meats, bread, homemade white pudding as a snack! Who still makes white pudding in the kitchen? Calves' sweetbread croquettes with gherkins and tomato sauce. Our homemade shrimp croquette, listed among the "Country's Best Shrimp Croquettes" in 2022. The top-quality Andouillette sausage, grilled, with Dijonnaisesauce. Cheese bites, another of my grandmother's recipes. That's how we've grown, through conviviality and focusing on both comfort and fine cuisine. In 2014, Le Faitout was voted "Best brasserie cuisine in Belgium". We're really proud of that.

Aperitifs



Bubbly rosé : lightly sparkling wine 3.0%, organic italian.....	7.5
Flute of house Champagne Brut, Kir royal.....	12
House recipe:Traditional method champagne and Joannet raspberry liqueur.....	7.5
House Picon (Cointreau and lemon syrup).....	9
House Americano.....	11
Sicilian mojito, with Averna liqueur.....	10
Chandon Garden Spritz.....	12
Emilie's kir:	
Exotic Bordeaux white wine with Joannet crème de cassis.....	7.5
Kir Aligoté: Joannet crème de cassis and Bourgogne Aligoté wine.	10
Guignolet artisan liqueur from Joannet in Burgundy.....	7
Pineau des Charentes from Domaine Bertrand.....	7
Ruby Reserve port.....	7
Pisang, Batida, Martini, Gancia, Rosso Antico.....	7
Campari, Suze, Picon, Ricard, Bacardi.....	7
Grey Goose Vodka.....	9
Sailor Jerry Rum.....	7
Black & White Whisky.....	8
Johnnie Walker Red Label Whisky.....	8
Jack Daniel's.....	8
Lagavulin 16 year old Single Malt Whisky - (Old Malt).....	12
Gordon's Gin.....	7
Bombay Sapphire Gin - Flavoured.....	8
Tanqueray Classic Gin - Balanced, with coriander, liquorice and angelica.....	9
Malfy Rosa Gin from Italy.....	10
Hendrick's Gin:	
Classic - Cucumber and rose.....	10
Neptunia - Coastal botanicals with a subtle citrus finish.....	11
Flora Adora.....	11
Grand Cabaret.....	11
Tonics to accompany your gin.....	4
Fever Tree (200ml) - Premium Indian or Mediterranean or Elderflower or Clementine or Raspberry and Rhubarb	
With a soft drink.....	Price as shown on menu

Alcohol- free drinks and beers



ALCOHOL-FREE APERITIFS AND SOFT DRINKS

House Mojito.....	6
Gin 0% and tonic.....	10
Spritz Zero.....	9
Green banana liqueur (Pisang style).....	4

SOFT DRINKS

Coke, Fanta, Sprite, Fuze tea, Schweppes, Schweppes lemon.....	4
Fruit juices (orange, pineapple, tomato, apple and cherry).....	4
Freshly squeezed orange juice.....	6
Artisan apple juice Patrick Font.....	7.5
1/2 Vittel, 1/2 San Pellegrino.....	5
1/4 Perrier, 1/4 Vittel.....	4

BEER

La Cristal (33cl).....	3
La Délirium Red (33cl).....	6
La Fruit Beer from the Saint-Feuillien brewery.....	4
La Five from the Saint-Feuillien brewery.....	4
Saison from the Dupont brewery.....	4 (33cl) 9 (75cl)
Moinette from the Dupont brewery.....	5 (33cl) 10,5 (75cl)
Bons Vœux from the Dupont brewery (75cl).....	12
Grisette Blanche BIO.....	3
Saint-Feuillien blonde(33cl).....	5
Saint-Feuillien Grand-Cru(33cl).....	6
Bush Charmes or Prestige or De Nuit (75cl).....	29.5
Bush Ambrée (75cl).....	17

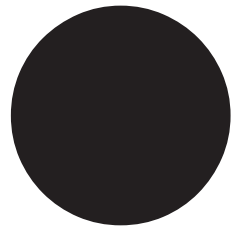
Trappist

Trappe blonde.....	4
Chimay Rouge or Dorée.....	4
Westmalle Triple, Chimay Bleue or Blanche.....	5
Rochefort 6.....	4
Rochefort 8.....	5
Orval.....	6
Aged Orval - aged for 6 months in our cellars.....	7,5

