CORRESPONDANCE

APERITIFS

Belgian bubles Domaine Mont des Anges - Mons 16 €
Dzin & Tonic by San Degeimbre 14 €

Kir 9 €
Sparkling Kir 12 €
Campari 9 € + soft 2,5 €
Half & Half 13 €
Vermouth del professore
(Rosso - Bianco) 9 €
NA : Botaniets Gin Ginger & Yuzu 0° 12 €

Negroni 14 €
Venetian spritz 14 €
Dry Martini Cocktail 14 €
Old Fashioned 14 €
Moscow Mule 14 €

NA : Botaniets Gin Original 0° 12 €

OSAN - PLANT MACERATION

VC Verbena - Turmeric 7 € / 35 €
SB Purple shiso - Basil 7 € / 35 €
BM Beetroot - Blackberry 7 € / 35 €

WINES BY THE GLASS

White

Star Fish, Muscadet - Loire 2023 9 €
La rente du Giron, Marsannay - Bourgogne 2022 13 €

Rosé

Clos Ornasca, Corse - Ajaccio 2023 9 €

Red

Lorano, Maria Pia Castelli, Italy - Sangiovese 2021 9 €
Domaine Mittnacht Frères - Alsace 2024 11 €

BEERS

Stella Artois 5 €
Stella Artois alcohol-free 5 €
Hoegaarden 5 €
Tripel Karmeliet 6 €

Westmalle Tripel 33cl 6 €
Leffe Blonde / Brune 33cl 6 €
Korean Sour 6 €

SOFTS

Coca/Coca Zero 4 €
Orange juice 4 €
Tomato juice 4 €

Filtered water 0,5/1L 5,5 € / 7,5 €
Match Tonic 4 €
Indian, Mediterranean

Biodynamics Bio

CORRESPONDANCE

RED

“La porte Saint Jean”, Dittière & Foucault Saumur - Champigny, Loire	2022 Cabernet Franc	89 €
Domaine Mittnacht Freres Alsace, Hunawiht	2024 Pinot noir	11 € / 54 €
Bourgogne Côte D’or, Domaine du Vieux College Marsannay La Côt, Bourgogne	2022 Pinot noir	60 €
“Juvens”, Domaine de la Roseraie Côte de Beaune, Bourgogne	2022 Pinot noir	85 €
“Jus de vie”, Domaine de la Graveirette Rhône, VDF	2023 Merlot, Marselan, Grenache	37 €
“Tradition”, Domaine Monier - Perréol Saint Joseph, Rhône	2022 Syrah	80 €
Côte - Rôtie “Mon Village”, Stéphane Ogier Rhône	2014 Syrah	180 €
Morgon “ Côte du Py”, Chateau Grange Cochard Beaujolais	2022 Gamay	54 €
Château Couronneau Bordeaux Supérieur	2022 Merlot	39 €
“Tradition”, Domaine Richeaume Provence	2021 Grenache, Syrah, Merlot	58 €
‘Les Fontanilles, Domaine Anne Gros & J-P Tollot Minervois, Languedoc	2023 Grenache, Syrah	55 €
Lorano, Maria Pia Castelli Marche, Italie	2021 Sangiovese	62 €
Osoti, Crianza DOC Ruiz Jimenez Rioja, Espagne	2020 Tempranillo, Garnacha	45 €
‘Ribeiro”, Antonio Lopes Douro, Portugal	2020 Touriga-franca, Touriga-nacional	51 €

SAKÉ

Kaze Daiginjo (Brasserie Mori no Kara - Fukuoka) 4cl 10 €
Pure, dry, floral and mineral sake

Kazan (Brasserie Chiguma Nishiki - Nagano) 4cl 6 €
Softer, smoother, fuller and more floral sake

Biodynamics Bio

CORRESPONDANCE

BUBLLES

“Mont des Anges” Brut Nature Mons, Belgium		16 € / 79 €
Champagne “tradition”, Domaine Mannoury Aube, Côte des Bar		85 €
Sparkling Osan (alcohol-free) RF. Rosemary, Raspberry		35 €
TM. Marigold, Mirabelle plum		35 €

