



méandre

R E S T A U R A N T

Quai du Rempart 39, 6830 Bouillon (BE)

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Welcome to Restaurant Méandre

What began in 2022 as a charming pop-up evolved in 2023 – after extensive renovations – into a modern breakfast and coffee bar filled with energy and dreams. In 2025, we took a new step forward: both we and our vision had grown, and the restaurant naturally followed that flow. This is how the restaurant you discover today came to life.

That growth called for a new name: Méandre. A tribute to the enchanting Semois River, gracefully winding through the landscape and shaping its iconic curves in and around Bouillon. Here, within the meander of Bouillon itself – together with the majestic Bouillon Castle – we found our place.

The artworks on our walls stand as silent witnesses to this connection. Among them, you will also discover two iconic scenes: the meander of Bouillon, where our restaurant found its home, and the meander of Frahan, visible from the heights of Rochehaut, where the Semois continues to write its own story.

Welcome to Restaurant Méandre. Lloyd and Miguel are delighted to welcome you.



Enjoy our house gin

Semois Gin captures the essence of the wild beauty of the Semois Valley. Earthy notes of spruce and wild garlic create a robust foundation, while the freshness of pine and peppermint brings balance, evoking the feeling of a walk through the forest. A hint of carnation completes the blend with its delicate floral essence, adding a touch of elegance and sophistication. This unique flower is a tribute to the rich history of Bouillon Castle.

38° ABV - 700ml - 50 euros - www.semoisgin.be

Do you have an allergy?
Please let us know.

WiFi : Restaurant Méandre
Code : Bouillon6830



DRINKS



Classic Aperitifs

Porto Sao Pedro 10 years	8	Ricard	7
Martini White/Red	7	Vodka Absolut	6
Picon White Wine	7	Vodka Belvedere	10
Campari Straight	6	Captain Morgan (Dark Rum)	7
Kir White Wine	8	Bacardi (White Rum)	7
Kir Royale (Champagne)	12	Diplomático 8 Years (Dark Rum)	11
St-Germain Royale (Champagne)	12	Don Papa Baroko (Dark Rum)	11
		Jack Daniel's Old No.7	8

Gins

Semois Gin (House Gin)

Perfect serve: Clementine Tonic

Viergin (Belgian)

Perfect serve: Premium Tonic

Bombay Sapphire (English)

Perfect serve: Clementine Tonic

Tanqueray N10 (English)

Perfect serve: Premium Tonic

Tanqueray Alcohol Free (English)

Perfect serve: Premium Tonic



TONICS OF YOUR CHOICE

Fever-Tree Tonics

Premium Tonic ou Clementine Tonic

11

12

8

9,5

8



Cocktails & Mocktails

COCKTAILS

Mojito	12
Hugo St-Germain	12
Cuba Libre	12
Moscow Mule	12,5
Espresso Martini	13

SPRITZ

Aperol Spritz	10,5
Limoncello Spritz	12

ALCOHOL-FREE SPRITZ

Arancia Spritz	9
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CAMPARI NEGRONI AMBASSADOR

NEGRONI Classic	12
NEGRONI Semois Gin	13
NEGRONI Sbagliato	12

MOCKTAILS

Virgin Mojito	8
Lemon Squash	8
Peach on the beach	8



Sparkling Wines



CHAMPAGNE GUILLEMINOT

			
12cl	37,5cl	75cl	1,5l

Guillemín Tradition Brut

11 30 54 100

Blanc de Noirs (Pinot Noir) - Champagne, France

Classic, straightforward and mineral – ideal to begin with.

Guillemín La Belle Année 2015

78

Blanc de Noirs (Pinot Noir) - Champagne, France

Deep, refined and harmoniously evolved, with exotic nuances.

100% of the wines come from a single harvest (2015).

CHAMPAGNE POMMERY



75cl

Pommery Brut Royale

85

Chardonnay, Pinot Noir, Pinot Meunier - Champagne, France

Lively, delicate and beautifully balanced.