Geuze

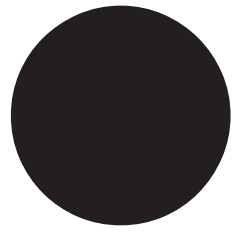
Traditional Oude Geuze Boon (37.5cl corked).....	7
Geuze Mariage Parfait Boon (37.5cl corked).....	9
Kriek Boon (37.5cl corked).....	7.5
Guest Geuze beer.....	Ask for our suggestions

Starters



Homemade pork belly roll, celery remoulade.....	16,5
Holstein beef carpaccio cut from our sirloin and ribeye steak, pesto, Parmesan cheese and toast.....	20
Belle-Île sardines, served whole in their own tin, toasted country bread and lemon (gluten-free bread available on request)	
-whole with two peppers (lactose-free).....	16
-boneless in olive oil (lactose-free).....	16
Responsibly farmed Scottish salmon hand smoked in Belgium, with shallots, freshly chopped parsley and chive cream (lactose-free) (gluten-free bread available on request)	27.5
Traditional terrine served at the table with onions and gherkins..	16.5
(gluten-free)	
Platter of ham "jambon de la Sûre" sliced in the dining area	18
(gluten-free) (lactose-free)	
Home-made duck foie gras terrine, brioche bread baked on the premises(lactose-free) (gluten-free bread available on request).....	35
Warm veal tongue with vinaigrette: radishes, spring onions, potatoes (gluten-free) (lactose-free).....	21
Garlic snails (gluten-free).....	18
Homemade shrimp croquettes with fried parsley and lemon.....	25 (3 pcs) / 20 (2 pcs)
Calves' sweetbread croquettes with gherkins and tangy tomato sauce.....	26 (3 pcs) / 20 (2 pcs)
Sautéed scampi: spring onions, roasted peanuts, baby greens and feta cheese.....	21
Garlic scampi (gluten-free).....	19.5
VEGETARIAN - Cheese bites, my great-grandmother's original recipe...	17
VEGETARIAN - Goat's cheese toast served with a side salad.....	18.5

Main courses

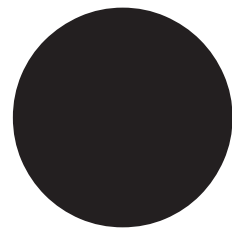


Pan-seared pure beef tenderloin, locally sourced (225g), Béarnaise sauce (gluten-free).....	49
Traditional beef mignonette with black pepper, flambéed with cognac and cream, topped with a tangy sauce, served rare.....	34
Belgian-style steak, pan fried and served with cooking butter, French fries, mayonnaise salad (served rare or medium rare only).....	29.5
Filet Américain (Belgian-style beef tartare, prepared to order (300g) , spiced as per our recipe, hard-boiled egg, lettuce and French fries.....	23
“Faitout” Bouchée à la reine, all-butter vol-au-vent, chicken, mushrooms, veal dumplings and French fries.....	24.5
New recipe homemade meatballs, tomato sauce with Paolo Pétrilli purée, lettuce, mayonnaise and French fries.....	21
Slice of responsibly farmed Scottish salmon, lightly seared, seasonal vegetables and Béarnaise sauce.....	32
VEGETARIAN - Vegetarian dish of the day	Ask for our suggestions

FOR CHILDREN

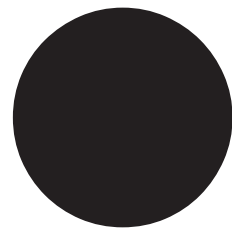
Émilie's cheese bites (2).....	7.5
New recipe homemade meatballs, tomato sauce with Paolo Pétrilli purée, lettuce, mayonnaise and French fries.....	10
Bouchée à la reine (vol-au-vent) (for 2 children).....	25
Beef tartare (100g) (gluten-free) (lactose-free).....	12
Belgian-style steak with French fries, mayonnaise salad (125g) (gluten-free).....	19.5

Grilled meats



Top-quality artisan andouillette sausage, grilled, with Dijonnaise sauce	27.5
Entrecote of French Holstein beef (min 300g), matured for 20 days, homemade butter (gluten-free).....	11.5 /100g
Side dish: vegetables and potatoes or pasta for the entrecote steak...	5
Sirloin steak (250g) homemade butter (gluten-free).....	31
Skewer of marinated scampi, chorizo, Greek salad (gluten-free) (lactose-free).....	29
Rack of Abotia pork from Saint-Jean-Pied-de-Port (minimum 500g)	5.5/100g
Side dish: vegetables and potatoes or pasta for the pork.....	5
Rack of Porc Qualité Ardenne pork, roasted:	
300g to 350g ungarnished (gluten-free) (lactose-free).....	21
300g to 350g Roger's style "Blackwell", salad and French fries.....	23.5
800g to 900g:	
for one person (gluten-free) (lactose-free).....	38
for two people, cut by us (gluten-free) (lactose-free).....	43
To accompany your pork chop, try the "chef" sauce, our signature recipe since 1991:	
Shallots, mushrooms, tomato, tarragon and cream.....	5
American-style barbecue sauce (gluten-free).....	5
Green pepper sauce.....	5
Béarnaise sauce.....	5
Archduke sauce.....	5

