



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 offert
The Ardennes Board	1, 7 gluten-free	17 +1,5
Nachos (Serves 2 or 4)  Served with cheddar cheese sauce  and guacamole	1, 7	15 / 18
The Dip  Pumpkin hummus served with homemade garlic focaccia	1, 11 gluten-free	15 +2,5
Homemade Savory Biscuits Made with Grégoire bacon,  served with cheddar cheese sauce 	1, 3, 7	16
Mini Chickpea & Spiced Pancakes  Served with a creamy tomato sauce 	1, 3, 7, 10, 12	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.



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.



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



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.



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.



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.



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.



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 Dinks

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



- 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

Gin & juice (strawberry, lemon & red berries)

14

Porn Star

Vodka, passion fruit juice, vanilla syrup & sparkling wine

15

Basil Smach Arduenna

Arduenna Gin, lime juice, basil & tonic

15

Le Ti' Punch de Maggy

Dark rum, juice (orange, cranberry, pineapple & passion fruit) & vanilla syrup

14

Passion Gin

Gin, amaretto, passion fruit & tonic

14,5

L'Incontournable

White rum & juice (strawberry, lime)

14

Homemade Sangria (Tinto de Verano) – To share (5 glasses)

Spanish red wine, vermouth, Sprite & fresh fruit

20



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

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
Chai 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.



Caramel Cardamom Soy Latte

7,2

Soy milk, cardamom syrup, coffee & caramel



Golden Latte

5,3

Coconut milk, turmeric, cinnamon, ginger & vanilla



Coconut Shakerato

6,1

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



Coconut Lemonade

4,7

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



Pistachio Iced Latte

7

Almond milk, coffee, pistachio syrup & crushed pistachios



Tiramisu Latte

7,2

Oat milk, coffee, tiramisu syrup, Alpro whipped cream

Did you enjoy your visit to Chez Maggy? 
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