



CHEZ
MAGGY

To our dear guests,

At Maggy's, we do our very best to offer you food that is sincere, responsible, and generous.

If some dishes are unavailable on Sundays, it is because we are closed on Mondays and Tuesdays. We prefer to keep our stock lean on Sunday evenings to prevent food waste.

Our ingredients are local, seasonal, and often organic, which may occasionally result in slightly higher prices.

Finally, our portions are intentionally balanced: neither too much nor too little—just enough to delight you without anything going to waste.





Thank you for your understanding, your kindness, and for supporting food that makes sense.



Wifi : ChezMaggy_Guest
Password : ChezMaggy

Allergen List & Key

Please inform your server of any allergy or dietary requirements.

Gluten	1	Vegetarian	
Crustaceans	2	Vegan	
Egg	3	Cold	
Fish	4	Hot	
Peanuts	5		
Soybeans	6		
Dairy	7		
Tree Nuts	8		
Celery	9		
Mustard	10		
Sesame Seeds	11		
Sulphites	12		
Lupin	13		
Molluscs	14		

To Share

	Allergens	Prices
The Apéro Platter  Grand Lupulus cheese cubes, rosemary crackers, Kalamata olives	1, 7, 9 Gluten-free	13 Free
The Ardennes Board	1, 7 Gluten-free	17 +1.5
Nachos (Portion for 2 or 4)  Served with ranch sauce  and homemade BBQ sauce  	1, 6, 7, 9, 10	15 / 18
Cold Tacos Chicken - peanuts, homemade pickled carrots, cilantro	1, 5, 6, 7 Gluten-free	17 Free
Falafels  Served with a jalapeño ranch sauce 	1, 7	16
Bruschettas  Homemade thyme focaccia, goat cheese, and chorizo	1, 7	16

To ensure we continue providing high-quality service, we kindly ask tables of 8 or more guests to limit their selection to a maximum of 3 different dishes.

Local cuisine,
seasonal ingredients,
and a focus on organic products.

Our Local Partners



Family butchery in Bastogne, located on Place Mac-Auliffe since 1958, and supplier of our cured meats and charcuterie.

ARDUENNA
ORGANIC GIN

Organic Ardennes gin, crafted in collaboration with Belgium's oldest distillery, blending tradition with an epicurean spirit.



Cooperative based at Baraque de Fraiture, ensuring a fair price for our Ardennes farmers.

PIERRE PLAS
CHOCOLATIER

Artisan chocolatier from Bastogne's High Street, crafting the chocolates served with our hot drinks.

La Morhette



Artisan microbrewery from Morhet (Vaux-sur-Sûre), offering locally brewed beers from the Province of Luxembourg.

Pastry chef crafting artisanal cookies, just two doors down from Maggy's.

Lupulus

Family-run Ardennes brewery, renowned for its artisanal beers combining tradition, quality, and eco-responsibility.



Artisan cheesemonger from Bastogne, specializing in the selection and aging of local raw-milk cheeses.



Organic family farm from Bastogne, producing seasonal vegetables and fresh eggs from hens raised in mobile coops.

Aux Délices de Marie

Bakery, pastry shop, and tea room in Bastogne, offering breads, sweet treats, and light meals.



Artisan roaster from the Belgian Ardennes, offering ethical and primarily organic coffees with rich, freshly roasted aromas.



Artisan farm from Houffalize, offering 100% natural ice creams, yogurts, and dairy products made with milk from the farm.



Permaculture farm in Bastogne, producing local organic vegetables through a sustainable approach that respects biodiversity.

LA P'TITE JEANNE
par Pierre Troubon

Artisan producer of 100% natural apple juice and cider, crafted in Lierneux from untreated orchards of heirloom varieties.



Organic family farm from Rosière-la-Petite (Vaux-sur-Sûre), producing artisanal flours and pasta from local grains via a short supply chain.



L'Alternative Bakery: Organic and gluten-free artisan bakery based in Theux, offering breads and pastries since 2019.

