

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

Beef carpaccio with parmesan shavings	18€
Oysters "Fines de Claires Marennes Oleron" n°3 (6-9-12)	15-22-28€
Carpaccio of Saint-Jacques with lime	18€
Scottish salmon smoked with beech wood & juniper berries	18€
Fresh salmon tartare with dill	17€
Game terrine "Belle-Aurore"	16€

WARM

Roasted scallops with fennel and pastis	21€
Nobashi shrimps with basil, honey and balsamic dressing	15€
Duo of North Sea shrimps and cheese croquettes	17€
Fish cake with bouillabaisse juice	16€
Toast with champignons de Paris	14€
French onion soup	12€

MEAT & POULTRY

Irish ribeye "plancha" béarnaise or pepper sauce, french fries	29€
Beef tartare traditional, french fries	20€
Alsatian sauerkraut	26€
Duck confit and green lentils from "Puy"	22€
Fricassee of veal kidney with mustard and tarragon	24€
Braised lamb knuckle, couscous with vegetable stock	22€
Park Side Burger: beef, pancetta, cheddar, béarnaise, fried onion	19€

PASTAS, RISOTTOS AND VEGAN

Warm goat cheese with almonds and lentils from Puy	18€
Rigatonis "arrabiata" with eggplant	16€
Minestrone with vegetables and ravioles from Royans	19€
Risotto with green vegetables	20€

FISH

Poached arctic cod, lemon & bay leaf, vierge sauce, mashed potatoes	28€
One-sided roasted salmon, lentils du Puy	24€
Madagascar shrimps with savory butter	27€
Skate wing poached with butter with capers	26€
Solettes from the North Sea roasted salted butter, potatoes nature	26€
Waterzooi of fish the Ghent way	26€

DESSERTS

Rum Baba	11€
Pavlova with chestnut cream and whiskey	9€
Viennese iced coffee	9€
Dame Blanche	9€
Crêpes Suzette	11€

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

"Homemade, with fresh products of premium quality"

APERITIFS

Apéritif maison	9€
Coupe of Champagne	11€
Coupe of Cava	6€
Disaronno Sour	7€
Apérol Spritz	7€
Campari, Gancia of Picon	6€
Sherry dry	6€
Port white-red, Pineau de Charentes	5,50€
Ricard	6€
Martini white - red	6€



ALCOHOL-FREE APERITIFS

Crodino	5€
Apple Sparkling	5€

ALCOHOLS

GIN & TONIC

Hendrick's	10€
Martin's Miller's	8€
G'vine	10€
Biercé 1.0	10€
The Botanist	10€
Bombay Sapphire	9€
Tanqueray	9€
Bulldog	10€

VODKA

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

RHUM

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

WHISKY

J&B	8€
Johnnie Walker Red	8€
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 / Tonic premium **2€ / 3,5€**

DIGESTIVES

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

BEER

AT DRAFT

Estaminet	3,50€
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IN A BOTTLE

Vedett IPA	4€
Duvel "Triple Hop" / Duvel	4€/5€
La Chouffe	4€
Hoegaarden Wit	3,50€
Palm N.A.	3,50€
Kriek Lindemans	4€
Lefte blond of bruin	5€
Chimay bleue	5€
Ramée blond of bruin	4€

WATER & SOFT DRINKS

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€
Ice Tea, Ice Tea Peach	3€
Looza apple - tomatoe	3€
Fuze Tea: Sparkling Lemon - Peach Hibiscus - Mango Chamomille	3€
Minute Maid: orange, grapefruit, multivitamines, apple-cherry	3€

SPARKLING

CHAMPAGNES	Champagne Bruno Paillard "De Nauroy"	59€
	Champagne Taittinger Brut	80€

CAVA	Martinez Carta Negra, Spain	30€
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WINES