Pommery Brut Rosé Royale

90

Chardonnay, Pinot Noir, Pinot Meunier - Champagne, France

Fruity, delicate and subtly indulgent.

Pommery Blanc de Blancs

105

Blanc de Blancs (Chardonnay) - Champagne, France

Lively, pure and remarkably refined.

Pommery Cuvée Louise

260

Chardonnay, Pinot Noir - Champagne, France

Elegant, complex and exceptionally refined.



CAVA

	
12cl	75l

Flama Roja Brut

6,5 31

Macabeo, Parellada, Xarello - Penedès, Spain

Crisp, fresh and surprisingly elegant.

Refreshing Drinks

Homemade Iced Tea	5,5	Coca-Cola	3,2
Homemade Lemonade	5	Coca-Cola Zero	3,2
Lemonade Cherry	6	Sparkling Lipton Ice Tea	4
Lemonade Pineapple Mango	6	Lipton Green Ice Tea	4
Artisanal Apple Juice	4	Fever-Tree Tonics	4
		- Premium Tonic or Clementine Tonic	
Sprite	3,2		
Fanta	3,2	Vittel (25cl)	3
Ginger Beer	4	Vittel (50cl)	5
		Perrier (20cl)	3
Looza Orange	3,5	S.Pellegrino (50cl)	5

Beers

STELLA ARTOIS (draft) 5,0° 25cl	3,8	STELLA ARTOIS 0,0 0,0° 25cl	3,8
Rochehaut Blonde (local) 5,5° 33cl	5,5	Vedett Extra White 4,7° 33cl	4,5
Rochehaut IPA (local) 7,0° 33cl	5,5	PAIX DIEU (abbey beer) 10° 33cl	7
Rochehaut Fruits Rouges (local) 7,0° 33cl	6,5	La Chouffe 8,0° 33cl	6
Rochehaut Triple (local) 8,5° 33cl	6,5	Chimay Bleue (trappist) 9° 33cl	6
Rochehaut Brune (local) 9,0° 33cl	6,5	ORVAL young (trappist, local) 6,2° 33cl	6
Godefroy Blonde (local) 6,8° 33cl	5,5	ORVAL aged (trappist, local) 6,2° 33cl	7



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RESTAURANT
méandre



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VINS



Wines

HOUSE WINES

Guillaume Chardonnay
Chardonnay
Languedoc-Roussillon

Guillaume Merlot
Merlot
Languedoc-Roussillon

Cap Gris
Syrah / Grenache
Languedoc-Roussillon

Robert Vic Canalet Blanc
Rolle, Colombard
Languedoc-Roussillon

Robert Vic Canalet Rouge
Grenache, Cinsault, Cab. Sauvignon
Languedoc-Roussillon

Robert Vic Canalet Rosé
Grenache, Cinsault
Languedoc-Roussillon

		
12cl	50cl	75cl
6	23	31

6	23	31
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6	23	31
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WHITE WINE SELECTION

		
37,5cl	75cl	1,5l

Hoenshof Vert
Muscaris / Ravel Blanc / Sauvignac - Borgloon, Belgium
Fresh and expressive, with citrus, green fruit and a subtle vegetal touch.

37

Château Ladesvignes Moelleux
Sémillon - Sud-Ouest, France
Smooth and velvety with honey and ripe fruit notes.

32

Freyé Vallformosa
Parellada / Muscat - D.O. Penedès, Spain
Aromatic and floral with exotic notes.

32

Lenotti Corte Olivi
Pinot Grigio - Veneto, Italy
Light and refreshing with citrus and green apple notes.

34

Lupo Meraviglia Uno di Uno
Vermentino - Puglia, Italy
Fresh and mineral with citrus and herbal notes.

37

Balthazar Fry Pinot Gris Réserve
Pinot Gris - Alsace, France
Round and smooth with white fruit and a hint of honey.

21 37

Domaine Sylvaine Gaudron
Chenin Blanc - Loire, France
Lively and elegant with white fruit and delicate honeyed notes.

41

Domaine D'O Chardonnay
Chardonnay - Languedoc, France
Elegant and rounded, with flavors of fresh citrus, peach, and a hint of vanilla.

