

Our Breakfasts

Continental Breakfast served in your room from 06:30 till 11:00

American breakfast buffet 06:30 - 06h30 -10:30 served in the breakfast room



Continental breakfast (€ 28,00 p.p. when not included in your reservation)

Your choice of:

Coffee, decaf coffee, hot chocolate, tea with milk, the with lemon, black tea

Freshly squeezed fruit juices: orange, lemon or grapefruit

Croissants, assortment of artisan breads and pastries, toasts

Butter, light margarine, marmalades, honey, cottage cheese, chocolate spread, fresh fruit



English breakfast (Supplement of € 8,00 p.p. to the Continental Breakfast)

This breakfast includes the continental breakfast with the following assortment:

Cornflakes, rice krispies, muesli or choco pops

Boiled egg, fried egg or scrambled egg served with:

Bacon or sausages or ham

Plain or light yoghurt or fruit yoghurt



'Metropole' breakfast (Supplement of € 21,00 p.p. to the Continental breakfast)

Glass of champagne

Freshly squeezed orange, lemon or grapefruit juice

House smoked salmon and toast

Black truffle omelette

Fresh fruit salad

Your choice of:

Coffee, tea or hot chocolate

Assortment of artisan breads and pastries with a selection of marmalades



A la carte (supplement of €5,00/pp when the breakfast is not included in your reservation)

Composition :

Assortment of artisan breads and pastries with a selection of marmalades : € 5,50

Boiled egg - € 3,00

Plate of sausages - € 4,50

2 fried eggs - € 5,00

Cooked ham, grilled ham or smoked Cobourg ham - € 6,00

Scrambled eggs - € 5,00

Ham and cheese plate - € 5,00

Scrambled eggs served with bacon or sausages or ham- € 7,00

Selection of Belgian Cheeses - € 5,00

Plain omelette - € 5,00

Cornflakes, rice krispies, muesli or choco pops - € 3,00

Omelette served with ham or cheese - € 7,00

Plain yoghurt - € 3,00

2 poached eggs on toast - € 5,00

Light yoghurt of Fruit yoghurt - € 3,50

Plate of bacon- € 4,50



Newspapers

(from Monday till Saturday € 2,50)

Le Monde, L'Echo, La Libre Belgique, De Tijd, De Standaard, De Morgen, Het Laatste Nieuws,

Herald Tribune, The Financial Times, The Wall Street Journal,

Die Welt, Bild, Frankfurter Allgemeine

(Other newspapers on request)

Our menu served 24 hours on 24

TV Platter

€ 34,00

House smoked salmon and toast

□

Suggestion of the day

□

Fresh fruit salad

To go with your aperitif

Assortment of 6 warm canapes - € 9,50

Assortment of 12 warm canapés - € 18,50

Assortment of tapas Métropole - €14,00

(cheese, salami and turkey cubes, olives, homemade chips and mozzarella)

Snacks and salads

Toast cheese and ham sandwich - € 14,00

Toast cheese and turkey sandwich - € 14,00

Club sandwich - € 19,00

2 bread rolls your choice (cheese, ham, ham and cheese, cold cuts, tuna salad, sliced turkey file) - € 9,50

Green salad - € 9,00

Mixed salad - € 8,00

Mixed salad with tomatoes and mozzarella - € 12,00

Niçoise salad with olive oil and basil- € 16,00

Pizzas prepared according to traditional methods

Marguerite (tomato sauce, mozzarella, olives and seasoning) - € 17,50

4 cheese (tomato sauce, mozzarella, Emmental, Fourme d'Ambert, Bleu and seasoning)- € 17,50

Orientale (tomato sauce, double merguez, ham, mushrooms and seasoning) - € 17,50

Vegetarian pizza (paprika's, cheese and tomatoes) - € 17,50

Enjoy a carafe of wine with your pizza (25 cl, red, rosé or white) - € 23,50

Starters

House smoked salmon and toast- € 17,00

Assortment of cold cuts with raw vegetables and tartar sauce - € 16,00

Creamy vegetables soup with parmesan cheese and 'croutons - € 10,00

Mains

Spaghetti alla Bolognese - € 14,00

Spaghetti alla carbonara - € 15,00

Lasagne -€ 13,50

Salmon with sorrel, rice with vegetables - € 21,00

Waterzooi of poultry with small vegetables and rice - € 24,00

Vegetarian choices

Risotto with baby vegetables - € 14,50

4 cheese pizza (tomato sauce, mozzarella, Emmental, Forme d'Ambert, Bleu and seasoning) - € 17,50

Vegetarian pizza (paprika's, cheese and tomatoes) - € 17,50

L'Alban Chambon
RESTAURANT

During opening hours of our restaurant "L'Alban Chambon",

from Tuesday to Friday included from 12:00 – 13:30 and from 19:00 to 21:30
and on Saturday from 19:00 to 21:30
(except Public Holidays and from July 13th till August 24th, 2009),
our Chef Dominique Michou is delighted to suggest his menu card.