Side dishes



Homemade purée casserole for sharing (500g)
 (30' waiting time if restaurant is very busy)..... 9.5

Vegetable of the day..... 5

Seasonal salad, French fries, croquettes..... 3.50

Baked potato..... 2.50

SAUCES

Béarnaise (gluten-free)..... 5

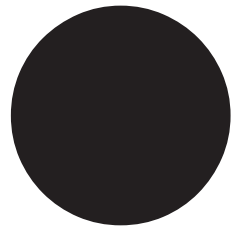
"Chef", our signature recipe since 1991:
 shallots, mushrooms, tomato, tarragon and cream..... 5

American-style barbecue (gluten-free)..... 5

Green pepper..... 5

Archduke sauce..... 6

Set menu



FAITOUT SET MENU €45

Dishes on the set menu cannot be changed

STARTERS

- Homemade pork belly roll, celery remoulade (-€2)
- Traditional terrine served at the table with onions and gherkins
 - Platter of ham "jambon de la Sûre"sliced in the dining area (gluten-free) (lactose-free)
- Holstein beef carpaccio cut from our sirloin or ribeye steak, pesto, rocket, Parmesan cheese and toast
- Sautéed scampi: spring onions, roasted peanuts, baby greens and feta cheese (+€3)
 - Shrimp croquettes, fried parsley, lemon
- VEGETARIAN - Cheese bites, my great-grandmother's original recipe

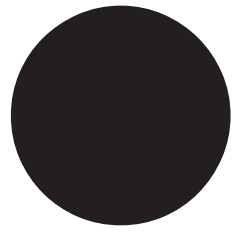
MAIN COURSES

- Filet Américain (Belgian-style beef tartare), prepared to order, spiced as per our recipe and French fries
 - "Faitout" Bouchée à la reine", all-butter vol-au-vent, chicken, mushrooms and dumplings, French fries
 - New recipe homemade meatballs, tomato sauce with Paolo Pétrilli purée, lettuce, mayonnaise and French fries (-€2)
- Grilled Porc Qualité Ardenne pork chop, Roger 's Blackwell sauce and French fries
- Grilled Porc Qualité Ardenne pork rib steak +/- 850g (for 2 people) (+€6)
 - Skewer of marinated scampi, chorizo, Greek salad (gluten-free) (lactose-free) (+€4)
 - VEGETARIAN - Vegetarian dish of the day

DESSERTS

- Two scoops of homemade ice cream or sorbet
 - Brésilienne sundae or Dame blanche
- Crème brûlée or Chocolate mousse or Dessert of the day
 - All desserts 50% off menu price

Desserts



French toast with caramelised apples and vanilla ice cream, flambéed in Calvados.....	14
Apple tart served warm, flambéed in Calvados and served with vanilla ice cream.....	12
Raspberry brandy sabayon (gluten-free) (lactose-free).....	15
Raspberry brandy sabayon with 1 scoop of ice cream (gluten-free)...	18
Chocolate mousse (gluten-free).....	8
Crème brûlée.....	8
Irish coffee: brown sugar, Irish whiskey, brewed coffee and topped with plain cream.....	11
We also offer bowls of our homemade ice cream, please ask about our different flavours.....	4 (1 scoop) / 7 (2 scoops) / 10 (3 scoops)
Add whipped cream or Callebaut hot chocolate.....	1.5
Colonel (sorbet and brandy) (no biscuit = gluten-free) (lactose-free)...	15
Dame blanche (vanilla ice cream, whipped cream chocolate) (no biscuit = gluten-free).....	12
Petite Dame blanche (no biscuit = gluten-free).....	10
Brésilienne (hazelnut ice cream, caramel sauce and hazelnuts).....	10
Petite Brésilienne.....	8

● Le Faitout

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Ouvert 7 jours sur 7, midi & soir