39



Wines

RED WINE SELECTION



Château La Gabarre Supérieur

Merlot – Bordeaux, France

Classic and smooth with red fruit and a subtle woody touch.

37

Bellenos

Pinot Noir – Bourgogne, France

Elegant and refined with red berries and delicate oak notes.

52

Vidal Fleury Villages

Grenache / Syrah – Rhône, France

Generous and spicy with ripe black fruit and a hint of pepper.

21

37

Lupo Meraviglia Tre di Tre

Primitivo / Negroamaro – Puglia, Italy

Rich and powerful with ripe black fruit and sweet spice notes.

37

65

Mythique Caractère Fitou

Carignan / Mourvèdre – Languedoc, France

Structured and Mediterranean with black fruit and garrigue notes.

32

Domaine Chatonnet Montagne Saint-Emilion

Merlot / Cabernet Franc – Bordeaux, France

Elegant and velvety, aromas of blackcurrant enhanced by a hint of roasted notes.

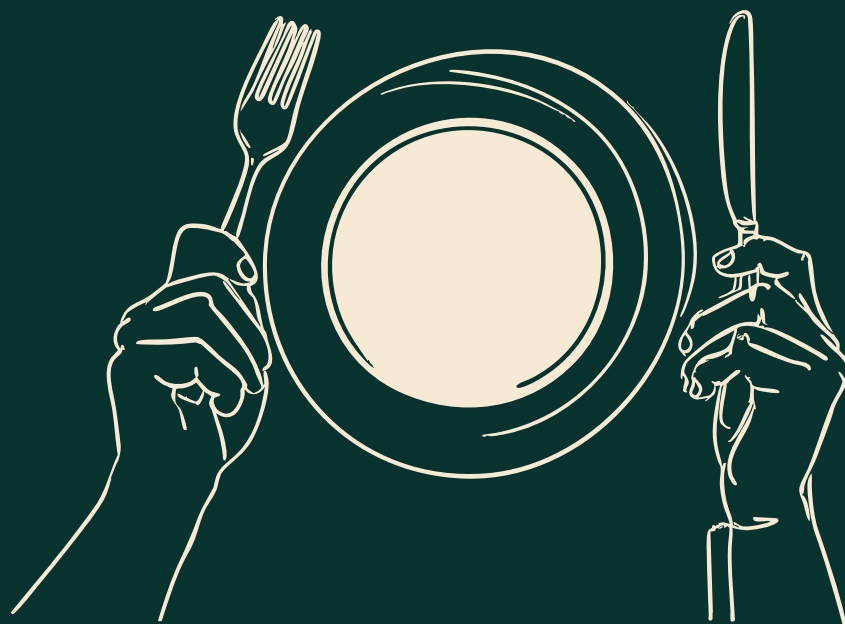
52



WINE



NOT?



FOOD MENU



Starters

Beef Carpaccio with Olive Oil (EVOO)		17
Beef carpaccio with Parmesan shavings, arugula and tomatoes, dressed with delicious olive oil (EVOO).		
Beetroot Carpaccio with Walnuts and Tuscan Burratina		16
Beetroot carpaccio with walnuts, burratina, arugula and honey.		
Duo of Artisan Croquettes (+60gr)		16
Choice of: Malines chicken (Mechelse Koekoek) / Cheese / Shrimp (+€2.5pp).		
Smoked Salmon Tartare with Scandinavian Herbs		17
Prepared à la minute with truffle mayonnaise, served on a bed of guacamole.		
Selection of 6 Different Artisan Croquettes (20gr each)		16
Malines chicken (Mechelse Koekoek), salmon and dill, shrimp, red curry scampi, cheese, pork.		
Stuffed Mussels in Garlic Parsley Butter	6 pieces	10
	12 pieces	19

EXTRAS

Portion of Mayonnaise	1	Portion of Fries	3,5
Portion of Ketchup	1	Portion of Bread and Butter	2

Main Courses

OUR CLASSICS

Signature dishes of the house.

