

« Premium quality products, seasonal recipes, wood-grilled meat, refined traditional cuisine, not to mention, of course, our «cochonailles» specialities (assorted cold meat), the bottle of wine is on your table, the atmosphere is relaxed, So, why should you wait any longer? »

Eric and Emilie Fernez

PS : We only use fresh, seasonal products, so some of them might not always be available...

This menu is not updated on a regular basis. It may therefore differ from our french menu.

Open 7 days a week
From 11:45 to 18:30
Air conditioning
Conference room
Patio (depending on the season)

Le faitout
« Taste isn't in sophistication »



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Apéritifs

A selection of gins, tonics cider and whiskey is available.

Flûte of champagne, Didier Michel ('blanc de blanc'), Royal Kir	12,00 €
Home-made aperitif (traditional method with crème de cassis or peach made by Joannet)	7,50 €
Home-made cocktails : Home-made Picon, Home-made Americano	7,50 €
Home-made cocktails : Home-made Sicilian Mojito with Averna, personal recipe	9,00 €
Home-made Guignolet, Joannet.	6,00 €
Traditional Kir (crème de cassis and Bourgogne Aligoté wine)	7,50 €
Blanc-cassis (crème de cassis and white wine)	5,00 €
Estate Pineau des Charentes, Tawny Porto wine	5,00 €
Pisang, Batida, Martini, Gancia , Rosso Antico.	5,00 €
Campari, Suze, Picon	6,00 €
Ricard, Bacardi, Vodka	6,00 €
Additional drinks	see softs
Additional juice or wine (10cl)	2,00 €

Alcohol-free

Mojito, Spritz	5,00 €
Bitter, Banane verte, Anisette, Peach	4,00 €
Additional drinks	see softs
Additional juice	2,00 €

Beers

Pils beer « Maison Dupont »	2,75 €
Saison « Maison Dupont » - 75 cl.	9,00 €
Moinette « Maison Dupont » - 75 cl.	10,00 €
Bon voeux « Maison Dupont » - 75 cl	12,00 €
Grisette White BIO	3,00 €
Grisette Blonde ⁽¹⁾	3,00 €
Saint-Feuillien Blonde	5,00 €

Gueuzes

A selection of gueuzes is available.

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Trappistes

Trappe blonde	4,00 €
Trappe Isid'or, Westmalle Triple, Chimay Bleue	5,00 €
Rochefort 8	5,00 €
Chimay Blanche, Rouge, Dorée	4,00 €
Achel Blonde, Brune	5,00 €
Orval (young)	6,00 €
Orval (more than 6 months)	7,50 €

Softs

1/2 Vittel, 1/2 San Pellegrino	4,00 €
1/4 Perrier, 1/4 Vittel	2,75 €
Sodas (Coca, Fanta, Sprite, Schweppes, Schweppes Agrum)	2,75 €
Looza juices (orange, pineapple, tomato, apple-cherry)	2,75 €
Fresh orange juice	6,00 €
Artisanal apple juice « Maison Dupont »	6,00 €
Ice Tea BOS (Exceptional ice-tea) - Lime/Ginger, Peach or sparkling	4,00 €

For kids

Note that children can also order dishes served à la carte in small portions, just ask us!

Emily's crisps (ham and cheese) (2 units)	€7.30
Tortellini stuffed with meat, tomato sauce	€7.30
Meatballs in tomato sauce	€10.00
Chicken vol-au-vent without puff pastry (for 2 children)	€20.00
Steak tartar, 100 g ⁽¹⁾	€10.00
Belgian beefsteak, pan-fried, served with cooking butter, french fries, lettuce and mayonnaise	
Only rare or medium-rare, 125 g ⁽¹⁾	€15.70



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« Faitout » Menu €36,70 - *one dish per course*

Garlic prawns ⁽¹⁾

Sardines from «la Belle-Iloise» served in their original can, with toasted country bread ⁽¹⁾

Homemade shrimp croquettes with fried parsley and lemon

Old style terrine, onions and pickles, the terrine is served on the table ⁽¹⁾

Ardennes ham, from Eddy Buchet, celery remoulade ⁽¹⁾

Sweetbreads and poultry croquettes with a spicy tomato sauce

Cheese and bacon crisps, my Grandma's recipe

Chicken vol-au-vent «Faitout» butter puff pastry with chicken, mushrooms, quenelles and French fries

