



# méandre

RESTAURANT

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](http://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

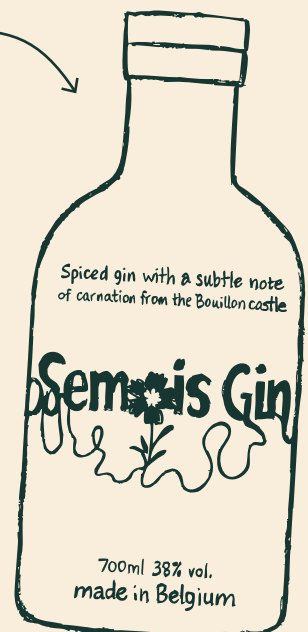


12

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
Campari Spritz	11,5
Arden'Spritz	12
Limoncello Spritz	12

## 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

## ALCOHOL-FREE SPRITZ

Arancia Spritz	9
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# Sparkling Wines



## CHAMPAGNE GUILLEMINOT

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

**Guillemot Tradition Brut** 11 30 54 100  
 Blanc de Noirs (Pinot Noir) - Champagne, France  
 Classic, straightforward and mineral – ideal to begin with.

**Guillemot 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

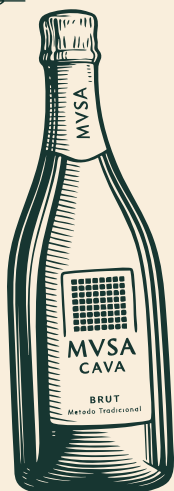
12cl	75cl

**Pommery Brut Royale** 16 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** 18 105  
 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

**MVSA 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 - Premium Tonic or Clementine Tonic	4
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

<b>Vedett Pils</b> 5,2° 33cl	4,5	<b>PAIX DIEU</b> (abbey beer) 10° 33cl	7
<b>Vedett Extra White</b> 4,7° 33cl	4,5	<b>La Chouffe</b> 8,0° 33cl	6
<b>Vedett 0,0</b> 0,0° 33cl	4,5	<b>Cherry Chouffe</b> 8,0° 33cl	6
<b>Chouffe 0,0</b> 0,0° 33cl	4,5	<b>Liefmans Fruitesse</b> 3,8° 25cl	5
<b>Rochehaut Blonde</b> (local) 5,5° 33cl	5,5	<b>Liefmans Peach</b> 3,8° 25cl	5
<b>Rochehaut IPA</b> (local) 7,0° 33cl	5,5	<b>St-Hubertus Triple Blonde</b>	6
<b>Rochehaut Triple</b> (local) 8,5° 33cl	6,5	<b>Duvel</b> 8,5° 33cl	6
<b>Rochehaut Brune</b> (local) 9,0° 33cl	6,5	<b>Chimay Bleue</b> (trappist) 9° 33cl	6
<b>Godefroy Blonde</b> (local) 6,8° 33cl	5,5	<b>ORVAL young</b> (trappist, local) 6,2° 33cl	6
		<b>ORVAL aged</b> (trappist, local) 6,2° 33cl	7



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RESTAURANT  
méandre



**TECHIN**



**TECHIN**



VINS



# Wines

## HOUSE WINES

			
	12cl	50cl	75l
<b>Guillaume Chardonnay</b> Chardonnay - White - Languedoc-Roussillon Fresh and fruity with notes of citrus and green apple.	6	23	31
<b>Guillaume Merlot</b> Merlot - Red - Languedoc-Roussillon Smooth and rounded with red fruit and soft tannins.	6	23	31
<b>Cap Gris</b> Syrrah / Grenache - Rosé - Languedoc-Roussillon Light and elegant rosé with aromas of strawberry and raspberry.	6	23	31

## WHITE WINE SELECTION

			
	37,5cl	75cl	1,5l
<b>Hoenshof Vert</b> Muscaris / Ravel Blanc / Sauvignac - Borgloon, Belgium Fresh and expressive, with citrus, green fruit and a subtle vegetal touch.			37
<b>Château Ladesvignes Moelleux</b> Sémillon - Sud-Ouest, France Smooth and velvety with honey and ripe fruit notes.			32
<b>Freyé Vallformosa</b> Parellada / Muscat - D.O. Penedès, Spain Aromatic and floral with exotic notes.			32
<b>Lenotti Corte Olivi</b> Pinot Grigio - Veneto, Italy Light and refreshing with citrus and green apple notes.			34
<b>Lupo Meraviglia Uno di Uno</b> Vermentino - Puglia, Italy Fresh and mineral with citrus and herbal notes.			37
<b>Balthazar Fry Pinot Gris Réserve</b> Pinot Gris - Alsace, France Round and smooth with white fruit and a hint of honey.	21	37	
<b>Domaine Sylvaine Gaudron</b> Chenin Blanc - Loire, France Lively and elegant with white fruit and delicate honeyed notes.			41



