

first things first

(v) = vegan | (up) = unpasteurized | All prices in Euro

snacks

HUMMUS OF THE DAY <i>with home-made zaatar</i> (v)	9.00
* soy, nuts, sesame, coconut, garlic	
CURED MEATS FROM OUR FARM <i>aged for 12 months, piccalilli</i>	13.00
* onion	
COMTÉ CHEESE GOUGÈRES <i>mushroom mayonnaise, smoked salt</i> (up)	10.00
* egg, soy, gluten, celery	
POULTRY BEIGNETS <i>Korean style</i>	12.00
* gluten, sesame, soy, garlic, onions	
SEA BASS <i>maki style, kohlrabi, krupuk and lactic dressing</i>	10.00
* fish, lactose, nuts	

soft drinks

JUICE OF THE DAY <i>seasonal vegetables & fruits, home-made</i>	7.00
VERGER DE LA CHISE FRUIT JUICE <i>apple / apple & pear</i>	5.00
TERO LEMONADE <i>lavender syrup, lemon</i>	6.00
HOMEMADE ICED TEA	6.00
ROMAN COLA	6.00
GINGER BEER <i>ginger based sparkling beverage</i>	6.00
SMILE KOMBUCHA <i>naturally sparkling tea-based beverage</i>	6.50
BRU WATER <i>still / sparkling (25cl 50cl 1l)</i>	3.50 5.50 10.00
PERFUMED WATER <i>basil / blackcurrant / peppermint (50 cl 1l)</i>	6.50 11.00
MOCKTAILS <i>Tero style (on demand)</i>	8.00

cocktails

COCKTAIL TERO <i>Seasonal house cocktail</i>	14.00
HUGO <i>Prosecco, mint, elderflower syrup</i>	14.00
VENEZIANO SPRITZ <i>Aperitivo Naturel Veneziano, Prosecco, orange</i>	14.00
LIMONCELLO SPRITZ <i>Belgian Limoncello, Prosecco</i>	14.00
BOBBY'S GIN <i>lemon, cloves</i>	14.00
ARDUENNA GIN <i>Fever Tree Clementine, mint</i>	14.00
NEGRONI <i>Dada Chapel Gin, Vermouth, Veneziano</i>	14.00
LONDON BUCK <i>Dada Chapel Gin, ginger ale, lemon</i>	14.00
STORM THE BEET <i>Brhum Dada Chapel, ginger beer, lime</i>	14.00
MOSCOW MULE <i>Potato vodka Dada Chapel, ginger beer, lime</i>	14.00
ESPRESSO MARTINI <i>Potato vodka Dada Chapel, coffee liquor, coffee</i>	14.00

beers et cider

0,0% / PILS / THE SPECIAL <i>from the day (33cl)</i>	6.50 / 7.00
CIDRE WIGNAC <i>natural / rosé (33cl)</i>	6.00

wines by the glass

white

LANGUEDOC AUDE PREJUGES <i>Maison Ventenac 2023</i>	7.00
LOIRE DOMAINE LA GRANGE TIPHAINE <i>Trinqu'âmes 2022</i>	8.00
LOIRE SUR LE FORT <i>Sancerre 2022</i>	11.00

red

BORDEAUX DOMAINE DE PEYROU <i>Colombe de Peyrou 2020</i>	7.00
LANGUEDOC CHÂTEAU DE CAZENEUVE <i>Pic Saint Loup 2021</i>	9.00
ITALIE BARDOLINO TENUTA LA CÀ <i>Dritto 2022</i>	7.00

rosé

PROVENCE DOMAINE DE SULAUZE <i>Pomponette 2023</i>	8.00
ESPAGNE LA BODEGA DE PINOSO <i>Vergel 2022</i>	7.00

bubbles

CHAMPAGNE ROBERT BARBICHON <i>4 cépages</i>	16.00
PROSECCO MATILDE <i>Superiore DOCG</i>	10.00

our plates

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cold plates

butternut 17

tataki, fermented black beans, tamari, kaffir

* garlic, onion, soy

burrata 18

pumpkin caviar, puffed spelt, roasted chestnuts (up)