Steak tartar, freshly cut, spiced according to our recipe, served with a hard-boiled egg, lettuce and French fries ⁽¹⁾

Grilled matured French rib steak (350 g) with homemade butter (+€5.00) ⁽¹⁾

Matured French sirloin steak, pan-fried, and flambé, with green pepper cream

Homemade meatballs, tomato sauce, lettuce, mayonnaise and French fries

Grilled «Blackwell» pork chop, Roger's way, with lettuce, mayonnaise and French fries

Grilled bone-in pork rib «Porc Qualité Ardennes» +/- 850g (for 2 people) ⁽¹⁾

« Elephant » brochette, «Porc Qualité Ardennes» (400 gr), Barbecue sauce ⁽¹⁾

Andouillette from the Champagne area (220 g), just grilled, with Dijon sauce

Snacked slice of Scottish salmon, semi-cooked, with Béarnaise sauce ⁽¹⁾

Fish of the day (+ €2.00 to + €8.00)

Suggestion (weekdays, subject to availability)

Regional cheeses (+ €3.00)

Regional cheeses and a dessert (+ €7.00)

Homemade ice cream with whipped cream (2 scoops)

Flavours: vanilla, chocolate, praline, mocha, sorbets of the day ⁽¹⁾

Brazilian ice cream (2 scoops) - vanilla ice cream with caramel sauce,

whipped cream and pecan nuts

Dame Blanche (2 scoops) - vanilla ice cream with chocolate sauce and whipped cream ⁽¹⁾

Pie of the day

Chocolate mousse ⁽¹⁾

Crème brûlée (Burnt cream)

Any dessert on our menu (+ 50% of the price on the menu)

Please note that some desserts must be ordered at the beginning of the meal!

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Starters

Sardines from the famous «la Belle-Iloise» cannery, served in their original can,
with toasted country bread ⁽¹⁾



Whole, with two hot peppers or olive oil with a lemon zest 14,40 €
Take away at the reception desk

Scottish smoked salmon, shallots and chopped fresh parsley ⁽¹⁾	18,30 €
Old style terrine, onions and pickles, the terrine is served on the table ⁽¹⁾	13,10 €
Ardennes ham, from Eddy Buchet, celery remoulade ⁽¹⁾	15,40 €
Homemade terrine of duck foie gras (subject to availability) ⁽¹⁾	18,30 €
Homemade shrimp croquettes (3) with fried parsley and lemon	16,00 €
Sweetbreads and poultry croquettes (3) with a spicy tomato sauce	14,20 €
Cheese and bacon crisps, my Grandma's recipe	13,60 €
Six Burgundy snails.	14,50 €
Toast with white mushrooms and cream	13,90 €
Garlic prawns ⁽¹⁾	15,50 €
Veal tongue, cooked in a broth, served warm, French dressing ⁽¹⁾	15,50 €
Fresh goat's cheese on a toast with walnut kernel salad	15,00 €

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Grilled dishes

Around the pig

Pork labeled « Porc Qualité Ardennes »

T-bone chop, 300 - 350g ⁽¹⁾	€15.80
Grilled «Blackwell» pork chop, Roger's way, with lettuce, mayonnaise and French fries	€17.80
T-bone chop, 800 - 900g ⁽¹⁾	€30.00 /1 person
T-bone chop, 800 - 900g ⁽¹⁾	€40.00 /2 people
Slices of pork shoulder, well done, 350g ⁽¹⁾	€15.80
« Elephant » brochette, big chunks of meat (400g), barbecue sauce (400g) ⁽¹⁾	€21.50

Andouillette from the Champagne area (220 g), just grilled, Dijon sauce €23.00

French prime cut (250 g) with pan-fried shallots ⁽¹⁾

Only rare or very rare €22.00

French Matured rib steak (350g), homemade butter ⁽¹⁾ €28.00

Double French Matured rib steak (700/800g), homemade butter ⁽¹⁾ €62.00 /2 people

Sirloin beef steak (250g), homemade butter ⁽¹⁾ €24.00

Skewer of lamb's leg (200g), Greek salad ⁽¹⁾ €20,00

Skewered prawns, Greek salad ⁽¹⁾ €26.90

Side orders

All our dishes are served with a seasonal vegetable or salad.