Flemish Beef Stew (stoofvlees) 24

Slow-cooked in dark beer with beef, served with fresh garnish and fries

Smoked Salmon Tartare with Scandinavian Herbs 24

Prepared à la minute with truffle mayonnaise, served on a bed of guacamole.
Served with fresh garnish and fries.

Trio of Artisan Croquettes 20

Choice of: Malines chicken (Mechelse Koekoek) / Cheese / Shrimp (+€2.5pp).
Served with fresh garnish and fries.

Bouchée à la Reine with Farm Chicken and Creamy Sauce 24

Chicken and meatballs slowly simmered in a rich creamy sauce, delicately
flavored with our spice blend. Served with fresh garnish and fries.

Lobster Ravioli with Tomato-Mascarpone Sauce 24

Fresh pasta filled with a delicate lobster stuffing, served in a
tomato-mascarpone sauce infused with fresh Italian herbs.

Tagliatelle with Ratatouille and Tuscan Burratina 19

Grandmother's Style Tagliatelle Bolognese 18

OUR SELECTION BEEF CUTS

Served with fresh garnish and fries.

Belgian Blue Steak ±250g €26

Irish Ribeye Steak ±300g €32

HOMEMADE SAUCES € 3,5

Pepper cream sauce with cognac

Creamy mushroom sauce

Ratatouille

Beurre maître d'hôtel (garlic herb butter)

Desserts

Warm Apple Tartlet	9
Served with a scoop of ice cream and whipped cream.	
Dame Blanche	10
3 scoops of vanilla ice cream, homemade chocolate sauce and whipped cream.	
Montélimar Nougat Ice Cream with Raspberry Coulis	11
Montélimar nougat ice cream infused with sweet almonds, candied cherries and roasted pistachios, served with raspberry coulis and red fruit.	
Artisan Snicker	11
Peanut ice cream with caramel on a crunchy biscuit of roasted peanuts, coated in dark chocolate glaze.	
Crème brûlée	10
Served with a scoop of ice cream, red fruit and whipped cream.	
Café & Chocolats	9,5
Espresso or Lungo served with an assortment of pralines.	

ALCOHOLIC DESSERTS

Affogato Martini	14	Baileys Coffee	9,5
Espresso Martini with a scoop of ice cream.		Baileys	
Champagne & Chocolats	17	Italian Coffee	9,5
Champagne with a pralines assortment.		Amaretto Noblesse	
Irish Coffee	9,5	Ardennes Coffee	9,5
Whiskey Johnnie Walker Red Label		Ardennes liqueur	



COFFEES, TEAS & DIGESTIFS



Coffees & Specialties

Espresso	3,5	Cappuccino Whipped Cream	5,5
Doppio	4,5	Flat White	5,5
Café lungo	3,5	Affogato Espresso + scoop ice cream	6,5
Cappuccino	5	Irish Coffee (Red Label)	9,5
Caffè Latte	5,5	Baileys Coffee	9,5
Latte Macchiato	5,5	Italian Coffee (Noblesse)	9,5
Latte Macchiato Glacé	5,5	Ardenne Coffee	9,5

Teas & Infusions

INFUSIONS

Chamomile Tea Chamomile	4
Relax Herbal Mint	4,5
Pinocchio Apple Fruit	4
Red Panther Fruit	4

TEAS

Touareg Green tea	4
Earl Grey Tea Black tea	4

Digestifs

Limoncello (Yuzucello by Boury *** Bottled)	8
Amaretto	8
Cognac	7
Cointreau	8
Grand Marnier	8
Baileys	8
Jägermeister	8
Armagnac	10
Fir Liqueur	7
Calvados	9
Ratafia	8

SCOTCH BLENDED WHISKIES

Johnnie Walker Black Label	8
Jameson Irish Whiskey	7

SCOTCH SINGLE MALT WHISKIES

Glenfiddich 12 ans	10
Macallan 12 Double Cask	12

AMERICAN BOURBON

Jack Daniel's Old No.7	8
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DARK RUMS

Diplomático 8 Years	11
Don Papa Baroko	11



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