

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
<b>The Apéro Platter</b>  Grand Lupulus cheese cubes, rosemary crackers, Kalamata olives	1, 7, 9 Gluten-free	13 Free
<b>The Ardennes Board</b>	1, 7 Gluten-free	17 +1,5
<b>Nachos (Serves 2 or 4)</b>  Served with a creamy corn salsa  and tomato guacamole	1, 7	15 / 18
<b>The Dip</b>   Babaganoush served with homemade thyme focaccia	1, 8, 11 Gluten-free	16 +2
<b>Mini Hot Dogs</b> Homemade cheddar buns, Grégoire's Lyon sausage  , creamy corn salsa  , and fried onions	1, 3, 7	18
<b>Ponceret Tomato Tartlet</b> Pea pesto and mozzarella	La perma ferme du <b>Ponceret</b> 1, 7	17

*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 Teubon

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.

*Ferme de Roncheury*  
— A.S. LAMBOUTHERY —

Martine and Sébastien, producers of raw milk butter that won a gold medal in 2024, are passionate about processing the milk from their family farm, where the cows graze in the open air.





## Cold Drinks

### Soft Drinks

### Prices

Fresh Juice of the Day : Orange, strawberry, and lime	7,5
Seasonal Smoothies	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
<i>Loumonade (Local Craft Soda)</i>	4,5
Cola, Bergamot Lemon, Rose Vanilla Cherry, Blueberry Mint, Apple Cherry Jarr	
<i>Kombucha Jarr</i>	6,5
Lemon Ginger, Peach Yuzu, Passion Fruit	

### 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



## 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

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
<b>Lattes</b>	
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
Chai latte	5
Matcha Latte	5,2
Hot Chocolate	5,2
<b>Organic Teas</b>	
Desert Oasis – <i>Mint-scented green tea</i>	
Mamy Granny – <i>Apple &amp; cinnamon green tea</i>	
Blue Earl Grey – <i>Black tea with bergamot &amp; cornflower</i>	
Milky Oolong – <i>Oolong tea with milk &amp; vanilla notes</i>	
Vineyard Peach – <i>Peach-flavored Rooibos tea</i>	4,5
Namaste – <i>Orange &amp; lemon herbal infusion</i>	
Mamy's Basket – <i>Strawberry &amp; blackberry fruit infusion</i>	
Pina Colada – <i>Coconut &amp; pineapple fruit infusion</i>	
<b>Extras</b>	
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**