

FIVE NATIONS

HÔTEL • RESTAURANT

To share

Portion of Bitterballen (6 pcs)	15,00
Mixed hot & cold platter (for 3 to 4 people)	25,00
Iberico ham plate – tomato salsa – focaccia	19,00
Nobashi shrimp tempura (8 pcs) – homemade tartar sauce	15,00

Plats

Croque-monsieur, green salad, onions & pickles	16,00
Five Nations Cheeseburger <i>Beef from "La Vache d'Ici" farm in Méan and cheeses from "Fromagerie du Gros Chêne"</i>	21,00
Holstein dry-aged ribeye, maître d'hôtel butter, fries & salad	35,00
Liège-style meatballs, fries & salad	20,00
Fish & chips, salad, homemade tartar sauce	20,00
Spaghetti bolognese, grated cheese	19,00
Caesar salad, anchovies, bacon, eggs	18,00
Filet américain, fries & salad (Belgian-style steak tartare)	24,00
Salmon fillet, hollandaise sauce, mashed potatoes, seasonal vegetables	23,00
Lamb shank, potato gratin, seasonal vegetables, rich thyme jus	28,00
Shrimp croquettes, green salad	1 pc 17,00 2pcs 22,00

Kids

Spaghetti bolognese, grated cheese	11,00
Liège-style meatball, fries & salad	12,00
Fish & chips, salad, homemade tartar sauce	12,00

Tea Room (2pm – 5pm)

Sugar or brown sugar crêpe	11,00
Mikado crêpe (vanilla ice cream – chocolate sauce)	14,00
Suzette crêpe (vanilla ice cream – flambéed with Grand Marnier)	14,00
Warm apple pie – caramel – vanilla ice cream	12,00
Dame blanche or Brazilian sundae <i>(Homemade dressing)</i>	11,00
Ice cream <i>Flavors: Vanilla, chocolate, mocha, strawberry, raspberry, lime, passion fruit</i>	1 scoop 3,00 2 scoops 6,00 3 scoops 9,00

**Please inform us of any allergies. The composition of our dishes may change.*