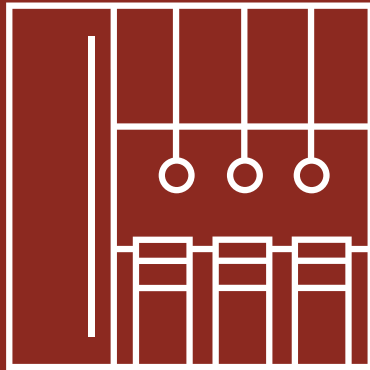


Wi-Fi : ChezMaggy\_Guest  
Password : ChezMaggy



# CHEZ MAGGY

*Dear customers,*

*At Maggy's, we do our best to offer you honest, responsible, and generous cuisine.*

*If some dishes are unavailable on Sundays, it's because we are closed on Mondays and Tuesdays, and we prefer to limit stock on Sundays to avoid food waste.*

*Our ingredients are local, seasonal, and often organic, which may explain slightly higher prices at times.*

*Finally, our portions are designed to be just right: not too much, not too little —just enough to enjoy without having to throw anything away.*

*Thank you for your understanding, your kindness, and for supporting a cuisine that truly matters.*



## Allergens & Key

Please inform our staff of any allergies.

Gluten	1
Crustaceans	2
Eggs	3
Fish	4
Peanuts	5
Soy	6
Lactose	7
Nuts	8
Celery	9
Mustard	10
Sesame seeds	11
Sulphites	12
Lupin	13
Molluscs	14

Vegetarian



Vegan



	Allergens	Prices
<b>Nachos (Serves 2 or 4)</b>  Served with sour cream and salsa 	1, 7	12 / 15
<b>The Ardennes Board</b>	1, 7 gluten-free	14 + 1,5
<b>The Apéro Plate</b> Selection of cured meats from our butcher, olives, rosemary crackers <i>Gluten-free option available</i>	1	9
<b>Cold Tacos</b> Herb-pulled chicken, jalapeños  , creamy avocado sauce <i>Gluten-free option available</i>	1, 7	17
<b>Mini Savoury Croissants</b> Smoked trout*  , creamy avocado sauce & pickled red onions <i>* From Pisciculture Clément J-M, Bertogne</i>	1, 3, 4, 7 gluten-free	18 2
<b>Bruschettas</b>  Homemade garlic focaccia, watermelon, olives & whipped feta	1, 7, 12	14

*To keep offering high-quality service,  
for tables of 8 or more, we kindly ask you  
to choose a maximum of 3 different dishes.*

TO SHARE

	Allergens	Prices
<b>Savoury Pancakes</b>		
Smoked trout*  , sour cream with dill and horseradish	1, 3, 4, 7	20
* From Pisciculture Clément J-M, Bertogne		
<b>Grilled Cheese</b>	1, 7, 12	19
Mozzarella, coppa, zucchini pesto & sunflower seeds, served with a tomato salad	gluten-free	+2
<b>Turkish-Style Eggs</b> 	1, 3, 7	17
Poached eggs, Greek yogurt & chili oil  , served with homemade fried bread	gluten-free	+2
<b>Bagel</b> 	1, 6, 11, 12	17
Hummus, grilled summer vegetable, served with a tomato salad		
<b>Soup</b> 	6, 8	15
Green gazpacho with mint & avocado		

*To keep offering high-quality service, for tables of 8 or more, we kindly ask you to choose a maximum of 3 different dishes..*



## SOFT DRINKS

Prices

Fresh Juice of the Day – <i>Orange, Strawberry &amp; Lime</i>	7,5
Smoothie of the Moment	8
Freshly Squeezed Orange Juice	5
Artisanal Apple Juice	4
Milkshake	7,5
Still Bru – 25 / 50cl	3,4 / 6
Sparkling Bru – 25 / 50cl	3,4 / 6
Ritchie – <i>Cola, Cola Light, Lemon, Grapefruit, Lemon &amp; Ginger</i>	4,2

## ICED DRINKS

Iced Tea	4,5
Iced Coffee	4,8

## BEERS

### *Lupulus* 33cl

Placebo 0,4°	6,3
Pils 5°	4,7
Wheat Beer 4,5°	5,6
Hopera 6°	5,8
Fructus 4,2°	6,3
Blonde 8,5°	5,8
Organicus 8,5°	6,3
Organic Brown Ale 8,5°	6,5

### *La Morhette* 33cl

Sur l'eau 4,4°	5,5
Dans le pré 7°	
Au clair de lune 5,9°	

## ANISE SPIRITS

Prices

Ricard	7
Pastis ardent	9

## LIQUEURS

Jet 27	7
694 (served with tonic)	14
Amaretto	7
Homemade Limoncello	7

## GINS

Arduenna	14
Maredsous	14
Buss 509 Elderflower	14

## ALCOHOLIC COFFEES

*Served with homemade whipped cream*

Irish Coffee	10
Italian Coffee	10

## COCKTAILS

Espresso Arduenna	15
Espresso Martini	13
Aperol Spritz	11
Strawberry Daiquiri	12
Negroni	12
Mimosa	10
Mojito	13



Ethical coffee roaster  
based in Bertogne  
— the source of  
our coffee beans

## BLOOP.

Vegan bakery located in  
Arlon — where  
our cookies come from



Cheese dairy in Bastogne  
— the source of all our  
cheeses



Cooperative based in  
Baraque de Fraiture  
— ensuring fair prices for  
Ardennes farmers



Farm in Vaux-sur-Sûre  
— the source of our flour

La perma ferme du  
**Ponceret**



Organic farm in Bastogne  
— supplying our organic  
fruits and vegetables

## Lupulus

Beer brewed in Courtil



Market gardener in  
Bastogne — providing our  
vegetables and eggs

## La Morhette

Beer brewed in Morhet



Dairy producer in Taverneux  
— the source of our yoghurts  
and ice creams

**ARDUENNA**  
ORGANIC GIN

Gin distilled and bottled in  
the Ardennes

**PIERRE PLAS**  
CHOCOLATIER

Ardennes chocolatier based  
on Bastogne's Grand Rue  
— supplying the chocolates  
served with our hot drinks

## Plaisirs Gourmands

Bakery and pastry shop  
in Bastogne — where our  
viennoiseries come from



L'Alternative

Artisanal bakery — making  
organic and gluten-free  
breads and pastries



## COFFEES

Espresso		3,3
Americano / XXL Version - Espresso topped up with hot water	The one we know best in our region!	3,6 / 3,8
Long Coffee / XXL Version - Double espresso topped up with hot water		4,8 / 5
Extra Shot of Espresso		1,5

## LATTES

Cappuccino / XXL Version - Espresso topped with milk foam	4,9 / 5,1
Espresso Macchiato - Espresso with a spoonful of milk foam	3,7
Latte Macchiato	5,2
Chai Latte	4,6
Matcha Latte	5
Hot Chocolate	5

## TEAS

Organic Teas



4,1

Desert Oasis

Flavoured green tea with mint

Mamy Granny

Flavoured green tea with apple & cinnamon

Blue Earl Grey

Black tea with bergamot & cornflower

Milky Oolong

Oolong tea with milk & vanilla flavour

Vine Peach

Rooibos tea with peach flavour

Namasté

Herbal infusion with orange & lemon flavour

Mamy's Basket

Fruit infusion with strawberry & blackberry

Pinacolada

Fruit infusion with coconut & pineapple

## EXTRAS

Plant-based milk - Soy, Almond, Oat, Coconut	1
Toppings - Ask our staff for the full selection!	1
Whipped Cream	1
Honey	1