méandre

RESTAURANT

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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

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Classic Aperitifs

Porto Sao Pedro 10 years	8
Martini White/Red	7
Picon White Wine	9,5
Campari Straight	6
Kir White Wine	8
Kir Royale (Champagne)	12
St-Germain Royale (Champagne)	13
Ricard	7
Vodka Absolut	7
Vodka Belvedere	10
Captain Morgan (Dark Rum)	7
Bacardi (White Rum)	7
Diplomático 8 Years (Dark Rum)	11
Don Papa Baroko (Dark Rum)	11
Jack Daniel's Old No.7	8

Gins

Semois Gin (House Gin) 11
Perfect serve: Clementine Tonic

Bombay Sapphire (English) 8
Perfect serve: Clementine Tonic

Tanqueray N10 (English) 9,5
Perfect serve: Premium Tonic

Tanqueray Alcohol Free (English) 8
Perfect serve: Premium Tonic



TONICS OF YOUR CHOICE 4
Fever-Tree Tonics
Premium Tonic ou Clementine Tonic



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

CAMPARI NEGRONI AMBASSADOR

NEGRONI	Classic	12
NEGRONI	Semois Gin	12
NEGRONI	Sbagliato	12

MOCKTAILS

Virgin Mojito	8
Lemon Squash Homemade Limonade, orange juice, grenadine	8
Peach on the beach Ice-Tea, orange juice, grenadine	8

Our house wines

Discover our selection on our separate wine list.

			12cl	50cl	75cl
Guillaume Chardonnay (White)	Chardonnay	Languedoc-Roussillon	6	23	31
Guillaume Merlot (Red)	Merlot	Languedoc-Roussillon	6	23	31
Guillaume Grenache (Rosé)	Grenache	Languedoc-Roussillon	6	23	31



Sparkling Wines



CHAMPAGNE GUILLEMINOT

	12cl	37,5cl	75cl	1,5l
Guilleminot Tradition Brut Blanc de Noirs (Pinot Noir) - Champagne, France Classic, straightforward and mineral – ideal to begin with.	11	30	54	100
Guilleminot La Belle Année 2015 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).			78	

CHAMPAGNE POMMERY

	75cl
Pommery Brut Royale Chardonnay, Pinot Noir, Pinot Meunier - Champagne, France Lively, delicate and beautifully balanced.	85
Pommery Brut Rosé Royale Chardonnay, Pinot Noir, Pinot Meunier - Champagne, France Fruity, delicate and subtly indulgent.	90
Pommery Blanc de Blancs Blanc de Blancs (Chardonnay) - Champagne, France Lively, pure and remarkably refined.	105
Pommery Cuvée Louise Chardonnay, Pinot Noir - Champagne, France Elegant, complex and exceptionally refined.	260





CAVA

	12cl	75l
Flama Roja Brut Macabeo, Parellada, Xarello - Penedès, Spain Crisp, fresh and surprisingly elegant.	6,5	31

