

Au Vieux Bourg

Typical brasserie cooking

The restaurant Vieux Bourg in Verviers offers a menu that combines both choice and quality. A real culinary embassy, there is something for every taste and palate ... From the small dishes (salads, croques ...) to the gastronomy (game in season ...) and the traditional grills on the wood fire, the regional dishes (kidneys, veal heads ...) and international dishes to satisfy the most demanding tastes.

Suggestions

Le Vieux Bourg also offers seasonal suggestions, menus for major events and take-away meals during the holidays!

COLD STARTER

Plate of Crudités	10,50
Traditional Belgian Ham with Crudités	10,90
Traditional Belgian Ham with Diced Golden Apples	10,90
Bittersweet Salad with Roquefort and Nuts	11,90
Bittersweet Salad with Sheep Cheese and Grapes	11,90
Grey Shrimps Salad	13,90
Grey Shrimps and Tomato	13,90
Smoked Salmon and Toasts	15,50
Plate of Foie Gras and Seasonal Fruit	19,90
Beef Carpaccio with Truffle Oil	17,90
6 Oysters	12,00

WARM STARTERS

Shrimps Croquettes	12,90
Les Fondus Ardennais (croquettes with cheese and ham)	12,50
Toast with Mushrooms	9,90
6 Burgundy Snails	11,90
Warm Herve with Toast and Sirop de Liège	11,90
Warm Sheep Cheese with Toast	11,90
Grilled Camembert	12,90
Puff Pastry of Frogs' legs with Cress	16,50
Frogs' legs with Garlic Butter	13,90
Frogs' legs with Cream	14,90
Curly Endive with Diced Bacon	10,90
Varied Salad (diced bacon, cream, vinegar, raspberries)	11,90
Finely Chopped Endives with Diced Bacon, Cream	11,90
Cassiolette of Scampi with Cream	15,50
Cassiolette of Scampi with Spinach	15,50
Cassiolette of Scampi Vieux Bourg	15,50
Fricassee of Scampi with Leeks and Mushrooms	16,90
Gambas Brochette with Two Sauces	17,00
Fried Gambas with Garlic and Butter sauce	17,90
Fried Gambas with Garlic and Cream sauce	18,90
Asparagus « à la Flamande » (during season)	16,90
Asparagus with Mousseline Sauce (during season)	18,90

OUR FISH

Grilled Seabream on Board (boneless) with Garnish	24,00
Grilled Salmon with Béarnaise and Vegetables	25,00
Grilled Sole Meunière with Butter	26,00
Sole Filet with Sliced Endives	26,50
Monkfish with Pepper and Cream	26,50
Fish Brochette and Smoked Salmon	29,00
Fish Trio (monkfish, salmon, sole filet) with Two Sauces	29,00
Fisherman's Pot	29,00

OUR LOBSTERS

Parisian Lobster	38,00
Lobster Salad	38,00
Lobster with Crunchy Vegetables	38,00
Lobster Stew	38,00

OUR MUSSELS

(price depending on season)

Mussels cooked in a pot
White Wine Mussels
Garlic Butter Mussels
Ricard Mussels
Cream or garlic Mussels
Cream and Roquefort Mussels
Provençale Mussels

OUR GRILLED MEAT

Nature Sausages	14,90
Provençale Sausages	15,90
Steak Maître d'Hôtel (butter and parsley)	19,50
Provençale Steak	19,90
Bearnaise Steak	19,90
Forestière Steak (mushrooms)	20,50
Pepper Cream Steak	20,50
Roquefort Steak	20,50
Steak with Sauce Vieux Bourg	21,90
Turkey Brochette with Crudités	19,90
Beef Brochette with Crudités	20,50
Quails Brochette with Muscat	21,90
Merguez with Crudités	17,00
Lamb Chops Vert-Pré	21,90
Lamb Chops on Board with Salad Maison and Garlic Bread	21,90
Rack of Lamb with Vegetables	26,00
T Bone Steak (2 pers) with Béarnaise Sauce	48,00
La Charbonnade (mix of meat to grill) with 6 Sauces (2 pers min.)	46,00
Stone Plate Grill of Beef with salad, Crudités and Cold Sauces	22,00

OUR COUSCOUS

Merguez	18,00
Lamb Chops	24,00
Rack of Lamb	27,90
Royal (lamb chop, 2 merguez and a brochette)	26,00
French Fries, Potatoes in their jacket, Croquettes, Nature Potatoes, Pasta, Mashed Potatoes (during season). Gratin dauphinois	3,00

