

BOIS *des* BOIS

RESTAURANT
BAR

AUTHENTICITY PASSION SUSTAINABILITY KINDNESS



Welcome to our restaurant!

We proudly showcase local products selected for their quality and freshness. Our caring team is at your service to ensure you have a good and unforgettable experience.

We have chosen to collaborate with local producers renowned for their excellence:

Buff'Ardenne à Neufchâteau
Elevage des Beaux Chênes à Noirefontaine
La bergerie d'Acremont à Bertrix
La pisciculture Pêchons Fontaine à Nolleaux
Les Salaisons de la Semois à Bouillon
Le fromage de la ferme du Bijou à Orgeo
La chèvrerie des Hayon à Sommethome
Le charbon de bois T'charbon à Bertrix
La Ferme Elaclaba à Petitvoir
La Ferme de la Valette à Tournay
Bel Wagyu, Anne Callay à Orsinfain

...

Dear customers,

Please note that for parties of 8 or more, we kindly recommend exploring our special menu or selecting 3 dishes from our "à la carte" menu.

Thank you for your understanding and continued trust.

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Password : Roompot!

TABLE
de
Terrain

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STARTERS



Croquette(s) with Tomme de Bourslon cheese
Salade automnale

12.00€
(1 piece)

17.00€
(2 pieces)

Bois des Bois"plank
Charcuteries/Local cheeses/Condiments

19.00€

Beef carpaccio
Dried fruits /Frisée salad /Dressing with a rich juice

19.00€

Temporary starters

19.00€

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MAIN DISHES

Fillet of poultry from “La Ferme des Beaux Chênes” <i>Braised chiconette with apple/Mashed celeriac cooked whole in Josper sauce</i>	25.00€
Whole trout cooked in foil <i>Herbed butter/Vegetables of the moment</i>	25.00€
Temporary menu main dishes	25.00€

***All our dishes are accompanied by
patatas bravas, sweet onions and grilled vegetable juice concentrate***

MEATS

Beef sirloin steack <i>Fresh fries/Salad</i>	29.00€
Aged beef ribeye (+/- 350g) <i>Fresh fries/Salad</i>	39.00€
Aged bone-in rib (+/- 1100g) <i>Fresh fries/Salad</i>	89.00€

Our homemade sauces

Archiduc - Béarnaise - Green pepper- Beurre maître d'hôtel

Aged meat is carefully rested for about 6 weeks. During this time, it develops its flavor, aromas, and tenderness. It is then cooked in a Josper oven fueled by local vegetable charcoal. This unique combination of barbecue and oven gives our meats an unmistakable flavor.

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BRASSERIE DISHES

Fried chicken tenders

19.00€

Homemade barbecue sauce/Fresh fries/ Salad



Patatas bravas

15.00€

Fried sweet onions/Roasted root vegetable sauce

Beef carbonnades with Brown beer from Rochehaut

19.00€

Fresh fries

Bois des Bois Meatballs

19.00€

Fresh fries/Salad

BRASSERIE DISHES



Fresh liguines with vegetables of the moment
Parmesan

19.00€

Wagyu Beef Burger (+/-180g)
*Homemade Barbecue Sauce and mayonnaise sauce/Salad / Tomato/ / Pickled Red Onions /
Fresh Fries*

23.00€

Pure beef burger (+/-200gr)
*Homemade Barbecue Sauce and mayonnaise sauce/Orval cheese/Salad/Fried red onion
pickles/Fresh fries*

19.00€

Label rouge salmon burger
Homemade tartar sauce/Salad/Cucumber pickles/Fresh fries

20.00€



No beef Burger
Homeuade mayonnaise with grilled vegetables/Salad/vegetable pickles/Fresh fries

20.00€



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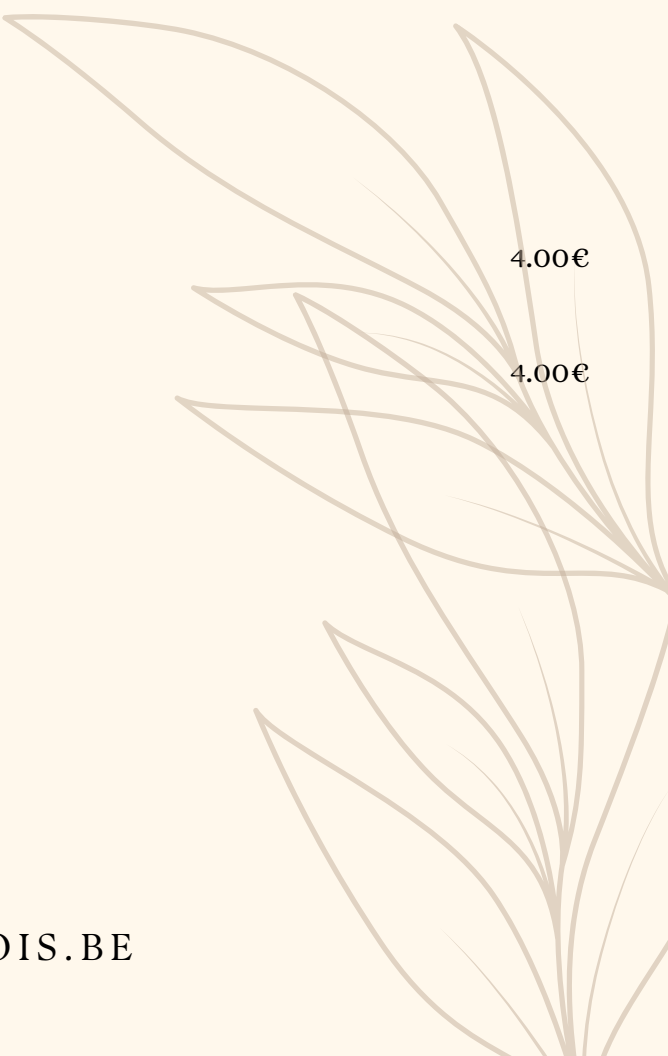
FOR YOUNG FOOD ENTHUSIASTS

MAIN DISHES

Minced steak <i>Fresh fries/Salad</i>	12.00€
Breaded fillet of hake <i>Fresh fries/Salad</i>	12.00€
Breaded chicken strips <i>Fresh fries/Salad</i>	12.00€

DESSERTS

Scoop of Madagascar Bourbon vanilla ice cream <i>Dark chocolate sauce 63%/Homemade whipped cream</i>	4.00€
Scoop of chocolate ice cream <i>Dark chocolate sauce 63%/Homemade whipped cream</i>	4.00€



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HOMEMADE DESSERTS

Bourbon vanilla from Madagascar “crème brûlée”	9.00€
“La Dame Blanche” <i>Ice cream vanilla Bourbon from Madagascar freshly churned/ Dark chocolate sauce 63%/Homemade whipped cream</i>	12.00€
“Coupe Grandvoir” <i>Chocolate ice cream 63%/Vanilla Bourbon from Madagascar/Candied orange/Streusel cacao/Chantilly maison</i>	12.00€
“Le Café gourmand” <i>Set of 4 mignardises with coffee</i>	12.00€
Irish Coffee	9.00€
Temporary dessert	12.00€
Plate of local cheese	14.00€

For any questions regarding dietary restrictions or allergens, please feel
free to ask our staff.