Refreshing Drinks

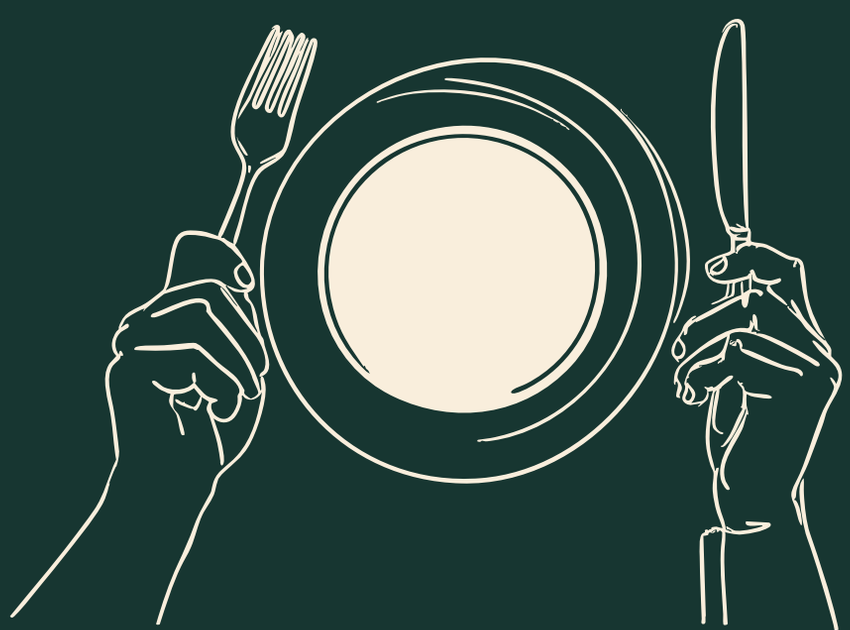
Homemade Iced Tea (tropical)	5,5
Homemade Iced Tea (apple)	6
Homemade Lemonade	5
Lemonade Cherry	6
Lemonade Pineapple Mango	6
Artisanal Apple Juice	4
BRU still (25cl)	3
BRU still (50cl)	5
BRU sparkling (25cl)	3
BRU sparkling (50cl)	5
Perrier (33cl)	5
Coca-Cola	3,2
Coca-Cola Zero	3,2
Sparkling Lipton Ice Tea	4
Lipton Green Ice Tea	4
Fever-Tree Tonics - Premium Tonic or Clementine Tonic	4
Sprite	3,2
Fanta	3,2
Ginger Beer	4
OXFAM Orange juice	3,5

Beers

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

ORVAL x RESTAURANT méandre


TCHIN
TCHIN



FOOD MENU

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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: Venison / 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) 25
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 21
Choice of: Venison / Cheese / Shrimp (+€2.5pp).
Served with fresh garnish and fries.

Venison stew in a creamy sauce 29
Venison stew in a delicious creamy sauce made with game stock and lingonberries, served with a fresh garnish and potato croquettes.

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

Belgian Blue Steak €26
Served with fresh garnish and fries.

Venison Steak €32
Served with fresh garnish and potato croquettes.

HOMEMADE SAUCES € 3,5

Pepper cream sauce with cognac
Creamy mushroom sauce
Ratatouille
Beurre maître d'hôtel (garlic herb butter)

Desserts

Warm Apple Tartlet 10
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 a selection of 100% Belgian NEUHAUS chocolates.

ALCOHOLIC DESSERTS

Affogato Martini 14
Espresso Martini with a scoop of ice cream.

Champagne & Chocolats 17
Champagne served with a selection of
100% Belgian NEUHAUS chocolates.

Irish Coffee 10
Whiskey Johnnie Walker Red Label

Baileys Coffee 10
Baileys

Italian Coffee 10
Amaretto

Ardennes Coffee 10
Ardennes liqueur



COFFEES, TEAS & DIGESTIFS

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Coffees & Specialties

Espresso	3,5
Doppio	4,5
Café lungo	3,5
Cappuccino	5
Cappuccino Whipped Cream	5,5
Latte Macchiato (hot or iced)	5,5
Flat White	5,5
Affogato Espresso + scoop ice cream	6,5
Irish Coffee (Red Label)	10
Baileys Coffee	10
Italian Coffee	10
Ardennes Coffee	10

Thee & infusies

DAMMANN FRÈRES

Chamomile Herbal infusion · Delicate and fruity	4,5
Mint Green tea · Fresh and aromatic	4,5
Rooibos Cederberg Rooibos · Smooth and mellow	4,5
Lemon & Ginger Green tea · Fresh and spicy	4,5
Earl Grey Black tea · Bergamot	4,5
English Breakfast Black tea · Full-bodied and balanced	4,5
Passion de Fleurs White tea · Fruity and floral	5
Passion Framboise Fruit infusion · Fruity and tangy	4,5

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

DARK RUMS

Diplomático 8 Years	11
Don Papa Baroko	11