OUR VIEUX BOURG PLATES

Chickenbreast with choice of sauce	16,50
Grilled Knuckel of Ham with Mustard Sauce and Crudités	20,90
Black Pudding Cassolette with Apples	14,90
White Pudding Cassolette with Mandarin	14,90
Gratin du Jour (during season)	14,90
Beef Tartar Steak	15,90
Filet Mignon of Pork with Orange, Braised Endive Leaves, Remoudou Pasta	21,90
Quails with Xérès Vinegar	22,50
Calvados Flamed Quails with Cream Sauce	22,50
Duck Filet with Pepper Cream Sauce	23,90
Bittersweet Duck Slivers with Red Fruit	23,90
Blanquette of Veal (during season)	16,90
Flemish Carbonade (during season)	16,90
Sauerkraut with Garniture (during season)	16,50
Sauerkraut with a Knuckel of Ham (during season)	18,90
Bourguignonne Fondue (2 pers min.)	46,00
Savoyard Fondue (2 pers min.)	40,00

OUR OFFALS

Calf's Head (à la tête)	18,50
Calf's Head with French Dressing	18,50
Calf Sweetbread with Aspargus	27,00
Calf's Kidney with Rodenbach	21,90
Calf's kidney and Sweetbread with Bordeaux Boletus	29,90
Veal Liver with Meaux Mustard	21,90

OUR WILDGAMES (during season)

Plate of Pâté de Chasse	14,90
Doe Stew with Autumnal Garnish	18,90
Doe Filet with Autumnal Garnish	29,90
Hare Filet (2 pers)	50,00

OUR SALADS

Tomato with Mozzarella, Basil	14,50
Curly Endive with Diced Bacon (butter, vinegar)	13,50
Finely Chopped Endives with Diced Bacon, Cream	15,50
Varied Salad (diced bacon, cream, vinegar)	16,00
Salad of Grey Shrimps	19,50
Tomatoes with Grey Shrimps	19,50
Traditional Belgian Ham with Crudités	13,90
Traditional Belgian Ham with Diced Golden Apples	13,90
Roquefort Salad with Nuts	14,90
Sheep Cheese Salad and the Duet of Grapes	14,90
Warm Larded Crottin de Chavignol (sheep cheese) Salad with Acacia honey	15,90
Périgourdine Salad (smoked duck filet, sheep cheese, foie gras, dried tomatoes)	18,90
Smoked Quail Salad and Grilled Sesame Salad Dressing	19,00
Wrapped Scampi with Red Pesto and Crunchy Mesclun	18,50
Niçoise Salad (during season)	17,00
Shredded Parma Ham with Melon (during season)	19,00
Additional Mayonnaise Maison Salad	4,00
Salade with Frenchdressing	4,00

OUR DESSERTS

Profiteroles With Warm Chocolate	6,50
Apple in Short Pastry Flamed with Calvados and Cream	8,00
Warm Apple Pie	6,50

OUR SPECIALITIES

Moëlleux with warm chocolate	8,00
Iced Nougat 6,50	
Fruit Salad and Vanilla	8,00
Zabaglione (min. 2 pers)	14,00
Gratin of Zabaglione with Red Fruit (min. 2 pers)	16,00
Irish Coffee	6,50

OUR ICE CREAMS

Dame Blanche (Vanilla ice cream) with warm Chocolate	6,00
Dame noire (Chocolate ice cream) with Warm Chocolate	6,00
Iced Coffee	6,00
Brazilian Ice Cream	6,00
Amarena with vanilla ice cream	7,00
Strawberry Melba (during season)	8,00
Iced Bavarois with Coulis	7,50
Our variety of ice creams: 2 scoops	4,00
(vanilla, moka, chocolate, pistachio) 3 scoops	6,00
Our variety of Sorbets: 2 scoops	4,00
(lemon, raspberry, melon) 3 scoops	6,00
Additional fresh cream	2,00

OUR CHEESE

Selection of cheese	13,00
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OUR SNACKS

Croque Monsieur	7,60
Croque Monsieur with crudités	8,90
Croque Boum Boum or Croque Madame	8,90
Croque Boum Boum or Croque Madame with crudités	10,20
Cannibale	9,90
Cannibale with Crudités	11,20
Spaghetti Bolognese	8,90
Spaghetti with Ham and Cheese	9,50
Vol-au-vent	13,50
Croque with Smoked Salmon and crudités	12,50
Soup	5,00