# Wines

## RED WINE SELECTION



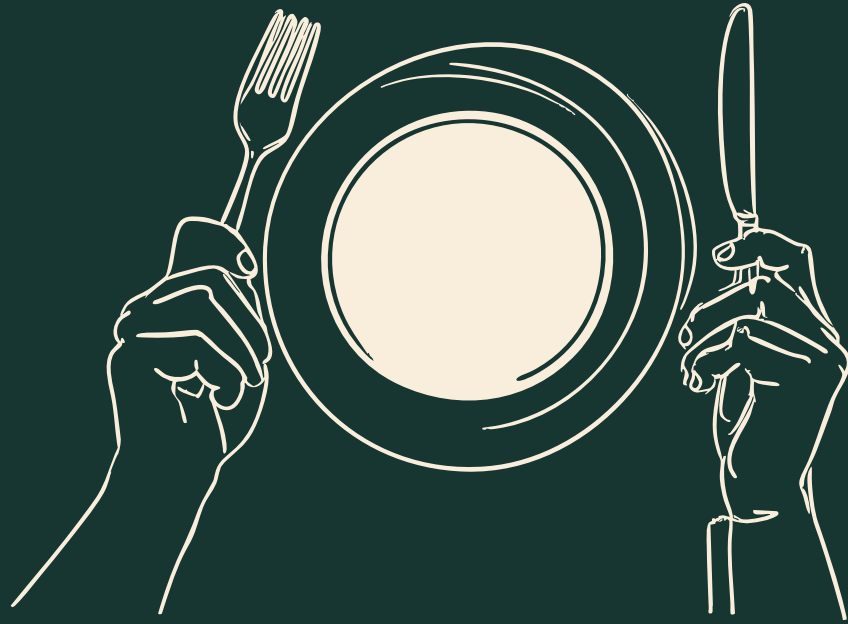
<b>Château La Gabarre Supérieur</b> Merlot - Bordeaux, France Classic and smooth with red fruit and a subtle woody touch.	37	
<b>Bellenos</b> Pinot Noir - Bourgogne, France Elegant and refined with red berries and delicate oak notes.	52	
<b>Vidal Fleury Villages</b> Grenache / Syrah - Rhône, France Generous and spicy with ripe black fruit and a hint of pepper.	21	37
<b>Lupo Meraviglia Tre di Tre</b> Primitivo / Negroamaro - Puglia, Italy Rich and powerful with ripe black fruit and sweet spice notes.	37	65
<b>Mythique Caractère Fitou</b> Carrignan / Mourvèdre - Languedoc, France Structured and Mediterranean with black fruit and garrigue notes.	32	
<b>Château Badon La Garele</b> Merlot / Cabernet Franc - Bordeaux, France Round and full-bodied with black fruit and spicy oak notes.	45	



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

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## EXTRAS

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

# 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.

- Garlic Scampi Ravioli with Tomato-Mascarpone Sauce** 22  
Fresh pasta filled with a creamy garlic scampi purée, served in a  
tomato-mascarpone sauce flavored 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

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

## ALCOHOLIC DESSERTS

<b>Affogato Martini</b>	<b>14</b>	<b>Baileys Coffee</b>	<b>9,5</b>
Espresso Martini with a scoop of ice cream.		Baileys	
<b>Champagne &amp; Chocolats</b>	<b>17</b>	<b>Italian Coffee</b>	<b>9,5</b>
Champagne with a pralines assortment.		Amaretto	
<b>Irish Coffee</b>	<b>9,5</b>	<b>Ardennes Coffee</b>	<b>9,5</b>
Whiskey		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	6,5
Cappuccino	5	Espresso with a scoop of ice cream	
Caffè Latte	5,5	Irish Coffee	9,5
Latte Macchiato	5,5	Baileys Coffee	9,5
Latte Macchiato Glacé	5,5	Italian Coffee	9,5
		Ardennes 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	<b>SCOTCH BLENDED WHISKIES</b>	
Amaretto	8	Johnnie Walker Black Label	8
Cognac	7	Jameson Irish Whiskey	7
Cointreau	8	<b>SCOTCH SINGLE MALT WHISKIES</b>	
Grand Marnier	8	Glenfiddich 12 ans	10
Baileys	8	Macallan 12 Double Cask	12
Jägermeister	8	<b>AMERICAN BOURBON</b>	
Armagnac	10	Jack Daniel's Old No.7	8
Fir Liqueur	7	<b>DARK RUMS</b>	
Calvados	9	Diplomático 8 Years	11
Ratafia	8	Don Papa Baroko	11



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