Savory Dishes

	Allergens	Prices
Grilled Cheese Meatball and cheddar, served with homemade BBQ sauce  and salad	1, 6, 7, 9, 10, 12 Gluten-free	20 +2
The Soup  Carrot and ginger  , served with bread and butter	1, 7 Gluten-free	15 +2
Savory Pancakes Trout rillettes, poached egg, and fresh chervil	 <i>Pisciculture Clément</i>	1, 3, 4, 7 20
The Salad  Red lentils, seasonal vegetables, and grilled halloumi with a sesame dressing	7, 11	18
The Stew  Chickpea stew, pearl couscous, and sun-dried tomatoes with jalapeños 	1, 6	16

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Cold Drinks

Soft Drinks

Fresh juice of the day: orange, strawberry, and lime	7.5
Seasonal smoothie	8
Freshly squeezed orange juice	5
Artisanal apple juice	4.5
Bru Still Water – 25cl / 50cl	3.4 / 6
Bru Sparkling Water – 25cl / 50cl	3.4 / 6
Ritchie Soda – Cola, Cola Zero, Lemon, Grapefruit, Lemon & Ginger	4.5

Over Ice

Iced Tea	5
Iced Coffee	5
Iced Matcha	5

Milkshakes

Vanilla / Strawberry / Chocolate	7.5
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Mocktails

YONA

Ginger & tonic
Ginger & cranberry
Passion Spritz
Spritz Sour
Spritz Strawberry Smash
Basil June
June Tonic

10



ARDUENNA
ORGANIC GIN

Arduenna 0%

11



Arduenna 0%

11

Thirsty for something new? Our drinks of the month are here!

Prices



Beers & Spirits

Beers

Lupulus - 33cl

Placebo 0°	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°	
Dans le pré 7°	5,5
Au clair de lune 5,9°	

Anise Spirits

Ricard	7
Pastis Ardent	9

Liqueurs

Jet 27	7
Amaretto	7

Boozy Coffees

Irish Coffee	10
Italian Coffee	10

Cocktails

Classics

Espresso Arduenna	15
Espresso Martini	14
Aperol Spritz	12
Strawberry Daiquiri	14
Negroni	13
Mimosa	11
Mojito	13
Arduenna Aperitivo	14

Gins (tonic included)

Arduenna	15
Mardesous	15

Signatures

Girl's night 14
Gin & juice (strawberry, lemon & red berries)

Porn Star 15
Vodka, passion fruit juice, vanilla syrup & sparkling wine

Basil Smach Arduenna 15
Arduenna Gin, lime juice, basil & tonic

Le Ti' Punch de Maggy 14
Dark rum, juice (orange, cranberry, pineapple & passion fruit) & vanilla syrup

Passion Gin 14,5
Gin, amaretto, passion fruit & tonic

L'Incontournable 14
White rum & juice (strawberry, lime)

Homemade Sangria (Tinto de Verano) – To share (5 glasses) 20
Spanish red wine, vermouth, Sprite & fresh fruit



Hot Drinks

Our seasonal
hot creations!



Coffees

Prices

Espresso	3,5
Americano / XXL Version - Espresso topped with hot water	3,6 / 3,8
Long Coffee / XXL Version - Double espresso topped with hot water	5 / 5,2
Extra Espresso shot	1,5

Lattes

Cappuccino / XXL Version - Espresso topped with frothed milk	5 / 5,2
Espresso Macchiato - Espresso with a dollop of milk foam	4
Latte Macchiato	5,5
Chaï latte	5
Matcha Latte	5,2
Hot Chocolate	5,2

Organic Teas



Desert Oasis – <i>Mint-scented green tea</i>	
Mamy Granny – <i>Apple & cinnamon green tea</i>	
Blue Earl Grey – <i>Black tea with bergamot & cornflower</i>	
Milky Oolong – <i>Oolong tea with milk & vanilla notes</i>	
Vineyard Peach – <i>Peach-flavored Rooibos tea</i>	4,5
Namaste – <i>Orange & lemon herbal infusion</i>	
Mamy's Basket – <i>Strawberry & blackberry fruit infusion</i>	
Pina Colada – <i>Coconut & pineapple fruit infusion</i>	

Extras

Plant-based milk – Soy, Almond, Oat, Coconut	1
Toppings – Ask your server for the full selection!	1
Whipped cream	1
Honey	1

Dairy-Free Drinks

alpro

The pioneer of plant-based milk, born in Belgium in 1980.



Cold Almond Chai Infusion

Almond milk & Chai tea

5



Caramel Cardamom Soy Latte

Soy milk, cardamom syrup, coffee & caramel

5,5



Golden Latte

Coconut milk, turmeric, cinnamon, ginger & vanilla

5,3



Coconut Shakerato

Coconut milk, ice cubes, coffee, mint & agave syrup

5,3



Coconut Lemonade

Coconut milk, lime (pulp & zest) & agave syrup

4,7



Pistachio Iced Latte

Almond milk, coffee, pistachio syrup & crushed pistachios

5,8



Tiramisu Latte

Oat milk, coffee, tiramisu syrup, Alpro whipped cream

5,8