Maison du tourisme du pays de Liège
Office du tourisme de Liège
Réservation groupes
4 rue de la Boucherie, 4000 Liège, Belgique
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On your arrival in Liège and before your first visit in the morning, you can start the day with a welcome coffee break.

The Tourist Office can reserve lunch or dinner for groups of minimum 15 persons. Menu prices are mentioned by person. Drinks are not included (except in the case of a drinks package). All participants must take the same menu and the same dishes.
TERROIR MENU

€ 16

Liège meat-balls

or

Liège salad (beans, potatoes and cream vinaigrette, roast farm bacon)

Roast pear

or

Café liégeois

TRADITION MENU

€ 21

Farm-house pâté

or

Soup of the day

Rabbit leg in Liège syrup, vegetables of the day and potatoes croquettes

or

Filet of pike-perch

Roast pear

or

Café liégeois
**COCOTTE MENU**

€ 15

Lamb stew  
*or*  
Fillet of rabbit with olives  
*or*  
Chicken Osso-buco

Tiramisu  
*or*  
Lemon cream  
*or*  
Miserable cake

**LIÉGEOIS MENU**

€ 15

Liège-style veal meat-balls  
*or*  
Liège salad  
*or*  
Farmhouse carrot and sausage stew

Café liégeois  
*or*  
Warm Liège waffle and moka ice cream  
*or*  
Herve cheese with Liège syrup  
*or*  
Roast pear and vanilla ice cream
Bistro du musée Grand Curtius
(closed on Tuesdays; open only for lunch)

BELGIAN MENU

€ 15

Gantoise Waterzooi chicken
or
Beef in Trappist beer sauce
or
North Sea cauldron

Speculoos biscuit ice cream
or
Chocolate mousse
or
Rice cake

Le Cloître
(restaurant de la Vie wallonne)
(closed on Mondays; open only for lunch)

THE ESSENTIALS

Choice of one single dish

Liège meat-balls € 10

Chicken in Pays d'Aubel cream vol-au-vent € 13

White wine fish casserole with finely sliced vegetables € 15

Grilled knuckle of ham and traditional mustard sauce € 15

Calf’s head and tomatoes in Madeira € 14

All our dishes are served with hand-cut chips and a salad of raw vegetables
Le Cloître
(closed on Mondays; open only for lunch)

SNACK: COFFEE AND LIÈGE WAFFLE

€ 5 / person

A coffee or tea and a Liège waffle, served warm with whipped creamy

Le Cloître
(closed on Mondays; open only for lunch)

MENU 1

€ 11,50

Two meat balls in Liège sauce, salad with dressing, hand-cut chips

or

Chicken vol-au-vent, salad with dressing, hand-cut chips (+€ 2,50)

or

Breaded fish slices, tartare sauce, mashed potato (+€ 4,50)

Sugared pancake

Le Cloître
(closed on Mondays; open only for lunch)

MENU 2

€ 15,50

Seasonal vegetable soup

Fish casserole, hand-cut chips and salad with dressing

or

Chicken vol-au-vent, salad with dressing, hand-cut chips (+€ 2,50)

or

Two meat balls in Liège sauce, salad with dressing, hand-cut chips (+€ 4,50)

Sugared pancake
Le Cloître
(closed on Mondays; open only for lunch)

MENU 3
€ 20

Crisp lettuce with strips of bacon, Liège syrup and wholegrain mustard

or

Lentil salad with smoked salmon


Breaded fish slices, tartare sauce, mashed potato

or

Chicken vol-au-vent, salad with dressing, hand-cut chips (+€ 2,50)

or

Two meat balls in Liège sauce, salad with dressing, hand-cut chips (+€ 4,50)


Chocolate sponge cake with light custard sauce

or

Café liégeois with péket


Drinks package
Still water, sparkling water, orange juice, coffee: € 6
Kir, white wine, red wine, still water, sparkling water, juice and coffee: € 14
La table de François
(closed on Tuesdays)

LUNCH MENU

main course / dessert € 22

Bouchée à la reine pastry coated with home-made vol-au-vent sauce, with chips

or

Tagliatelle carbonara

or

Ardennes bread slice (farm-house pâté, apples, salad and raspberry vinegar)

or

Parma salad (Serrano ham, melon, onions, red port and balsamic vinegar) from June to September

or

Tropical salad (breaded chicken breast, pineapple, honey-flavoured salad dressing)


Café liégeois

or

Crème brûlée

or

Fresh fruit and ice cream

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Coffee/tea

Drinks

Water, soft drinks, Jupiler beer or wine: 3 drinks of your choice for € 6

or 2 drinks for € 5

+ house aperitif (kir royal) € 8
Le vin sur vin

MENU 1

main course / dessert € 22

Liège meatballs, chips, salad or stewed fruit
  or
  Scampi salad
  or
  Goat’s cheese salad

★ ★ ★ ★ ★ ★

Café liégeois
  or
Red fruit tiramisu
  or
Chocolate mousse

Le vin sur vin

MENU 2

starter / main course € 24

Scampi cassolette
  or
Frogs legs
  or
Burgundy snails

★ ★ ★ ★ ★ ★

Liège meatballs, chips, salad or stewed fruit
  or
Chicken and mango salad
Le vin sur vin

MENU 3: LIÈGE TERROIR MENU

starter / main course / dessert € 26

North Sea sand shrimp fishcake

or

Mozzarella, tomato and basil pâté

Liège meatballs, chips, salad or stewed fruit

or

Ravioli and green asparagus

Café liégeois

or

Red fruit tiramisu

or

Chocolate mousse

Le vin sur vin

MENU 4

starter / main course / dessert € 30

Scampi cassolette

or

Fresh and smoked salmon tartare

Ash-crusted goat’s cheese salad

or

Duck breast with orange and potato balls

Chocolate mousse

or

Dame blanche ice cream sundae

Drinks

Two glasses of red, rosé or white wine or to soft drinks or two draught beers (Leffe or Jupiler): € 7

House aperitif (sangria or kir or draught beer), two drinks of your choice (soft drink, beer or wine): € 10

House aperitif, two drinks of your choice, coffee/tea: € 12
Bar à Bœuf

“MEAT” MENU

€ 36

Tender Limousin: the most tender sliced carpaccio Limousin beef seasoned with Collonata lard, picholine olive tapenade, Granny Smith crispy puff pastry and Madras curry-flavoured low-fat cream

or

Oven roasted marrowbone seasoned with Espelette pepper

or

Home-made croquettes (choice of shrimp or poultry, accompanied by tomato coulis with real parmesan cheese)

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Around the world kebab: assortment of at least two different PDO meats, with sauce of your choice

or

Irish rib steak: classic grilled rib steak, with sauce of your choice

ou

B.B.B. rib-eye steak, with sauce of your choice

Accompagnement

Choice of chips or gratin

All dishes are also accompanied by a salad in summer and seasonal stir-fried vegetables in winter

Sauce of your choice

«Bar à boeuf», Roquefort, pepper, Béarnaise

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Café liégeois

or

Dame blanche ice cream sundae

or

Brazilian tart

Drinks package 20€

1 aperitif of your choice (excluding cocktails or champagne)

½ bottle of water

1/2 bottle of house wijn (red, white, rosé)

1 coffee

€ 20
La Taverne Valaisanne
Closed on Mondays/ Only possible at lunchtime

MENU VALAIS MENU

19,50€ starter / main course / dessert

Cheese croquette

Liège meat-balls with fries and salad

Crème brûlée