RED

Loire	Saint-Nicolas de Bourgueil, Mabileau	25,50€
	Saumur Champigny, Filliatreau	28€
	Sancerre, JP Picard	37,90€
	Chinon, Domaine de la Perrière - Vieilles vignes	29€
Alsace	Pinot Noir, Boeckel	25,70€
Bordeaux	Château des Combes	22€
	Les Brulieres de Beychevelle, Haut-Médoc	43€
	La Demoiselle de Sociando-Mallet, Haut-Médoc	59€
	Château Patache d'Aux, Médoc + 37,5 cl	36€/20€
	Château Peybonhomme Les Tours, Côtes de Blaye	28€
	Château Charron, Côtes de Blaye	25€
	Château de la Commanderie, Lalande de Pomerol	43€
	Château Nodoz Barrique, Côtes de Bourg	39€
	Seigneur d'Aiguilhe, Côtes de Castillon	33€
	Château Magnan la Gaffelière, St-Emilion	39,50€
	Château Petit Bocq, Saint-Estèphe	57€
	Zédé de Labégorce, Margaux	49,50€
	Château Artigues Arnaud, Pauillac	49€
	Château Haut Selve, Graves	35€
	Château Villa Bel Air, Graves	43€
Bourgogne	Givry, Joseph Drouhin	42€
	Chorey-Lès-Beaune, Arnoux	54€
Beaujolais	Brouilly, Joseph Drouhin	34€
Rhône	Parallèle 45, Paul Jaboulet	24€
	Cuvée de l'Amethyste, Roger Perrin	27,50€
	Gigondas, Château du Trignon	49,50€
	Saint Joseph "Les Ediles", Bonserine	45€
	Châteauneuf-du-Pape, Roger Perrin	54€

WORLD WINES - RED

Portugal	Outeiro Terras d'Alter, Alentejano	46,50€
	Terra d'Alter Alfrocheiro, Alentejano	26€
	Duas Quintas, Ramos Pinto, Douro	28€
Spain	Rioja, Bodegas PATROCINIO	28€
	Camins Del Priorat, Alvaro Palacios	43€
Italy	Cum Laude Supertoscan Castello Banfi	47€

WHITE

Bordeaux	Villa Bel-Air, Graves	43€
Bourgogne	Mâcon Lugny, Joseph Drouhin	29,50€
	Petit Chablis, Regnard	39€
	Chablis 1er Cru Fourchaume, Regnard	68€
	Saint-Aubin "La Pucelle", Roux + 37,5 cl	48€/20€
	Pouilly Fuissé VV, Gerbeaux	47,50€
	Château de Meursault, Clos du Château	49€
Loire	Côtes de Gascogne "UBY"	22€
	Reuilly, JM Sorbe	29,50€
	Sancerre, Olivier Foucher	38€
	Pouilly Fumé, Bertrand Jeannot	39,50€
Alsace	Pinot Blanc "Cuvée les Amours", Hugel	24€
	Pinot Gris Tradition, Hugel	32€
	Riesling, Hugel	27€
Rhône	Châteauneuf-du-Pape, Roger Perrin	54€

WORLD WINES - WHITE

Italy	Centine, Tuscany	26€
Portugal	Terra d'Alter, Alentejano	26€
Spain	ViñaSol Torres	27€

ROSÉS

Paradis rosé	22€
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PER GLASS - 12 OU 24 CL

Rosé	Paradis Rosé, Languedoc	5€-10€
White	Côtes de Gascogne "UBY"	5€-10€
	Macon Lugny	5,50€-11€
Red	Château des Combes, Bordeaux	5€-10€
	St-Joseph "Les Ediles", Bonserine, Rhône	8,50€-17€
	St-Emilion, Magnan la Gaffelière	6,50€-13€

COFFEE & TEA

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, English Breakfast, Blackcurrant Hibiscus, Lemongrass Ginger, Green Jasmin	3,90€	
	White Jasmin	4,90€
Chamomile infusion	3,90€	