* garlic, lactose, nuts, gluten

scallop 20

tartare style, celeriac, citrus, aramé

* shellfish, celery, fish

lunch 26

VEGETARIAN

vegetables, cereal, legume (v)

or

MEAT

vegetables, cereal, meat from our farm

parthenais beef 19

carpaccio style, pear, mustard, shimeji, hazelnuts

* nuts, mustard

warm plates

leek 15

low-temperature, black garlic, peanuts, candied shallots (v)

* Onions, garlic, peanuts, nuts, soy

endive 18

Tatin style, gorgonzola, citrus, pecan nuts (up)

* gluten, lactose, nuts

63° egg 16

king oyster mushroom, chestnut, smoked bacon

* egg, nuts

pork 23

tonkatsu style, kimchi, black sesame, teriyaki

* onion, gluten, egg, sesame, garlic, soy

broccoli 16

sauteed, candied garlic, jalapeños, fresh herb yoghurt (v)

* garlic, soy, onion

cauliflower 18

risotto, miso, hazelnut, parsley coulis (up)

* soy, nuts, lactose, gluten, garlic, onion

parthenais veal 24

herb crust, coral lentil cream, coconut, lemongrass

* gluten, coconut, nuts, soy

fish of the day 22

parsley root, rice vinegar, horseradish

* fish, soy, gluten, mustard, egg

finishing touch

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pavlova 12

citrus, white chocolate, miso

* egg, lactose, soy

chocolate 12

Tero emulsion style, chestnut cream, vanilla, nougatine (v)

* nuts

mille feuille 12

coconut milk custard, maple syrup, caramelised Belgian walnuts

* gluten, lactose, nuts, egg, coconut

coffees

RISTRETTO / ESPRESSO / LUNGO <i>houseblend 'Or coffee'</i>	4.00
MACCHIATO <i>houseblend 'Or coffee'</i>	5.00
DOUBLE ESPRESSO <i>houseblend 'Or coffee'</i>	6.00
CAPPUCINO <i>houseblend 'Or coffee' with cow's or non-dairy milk</i>	6.00
LATTE MACCHIATO <i>houseblend 'Or coffee'</i>	6.00
TERO BAILEYS <i>whisky, kahlua, espresso, cream</i>	14.00
IRISH / ITALIAN COFFEE <i>whisky / amaretto, espresso, cream</i>	14.00

teas

GREEN TEA WITH FRESH MINT	6.50
GENMAICHA YUKIHIME <i>'cha-hû-thé' green tea with puffed rice</i>	6.00
PRECIOUS SLIM TIME <i>'cha-hû-thé' green tea and maté</i>	6.00
MASALA BLACK <i>'cha-hû-thé' black tea</i>	6.00
CHILL-OUT <i>'cha-hû-thé' oolong with notes of dried fig</i>	6.00

infusions

DETOX INFUSION <i>ginger, lemon and honey from our farm</i>	6.00
MADAGASCAR <i>'cha-hû-thé' rooibos flavoured with dates and Madagascar vanilla</i>	6.00
DIGEST TIME <i>'cha-hû-thé' infusion of fennel, anise, cumin and nettle</i>	6.00
CITRUS MOON <i>'cha-hû-thé' lemon infusion</i>	6.00
AFTER MISTRAL <i>'cha-hû-thé' infusion of thyme, verbena, rosemary and lavender</i>	6.00

liqueurs and spirits

BRHUM <i>Dada Chapel Gand (4cl)</i>	10.00
WHISKY <i>Belgian Owl (4cl)</i>	12.00
BELGIAN LIMONCELLO <i>2240 Social Club (4cl)</i>	8.00
BELGIAN AMARETTO <i>Noblesse (4cl)</i>	8.00
FRIMAS D'ARDENNES <i>Winter apple nectar (4cl)</i>	8.00
HIERBAS DE LAS DUNAS <i>Wild herbs from the North Sea (4cl)</i>	8.00
ELDERFLOWER LIQUEUR <i>Vixie Local (4cl)</i>	8.00
GRAPPA PISONI <i>de Moscato Bio (4cl)</i>	8.00