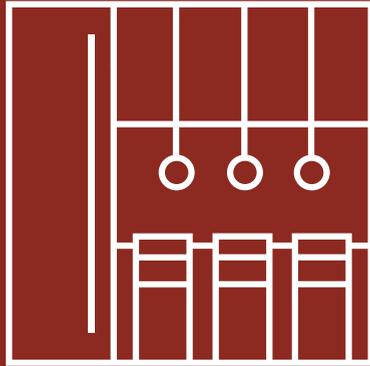


Wi-Fi : ChezMaggy_Guest
Password : ChezMaggy



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 |
|--|---------------------|-------------|
| Nachos (Serves 2 or 4)  Served with cheddar sauce and guacamole  | 1, 7 | 15 / 18 |
| Ardennes Charcuterie Board | 1, 7 gluten-free | 17 + 1,5 |
| Appetizer Plate White sausage served with gingerbread and Bister mustard | 1, 7, 10 | 12 |
| Fried Pumpkin  Served with a lemon and chestnut dip | | 15 |
| Bacon Focaccia Grilled, topped with mild Herve cheese and Liège syrup | 1, 7 | 16 |
| Cheddar Gratin Potatoes  Served with paprika sour cream | 7 | 15 |

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

Local cuisine,
 seasonally inspired,
 with a strong focus on organic ingredients.

TO SHARE

| | Allergens | Prices |
|---|-----------------------------|----------|
| Savory Pancakes Cheddar sauce and bacon candy | 1, 3, 7 | 20 |
| Grilled Cheese  Raclette cheese and onion confit, served with Bister mustard and seasonal vegetables | 1, 7, 10, 12 gluten-free | 20 +2 |
| Belgian Endive Vinaigrette  Braised endive with a honey-orange vinaigrette, served with lentils, mandarin and walnuts | 8, 10 | 17 |
| The Toast Guacamole, fried egg and dry-cured ham, served with a seasonal salad and jalapeños  | 1, 3, 10 gluten-free | 18 +2 |
| Pea Soup With smoked bacon and croutons | 1, 7 gluten-free | 16 +2 |

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

Local cuisine,
seasonally inspired,
 with a strong focus on *organic ingredients*.

SAVOURY DISHES

| | Allergens | Prices |
|---|------------|--------|
| Sweet Pancakes  Blue Earl Grey-infused salted butter caramel sauce with citrus & pepper ice cream | 1, 3, 7 | 15 |
| Baked Apple  Served with almond crumble and candied chestnut ice cream | 1, 7, 8 | 15 |
| Homemade Granola  Pumpkin spice, caramelized pecans, pumpkin seeds and white chocolate chips, served with plain yogurt | 1, 6, 7, 8 | 13 |
| Sweet Discovery Platter A house-made pastry, a cookie, a pastry from Boulangerie l'Alternative  , candies and a carafe of flavored water to share | May vary | 20 |

Selection from the Display Case

Ask your server

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

Local cuisine,
 seasonally inspired,
 with a strong focus on organic ingredients.

SWEET TREATS

SOFT DRINKS

Prices

| | |
|--|---------|
| Fresh Juice of the Day – <i>Orange, Strawberry & 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 & 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 |
| White 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

ARUENNA ORGANIC GIN

Gin distilled and bottled in the Ardennes



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

| | The one we know best in our region! | Prices |
|--|--|-----------|
| Espresso | | 3,3 |
| Americano / XXL Version - Espresso topped up with hot water | | 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