WHITE

“Star Fish”, Domaine Eric Chevalier Aube, Côte des Bar	2023 Melon de Bourgogne	9 € / 38 €
“La Montaloise”, Domaine Jean Tellier Menetou - Salon, Loire	2022 Sauvignon	63 €
“Cuvée M”, Marielle Michot Poully-Fumé, Loire	2022 Sauvignon	47 €
“Buisson”, Domaine Bonnigal - Bodet Touraine - Amboise, Loire	2022 Chenin	59 €
“Les Fossiles” Domaine Mittnacht Freres Hinawhir, Alsace	2023 Riesling	49 €
“Sauvageon”, Domaine Pignier Côte du Jura	2020 Savagnin ouillé (N.O)	92 €
“La Rente de Giron”, Domaine du Vieux Collège Marsannay-La-Côte, Bourgogne	2022 Chardonnay	13 € / 60 €
“Les Boudrières”, Domaine Belleville Puligny-Montrachet, Bourgogne	2021 Chardonnay	170 €
“Les Copines Adorent”, Mas du Chêne Rhône, IGP du Gard	2023 Vermentino	37 €
“Assemblage Blancs”, Domaine M-T Chappaz Valais, Suisse	2022 Petite Arvine, Sylvaner	145 €
“Loureiro”, Antonio Lopes Vinho Verde, Portugal	2022 Loureiro	49 €
“La Contessa”, Manincor Alto Adige, Italie	2023 Pinot Blanc, Chardonnay	69 €

ROSÉ

Clos Ornasca Domaine V.Tola Ajaccio, Corse	2023 Scaccarellu	9 € / 44 €

CORRESPONDANCE

LES PATIENCES

Alone or to share

Plattekeis from Correspondance
traditional Plattekeis 6 €

Poultry boudin with herbs, snacked
Tartar sauce 7 €
Horseradish cream 7 €
Royal Belgian Caviar 15 €

Mimosa egg
With goshujang 5 €

STARTERS

Miso eggplant 16 € / 25 €
Grilled eggplant with miso lacquer (Japan)

Vitello anchoyo 18 €
Thin slices of poached veal, anchovy emulsion and sucrine (Italy)

Yukhoe 18 € / 28 €
Beef tartare, egg yolk cream and Nashi peer (South Korea)

Sea Bream Ceviche 18 €
Leche de tigre with chili pepper and red onions (Peru)

KFC 17 €
Korean fish and chips, cream of pea and mint (Korea / England)

MAIN COURSES

As in Liernu 16 € / 22 €
Tomato texture, basil emulsion and lacto-fermented juice (Eghezée)

Sunday’s chicken in Korea 25 €
Roasted chicken, ginger apple, French fries, salad and gravy (Korea / Belgium)

Ray wing with capers 29 €
Hazelnut butter powder (France)

Holstein beef fillet with béarnaise or choron 43 €
Béarnaise sauce or choron with French fries and vinaigrette salad (France)

Veal sweetbreads and langoustines 48 €
Crispy vealsweetbreads, pickled langoustines, eating sauce and green juice (Eghezée)

LUNCH OF THE WEEK

Starter and main 37 €

Please let us know if you have any intolerances or allergies.
We give preference to seasonal products and products from short circuits.

CORRESPONDANCE

DESSERTS

Coffee caramel flan	9 €
Homemade dame blanche	12 €
Chocolate texture, pumpkin seed praliné, pear sorbet	12 €
Isigny cream tatin	11 €
Flamed with calvados	+3 €

Suggestion of the moment Day price

DIGESTIFS

Limoncello	8 €
Grappa Maschio	12 €
Williams pear	12 €
Belgian Owl	12 €
Vodka Ivan	11 €
Bullet Bourbon	11 €
Gin Citadelle	12 €
Laphroaig 10y	12 €
Cognac Briottet	12 €
Armagnac Briottet	12 €
Amaretto Noblesse	12 €

COFFEE

Espresso	4 €
Coffee	4 €
Décafeine	4 €
Double espresso	6 €
Latté	6 €
Cappuccino	6 €
Espresso Martini	13 €
Irish coffee	13 €

TEA & INFUSIONS

Infusions	4 €
Camomile	
Hibiscus Mix (Linden, mint, apple, apricot, mango, pineaple, strawberry & thyme)	
Mint Mix (spear & peppermint)	
Green tea	4 €
Jasmine	
Black tea	4 €
Earl Grey	
English Breakfast	

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Wine list