

IT IS ALWAYS
TIME FOR
AN APERITIVE.
ALL OUR STARTERS &
DESSERTS ARE
AVAILABLE
TO SHARE!

PARKSIDE

Our "Today's special..." is served at noon & in the evening - 16€ - Check out all our "Dishes of the Day" on our dedicated menu.



MENU BIB GOURMAND
37€



Label awarded by the Michelin Guide. It rewards a three-course menu with exceptional value for money.

Check out our "BiB GOURMAND" Menu.

STARTERS... EAT THEM ALONE or SHARE THEM!

COLD

| | |
|--|------------|
| Crispy with avocado | 14€ |
| Paleta Pata Negra Iberico | 22€ |
| Beef carpaccio Harry's Bar | 18€ |
| Scottish salmon smoked with beech wood & juniper berries | 18€ |
| Tatakya tuna (yellow fin) and vegetables wok | 20€ |
| Burratta, aubergine and dried tomatoes | 16€ |

WARM

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|---|---------------|
| Asparagus soup | 12€ |
| Asparagus from Mechelen Flemish way or Mousseline sauce | 18€ |
| Salmon with sorrel sauce | 19€ |
| Gray shrimp croquettes (2 pcs) | 18€ |
| Tempura of wild scampis | 16€ |
| Burgundy snails (6 pcs-12 pcs) | 12/18€ |

MEAT & POULTRY

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|--|------------|
| Traditional beef tartar, french fries | 20€ |
| Irish steak "alla plancha" béarnaise sauce or pepper sauce | 29€ |
| Lamb chops with basil crust | 28€ |
| ParkSide Burger: beef, pancetta, cheddar, Béarnaise, fried onion | 19€ |
| Roasted chick with tarragon | 23€ |
| Roasted duck breast with orange, waffle potatoes | 25€ |

FISH

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|---|------------|
| Tomatoes with North Sea shrimps on the chef's way | 23€ |
| Poached Codfish lemon and bay leaf, Vierge sauce, mashed pot. | 28€ |
| Grilled Swordfish the Sicilian way | 27€ |
| Sole from the North Sea, salted butter, potatoes nature | 33€ |
| Red tuna tataki (yellow fin) and vegetables wok | 30€ |
| Madagascar shrimps with savory butter | 26€ |

PASTAS, RISOTTOS AND VEGAN

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|---|------------|
| Provençal vegetable cake au gratin with Parmesan cheese | 16€ |
| Risotto with mixed herbs & Black Tiger scampis Espelette pepper | 20€ |
| Linguine with asparagus and scamorza | 18€ |
| Flan with asparagus and quail egg | 16€ |

DESSERTS

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| Dame blanche | 10€ |
| Crème brûlée with vanilla | 9€ |
| Rum Baba | 10€ |
| Iced "Soufflé" with raspberries | 8€ |
| Millefeuilles "all chocolate" with toasted hazelnuts | 9€ |
| Oranges spiced Turkish fashion | 10€ |

Supplement of salad or seasonal vegetables **6€**

"Homemade, with fresh products of premium quality"

APERITIFS

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| Apéritif maison • Belgium Kiss My blackberries, Cava | 9€ |
| Coupe of Champagne | 11€ |
| Coupe of Cava | 6€ |
| Apérol Spritz | 7€ |
| Campari, Gancia or Picon | 6€ |
| Sherry dry | 6€ |
| Port white - red, Pineau de Charentes | 6€ |
| Ricard | 7€ |
| Martini white - red | 6€ |

ALCOHOL-FREE APERITIFS

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|-----------------|----|
| Crodino | 5€ |
| Apple Sparkling | 5€ |

ALCOHOLS

GIN & TONIC

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|-----------------|-----|
| Hendrick's | 10€ |
| G'vine | 10€ |
| Biercé 1.0 | 10€ |
| The Botanist | 12€ |
| Bombay Sapphire | 9€ |
| London n° 3 | 9€ |
| Buss Raspberry | 10€ |

VODKA

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|--------------|-----|
| Smirnoff | 8€ |
| Absolut | 8€ |
| Grey Goose | 10€ |
| Snow Leopard | 10€ |

RHUM

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|---------------------|-----|
| Bacardi | 8€ |
| Brugal 1888 | 11€ |
| Havana Brun 7 years | 13€ |
| Zacapa 23 | 15€ |

WHISKY

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|--------------------------------|--------|
| J&B | 8€ |
| Johnnie Walker Red/Black | 8€/12€ |
| Jack Daniel's | 11€ |
| Nikka | 13€ |
| The Macallan Fine Oak 12 years | 15€ |
| Talisker 10 years | 13€ |
| Scapa 16 years | 13€ |
| Glenfiddich 12 years | 15€ |
| + Soft | 2€/3€ |

DIGESTIVES

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|------------------------------|----|
| Cognac "VSOP", Calvados | 9€ |
| Grappa or Limoncello | 7€ |
| Armagnac "VSOP" | 7€ |
| Poire, Framboise | 9€ |
| Disaronno Amaretto, Bailey's | 8€ |
| Grand Marnier | 8€ |
| Cointreau | 9€ |

BEER

AT DRAFT

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|-----------|-------|
| Estaminet | 3,50€ |
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IN A BOTTLE

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| Vedett IPA | |
| Duvel "Triple Hop" | 4€ |
| La Chouffe | 4€/5€ |
| Blanche Hoegaarden | 4€ |
| Palm N.A. | 3,50€ |
| Kriek Lindemans | 3,50€ |
| Duvel | 4€ |
| Leffe blonde or brune | 5€ |
| Chimay bleue | 5€ |
| Ramée blonde or brune | 4€ |