Our French fries are peeled and hand-cut, our potato croquettes are homemade;

our potatoes are cooked in the oven and our purée (mashed potatoes) is also homemade.

Mashed potatoes casserole to share, Charlotte potatoes, butter and eggs €5.30

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Dishes from the kitchen

Steak of black spot Black Angus (300g)

Old Black pepper mignonette, flamed, creamed **Only served rare** (*gluten free on demand*) €22.00

«Belgian» steak, pan-fried and served with cooking butter,

french fries lettuce and mayonnaise **Only served rare or medium-rare** ⁽¹⁾ €23.90

Steak tartar, freshly cut, spiced according to our recipe

Hard-boiled egg, lettuce and French fries **Not cooked** ⁽¹⁾ €18,40

Chicken vol-au-vent «Faitout»

Butter puff pastry with chicken, mushrooms, quenelles and French fries €19.90

Homemade meatballs, tomato sauce, lettuce, mayonnaise and French fries €17.40

Roasted confit of duck, white mushrooms with sails

Mashed potatoes or homemade croquettes ⁽¹⁾ €21.30

Veal tongue, spicy tomato sauce, garlic, mushroom ^(1, without sauce) €21.00

Snacked slice of Scottish salmon, semi-cooked, with Béarnaise sauce ⁽¹⁾ €21.00

Fish of the day According to market price

Some luxury products ...

Like the rest of the card, without any concession on quality!

Pure beef tenderloin, 225g

Béarnaise sauce ⁽¹⁾ 39,00 €

In skewer, Béarnaise sauce (according to availability) ⁽¹⁾ 34,00 €

Sweetbread, grilled, Béarnaise sauce, 200 g 39,00 €

Sole «Meunière», whole baked (except February, March, April, May) ⁽¹⁾ Market price

⁽¹⁾ **Gluten free**

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To go with your main course ⁽¹⁾

Sautéed white mushrooms	€6.00
Vegetables of the day	€5.30
Salad of the season	€3.20
French fries, potato croquettes	€3.20
Mashed potatoes casserole to share, Charlotte potatoes, butter and eggs	€5.30

Sauces

Béarnaise sauce ⁽¹⁾	€4.00
Chef's sauce	€4.00
Green pepper sauce	€4.00
Roquefort sauce (cheese)	€4.00
Archduke sauce (mushrooms)	€4.00
Shallot fried in butter ⁽¹⁾	€4.00
Barbecue ⁽¹⁾	€3.20

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Desserts

Desserts selected for the menus are marked with an (M)

Regional cheese platter	€13.00 (M + €3.00)
Homemade ice cream . 1 scoop - €3.20 (M) / 2 scoops - €4.80 (M) / 3 scoops - €5.90 Flavours: vanilla, Callebaut chocolate, genuine praline, sorbets of the day ^{(1) (2)} Whipped cream - €1.60 Also available in a cone for kids or anyone feeling nostalgic: 1 or 2 scoops	
Dame Blanche - vanilla ice cream with chocolate sauce and whipped cream.	€9.00
Children's Dame Blanche (M)	€6.90
Brazilian ice cream - vanilla ice cream with caramel sauce, whipped cream and pecan nuts ⁽¹⁾	€7.90
Children's Brazilian ice cream (M)	€6.00
Homemade chocolate mousse (M) ⁽¹⁾	€6.80
Crème brûlée (M)	€6.80
Pie of the day (M)	€5.50 / €7.00
The Colonel (Sorbet of the day with alcohol) ^{(1) (2)}	€9.00
Irish coffee ⁽¹⁾	€7.50
The gourmet coffee	€8.00
Flambéed warm apple pie and ice-cream	€9.00
Mikado crêpes (French pancakes), vanilla ice cream, whipped cream and hot chocolate sauce (served separately) . . .	€9.00
Flambéed crêpes, vanilla ice cream	€9.50
Raspberry eau-de-vie zabaglione (with 1 scoop of ice-cream + €2.00) ^{(1) (2)}	€9.50
French toast (bread pudding) with Calvados-glazed apples, vanilla ice-cream.	€10.00
Chocolate cake with a melting heart	€8.90

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*« Thanks for coming.
If you would like to be informed of our activities,
please visit our website
and subscribe to our Newsletter »*

*Hope to see you soon,
Eric and Emilie Fernez*

www.fernez.com



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