

La Planche

RESTAURANT

Business lunch, team building, romantic dinner or family reunion, ...

A personalized formula for each of your events

For all information and reservations, please contact us

☎ [064/45 15 17](tel:064451517) & [064/54 15 67](tel:064541567)

✉ info@laplanche.be

🕒 Opening hours

- Monday to Thursday from 12:00 to 14:30 and from 18:00 to 22:30
- Friday and saturday until 23:00
- Sunday from 12:00 to 15:00 and from 18:00 to 22:00

Stay connected

- 📶 Wifi
- 🌐 www.laplanche.be
- 📘 “La Planche Houdeng Aimeries”
- 📘 “La Voile Houdeng Aimeries”
- 📷 “laplanche_restaurant”
- 📷 “lavoile_brasserie”
- 📺 “la planche”

To discover in the area



Aperitifs

- HOUSE APERITIF	9-
- AVERNA	9-
- BACARDI CARTA BLANCA	8-
- BACARDI OAKHEART	8-
- BACARDI RESERVA	9-
- BATIDA DE COCO	8-
- CAMPARI	9-
- COPPERHEAD (BELGIAN GIN)	14-
- GLASS OF CHAMPAGNE GOBILLARD	12-
- CYNAR	8-
- ERISTOFF WHITE OR RED	7-
- GANCIA	7-
- GIN BOMBAY'S SAPPHIRE	9-
- GIN GORDON'S	9-
- GIN MARULA	14-
- HAVANA 3 YEAR OLD	9-
- KIR WHITE WINE	6-
- KIR ROYAL	13-
- LILLET	7-
- MARTINI BIANCO OR ROSSO	7-
- PASSÕA	6-
- PICON WHITE WINE	8-
- PINEAU DES CHARENTES WHITE	7-
- PISANG AMBON	7-
- PORTO RED OR WHITE	7-
- PROSECCO WHITE OR ROSÉ	8-
- RAMAZOTTI	8-
- ROSSO ANTICO	7-
- SAN BITTER	4-
- SPRITZ	9-
<u>SUPPLEMENTS:</u>	
- APPLE OR PINEAPPEL JUICE	3-
- RED BULL	4-
- COKE	3-
- FEVER TREE	3-
<u>WHISKY</u>	
- WILLIAM LAWSON'S	8-
- J&B	8-
- JACK DANIEL'S	9-
- JACK DANIEL'S HONEY	9-
- GLENFIDDICH 12 YEAR OLD	12-
- CHIVAS REGAL 12 YEAR OLD	11-
- OBAN 14 YEAR OLD	14-
- THE BALVENIE 12 YEAR OLD	12-

Our drinks

SOFTS

- COKE, COKE LIGHT, COKE ZERO 3,⁵⁰-
- FANTA, SPRITE 3,⁵⁰-
- ICE TEA NATUR OR PEACH 3,⁵⁰-
- TONIC OR CITRUS FRUITS..... 3,⁵⁰-
- FLAT OF FIZZY WATER « PLANCHE »
33CL / 50CL / 100CL..... 3 / 4,⁵⁰ / 5,⁵⁰-
- BRU FLAT OR FIZZY
33CL / 50CL / 100CL..... 3,⁵⁰ / 5,⁵⁰ / 7,⁵⁰-
- LOOZA ORANGE, PINEAPPLE, ACE, APPLE-CHERRY, TOMATO..... 3,⁵⁰-

BEER ON TAP

- GRIMBERGEN BLOND 25CL / 33CL.....4,⁴⁰ / 5,⁵⁰-
- MAES 33CL / 50CL.....3,⁵⁰ / 5,⁵⁰-
- ST FEUILLIEN BLOND 33CL..... 5,⁵⁰-

BEER ON THE BOTTLE

- CALSBERG4,²⁰-
- MAES ZERO 3,⁵⁰-
- ST FEUILLIEN GRAND CRU..... 5,⁵⁰-
- ST FEUILLIEN BROWN..... 5,⁵⁰-

Starters

COLD STARTERS

- BEEF CARPACCIO..... 20-

parmesan shavings, rocket salad and sun-dried tomatoes, olive oil flavoured with basil

- YOUNG SALAD SHOOTS WITH CRAYFISH..... 22-

And roasted salmon with sesame seed crust

- HOMEMADE DUCK FOIE GRAS WITH 10YEAR OLD PORT..... 23-

Cooked in a cloth and served with home-made jams and brioche bread

Our advice  : JURANÇON MOELLEUX 1ERE NEIGE (PER BOTTLE OR GLASS)

OUR CROQUETTES

- GREY SHRIMP CROQUETTES..... 22-

Small salad with crayfish and home made vinegar

- CALF SWEETBREAD CROQUETTES 22-

cream sauce with mushrooms and a touch of garlic

- LOBSTER CROQUETTES..... 22-

Bisque sauce

Our advice  : CHABLIS “ LA CHABLISIENNE ” (PER BOTTLE OR 1/2 BOTTLE)

WARM STARTERS

- SCAMPI AND GARLIC CASSEROLE 20-

and crushed tomatoes

- SCAMPI CASSEROLE « LA PLANCHE »..... 22-

cream, crushed tomatoes, Ricard

- CALF SWEETBREAD CASSEROLE..... 24-

with morels and oyster mushrooms

On the grill

- **WHITE SKEWER (CHICKEN SUPREME)** 23-
- **FILET PUR SKEWER**..... 36-

Our advice  : TANDEM "SYRAH DU MAROC" (PER BOTTLE) 

-  - **SKEWER OF PORK TENDERLOIN FILLET WITH COLUMBUS BACON** 24-

Our advice  : CÔTE DU RHÔNE "BRUNEL DE LA GARDINE" (PER BOTTLE)

- **CHATEAUBRIAND FOR TWO**..... 66-

Our advice  : PINOT NOIR "CHÂTEAU BON BARON" (PER BOTTLE) 

-  - **LAMB SHOPS** 32-
- **CÔTE À L'OS** 36-

Our advice  : MOULIN-À VENT "CLOS DU TREMBALY" (PER BOTTLE)

- **ENTRECÔTE** 31-
- **FILET MIGNON** 21-
- **FILET PUR**..... 36-
- **GRILLED SEE BASS 8/10** 34-

Chef's note

Our meat is selected from the best meat breeds:

Charolais, Limousin, Irish Black Angus and Blonde d'Aquitaine.