WATER & SOFT DRINKS

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| Water ParkSide, still or sparkling - 50 cl | 3,90€ |
| Spa | 3€ |
| Perrier | 3€ |
| Coca-Cola, Light or Zero | 3€ |
| Fanta, Sprite | 3€ |
| Schweppes, Tonic, Soda, Hibiscus | 3€ |
| Fuze Tea: Sparkling Lemon • Peach Hibiscus • Mango Chamomille | 3€ |
| Minute Maid: orange • grapefruit • multivitamines • apple-cherry • apple • tomato | 3€ |

SPARKLING

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|------------|--------------------------------------|-----|
| CHAMPAGNES | Champagne Bruno Paillard "De Nauroy" | 59€ |
| | Champagne Taittinger Brut | 80€ |
| CAVA | Martinez Carta Negra, Spain | 30€ |

WINES

RED

| | | |
|------------|--|---------|
| Loire | Saint-Nicolas de Bourgueil, Mabileau | 27€ |
| | Saumur Champigny, Filliatreau | 31€ |
| | Sancerre, JP Picard | 39€ |
| | Chinon, Domaine de la Perrière - Vieilles vignes | 29€ |
| Alsace | Pinot Noir, Boeckel | 26€ |
| Bordeaux | Château des Combes | 22€ |
| | Les Brulieres de Beychevelle, Haut-Médoc | 58€ |
| | Hauts de Poujeaux - Haut-Médoc | 47€ |
| | Château Patache d'Aux, Médoc + 37,5 cl | 38€-20€ |
| | Château Peybonhomme Les Tours, Côtes de Blaye | 28€ |
| | Château de la Commanderie, Lalande de Pomerol | 35€ |
| | Château Nodoz Barrique, Côtes de Bourg | 39€ |
| | Seigneur d'Aiguilhe, Côtes de Castillon | 33€ |
| | Château Magnan la Gaffelière, St-Emilion | 42€ |
| | Château Petit Bocq, Saint-Estèphe | 59€ |
| | Zédé de Labégorce, Margaux | 47€ |
| | Château Artigues Arnaud, Pauillac | 49€ |
| | Château Haut Selve, Graves | 35€ |
| Bourgogne | Givry, Joseph Drouhin | 42€ |
| | Chorey-Lès-Beaune, Arnoux | 54€ |
| Beaujolais | Brouilly, Joseph Drouhin | 34€ |
| Rhône | Parallèle 45, Paul Jaboulet | 26€ |
| | Cuvée de l'Amethyste, Roger Perrin | 30€ |
| | Gigondas, Duc de Monfort | 46€ |
| | Saint Joseph "Les Ediles", Bonserine | 49€ |
| | Châteauneuf-du-Pape, Roger Perrin | 54€ |

WORLD WINES - RED

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|----------|--|-----|
| Portugal | Terra d'Alter Alfrocheiro, Alentejano | 26€ |
| | Duas Quintas, Ramos Pinto, Douro | 28€ |
| Spain | Rioja, Bodegas Patrocinio Zinio | 28€ |
| | Camins Del Priorat, Alvaro Palacios | 43€ |
| Italy | Cum Laude Supertoscan Castello Banfi | 47€ |
| | Montepulciano D'Abruzzo, Coste Delle Plaie | 34€ |

WHITE

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|-----------|---|-----|
| Bourgogne | Mâcon Lugny, Joseph Drouhin | 36€ |
| | Petit Chablis, Maligny | 37€ |
| | Chablis 1er Cru Fourchaume, Maligny | 68€ |
| | Saint Veran, Gerbeaux | 39€ |
| | Pouilly Fuissé, Gerbeaux | 57€ |
| | Château de Meursault, Clos du Château | 63€ |
| Loire | Sancerre, J P Picard | 38€ |
| | Pouilly Fumé, Michel Girault, Grappe D'Or | 36€ |
| Alsace | Pinot Blanc, Boeckel | 24€ |
| | Pinot Gris, Boeckel | 28€ |
| | Riesling, Brandluft Boeckel | 32€ |
| Rhône | Châteauneuf-du-Pape, Roger Perrin | 54€ |
| Sud | Côtes de Gascogne "UBY" | 22€ |
| | Chardonnay - Terroir d'Altitude, Fortant | 29€ |

WORLD WINES - WHITE

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|----------|---------------------------|-----|
| Italy | Centine, Toscane | 26€ |
| Portugal | Terra d'Alter, Alentejano | 26€ |
| Spain | Montesol Rueda | 27€ |

ROSÉS

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|-----------|--------------|-----|
| Languedoc | Paradis rosé | 22€ |
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PER GLASS - 12 OU 24 CL

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|-------|--|-----------|
| Rosé | Paradis Rosé | 5€-10€ |
| White | Côtes de Gascogne UBY | 5€-10€ |
| | Chardonnay - Terroir d'Altitude, Fortant | 6€-12€ |
| Red | Château des Combes, Bordeaux | 5€-10€ |
| | Cuvée de l'Amethyste, Roger Perrin - Rhône | 6€-12€ |
| | Magnan la Gaffelière, St-Emilion | 7,50€-15€ |

COFFEE & TEA

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|---|-------|
| Coffee or Espresso | 2,90€ |
| Dubble Espresso | 3,80€ |
| Cappuccino or "lait russe" | 3,80€ |
| Irish coffee | 9€ |
| Fresh mint tea | 4,90€ |
| Tea: Earl grey, Green Jasmine, English Breakfast, | 3,90€ |
| Blackcurrant Hibiscus, Lemongrass Ginger | |
| White Jasmine | 4,90€ |
| Chamomile infusion | 3,90€ |