During these opening hours, our Chef also suggests the following selection of dishes ::

- * Omelette (plain or mushrooms or cheese or ham or mixed) with green salad and fries -€ 17,00
 - * Hamburger, fries and green salad - € 19,00
 - * Cheeseburger - € 2,00 supplement
- * Filet of beef, grilled or fried, French fries, green salad and a béarnaise or green pepper sauce - € 32,00
- Suggestion of the day – € 30,00

Please contact room service (ext. 2530)

Cheese

Cheese plate- € 12,00

Desserts

Fruit basket - € 9,00

Crème caramel - € 10,00

Chocolate mousse - € 8,00

Fresh fruits salad - € 10,00

Home made sorbet or ice cream -€ 11,00

Home made vanilla ice cream with hot chocolate sauce - € 10,00

Home made vanilla ice cream with caramelized nuts and caramel sauce - € 10,00

Selections of drinks

Waters, soft drinks and fruit juices

Mineral water 50 cl - € 5,50

Mineral water 100 cl - € 7,50

Coca-Cola, Coca-Cola light, Schweppes Tonic or fruit juices - € 5,00

Fresh fruit juices - € 6,00

Red Bull - € 6,00

Beers

Stella Artois, Blanche de Hoegaarden - € 5,00

Duvel, Leffe, Carlsberg, Chimay Bleu 9° - € 6,50

Gueuze, Kriek, Framboise - € 6,50

Spirits 5 cl.

Whisky - € 8,00

Whisky Chivas Regal 12 Years - € 12,00

Gin, Vodka, Bacardi - € 8,00

Soft drinks supplement - € 1,50

Warme dranken

Coffee, Espresso, Decaf coffee, Warm milk, Hot chocolate -€ 5,50

Tea, Herbal tea - € 5,50

Wine menu

These wines are subject to changes in vintage.

We also recommend the wine list from our restaurant l'Alban Chambon witch offers a selection of 250 different wines.

House wine white, rosé or red

Per glass - € 7,00

Carafe 25 cl. - € 10,00

Carafe 50 cl. - € 16,00

Bottle 75 cl - € 25,00

Whites Wines

Half bottle (37,5 cl.)

Muscadet de Sèvre et Maine sur lie, Domaine de Grande Maison, 2007 - € 23,00

Rully Premier Cru, J-M Boillot, 2007 - € 38,00

Sancerre, « Le Grand Fricambault », Domaine André Neveu, 2007 - € 28,00

Pouilly-Fumé, Château de Tracy, 2007 - € 42,00

Pinot Blanc, « Cuvée les Amours », Maison Hugel, 2006 - € 22,00

Bottle (75cl.)

Muscadet de Sèvre et Maine sur lie, Domaine de Grande Maison, 2007 - € 36,00

Sancerre, « Le Grand Fricambault », Domaine André Neveu, 2007 - € 54,00

Saint-Véran, Joseph Drouhin, 2007 - € 52,00

Pouilly-Fumé, Château de Tracy, 2006 - € 76,00

Pinot Blanc, « Cuvée les Amours », Maison Hugel, 2006 - € 38,00

Rose Wines

Half bottle (37,5 cl.)

Château Roubine, Cru Classé, Côtes de Provence, 2007 - € 24,00

Bottle (75cl.)

Château Roubine, Cru Classé, Côtes de Provence, 2007 - € 42,00

Red Wines

Half bottle (37,5 cl.)

Saint-Nicolas de Bourgueil, L. Mabileau, 2006 - € 20,00

Côtes de Beaune, Joseph Drouhin, 2006 - € 44,00

Beaujolais Villages, Gamay, Joseph Drouhin, 2007 - € 22,00

Château Les Hauts du Martet, Sainte-Foy-Bordeaux, 2006 - € 28,00

Château Puyfromage, Bordeaux, 2005 - € 22,00

Crozes Hermitage, « Les Jalets », Paul Jaboulet Aîné, 2006 - € 30,00

Half liter (50 cl.)

Château Bertrand Braneyre 'Cuvée Evelyne', Haut-Médoc, 2004 - € 34,00

Bottle (75 cl.)

Saint-Nicolas de Bourgueil, L. Mabileau, 2006 - € 32,00

Côtes de Beaune, Joseph Drouhin, 2006 - € 78,00

Beaujolais Villages, Gamay, Joseph Drouhin, 2007 - € 36,00

Château Macay, Côtes de Bourg, 2006 - € 36,00

Château Puyfromage, Bordeaux, 2005 - € 34,00

Château Bertrand Braneyre 'Cuvée Evelyne', Haut-Médoc, 2004 - € 48,00

Château Olivier, Pessac-Léognan, Grand Cru Classé, 2002 - € 72,00

Domaine de l'Echevin, Saint-Maurice, Côtes du Rhône Villages, 2003 - € 52,00

Crozes Hermitage, « Les Jalets », Paul Jaboulet Aîné, 2006 - € 48,00

Champagnes Brut

served with a crispy flaky pastry with cheese

Half bottle (37,5 cl.)

Taittinger - € 55,00

Bottle (75cl.)

Champagne INFINI brut - € 65,00

Laurent Perrier, Pommery Royal - € 85,00

Veuve Clicquot Ponsardin, Moët & Chandon, Taittinger, Mumm Cordon Rouge, Bollinger - € 99,00