In order to ensure you a tender and tasty meat, we choose the most beautiful marbled the finest marbled cuts that we cut ourselves in our restaurant.

We buy our products via short circuits.

Thus, the fries in your plate come from the farm of our farmer in Lens, Anne-Marie.

Our Fish

- ROASTED SALMON FILLET WITH ACACIA HONEY..... 30-

Pan-fried vegetables, dried fruit praline and sesame with yuzu

- BACK OF COD..... 32-

White butter and lemon

Our advice :



“ CHENIN DE JARDIN ” (PER BOTTLE)



- ROASTED SEA BASS FILLET WITH LIME..... 36-

Crunchy vegetables

Chef's note

*Directly from Boulogne-Sur-Mer with an almost daily arrival
(except Sundays/public holidays and depending on the weather)*

Our Ovens

- CHAROLAIS MINUTE STEAK TARTARE 22-

Mixed salad and chips

- FILET PUR WITH CRUSHED PEPPERS..... 39-

Cognac flambé on a bed of mushrooms with a touch of garlic

Our advice  : CAHORS "CHÂTEAU DE ROUFFIAC" (PER BOTTLE)

- BLACK ANGUS ONGLET..... 31-

With shallots

 - LIMOUSIN VEAL FILLET 32-

Strong juice with thyme and "petits blonds de Paris"

Our advice  : CHINON "SOIF DE TENDRESSE" (PER BOTTLE)

- PIGLET MEDALLION ARDENNES STYLE 26-

Mushrooms, bacon bits, small onions, tarragon cream and white wine

Accompagniments

- CHIPS, CROQUETTES, PASTA, BAKED OR STEAMED POTATOES

"Homemade" sauces

- BÉARNAISE, CHORON, GREEN PEPPER 5-

- ARCHIDUC, ROQUEFORT CHEESE, LA PLANCHE -

Your vegetables wishes

- BRAISED CHICORY AND ROASTED TOMATOES..... 5-

- PAN-FRIED VEGETABLES 6-

- MIXED SALAD..... 4-

- HOMEMADE GRATIN DAUPHINOIS..... 4-

Our kids

CHOICE OF DISHES

- BURGER, CHIPS, SALAD
- PASTA HAM AND CHEESE OR BOLOGNAISE
- CHICKEN AND CHEESE CROQUETTES

THESE DISHES ARE OFFERED AT THE PRICE OF 12-

Our sweet delights

- TIRAMISU WITH SPECULOOS 10-
- « LES DEMOISELLES TATIN » TART WITH VANILLA ICE CREAM..... 10-
- CHOCOLATE MOUSSE 10-
- HOMEMADE SABAYON (CHOICE OF PERFUME) 14-
- STRAWBERRY PLATE 14-
- CHEESE PLATE 14-

Our ice cream

- DAME BLANCHE OR NOIRE 10-
And its real "home-made" hot chocolate
- BRESILIENNE..... 10-
- CUP WITH 3 SORBETS 10-
Lemon, raspberry and passion fruit
- CUP COLONEL..... 12-
Lime and vodka
- ICED NOUGAT..... 10-
Red fruit coulis
- STRAWBERRY CUP 12-
Vanilla, strawberry and fresh cream

Our warm drinks

- ASSORTMENT OF TEA	3,50-
- COFFEE, DECAFEINATED COFFEE, EXPRESSO.....	3,50-
- CAPPUCCINO	4-
- DOUBLE EXPRESSO	5,50-
- FRENCH COFFEE (COGNAC OR GRAND MARNIER).....	12-
- IRISH COFFEE (WHISKY).....	10-
- ITALIAN COFFEE (AMARETTO).....	10-

Doussse café

- AMARETTO.....	9-
- ARMAGNAC.....	12-
- BAILEYS	9-
- CALVADOS MAGLOIRE	9,50-
- COGNAC BISQUIT.....	10,50-
- COGNAC COURVOISIER	10,50-
- COGNAC REMY MARTIN	15-
- COINTREAU	11-
- EAU DE VIE « PEAR »	11-
- EAU DE VIE « RASPBERRY »	11-
- EAU DE VIE « MIRABELLE »	11-
- EAU DE VILLÉE DE BIERCÉE.....	11-
- GRAND MARNIER	12-
- GRAPPA.....	9-
- GRAPPA HONEY	9-
- GRAPPA RISERVA 3 YEAR OLD.....	10-
- GRAPPA RISERVA 5 YEAR OLD.....	11-
- LIMONCELLO	9-
- MANDARINE NAPOLÉON.....	10-
- SAMBUCA	9-

La Planche

RESTAURANT

*Thanks for your visit
and
see you soon*



Wifi



www.laplanche.be



“La Planche Houdeng Aimeries”



“La Voile Houdeng Aimeries”



“laplanche_restaurant”



“lavoile_brasserie”



“la planche”