



Pavillon du Zoute****
Hotel - Restaurant

RESTAURANT

LE TABLE DU JARDIN

Lunch
11h30 à 13h30

PAVILLON TERRE-MER

Diner
18h30 à 21h00

Bar open untill 00h00
Last call à 23u30

www.pavillonduzoute.be - info@hotelpavillonduzoute.be - +32 (0)50 61 10 61



LUNCH

CÉSARE SALADE	28
SHRIMP CROQUETTES	28
TATAKI OF TUNA & SALMON	32
FRIED SOLE	42
SPAGHETTI SMALL/BIG	17/22
DESSERT OF THE DAY	15
AFTERNOON DESSERT: WAFFLE (2 PCS), VANILLE ICE CREAM, WHIPPED CREME, STRABERRIES	18



RESTAURANT PAVILLON TERRE-MER

OUR CHEF CREATES THE MENU FROM SEASONAL AND CURRENT PRODUCTS

DINER

ENTRY

MAIN DISH

DESSERT
OR
CHEESE

MENU : € 58,00 P.P.

THE CHEF'S TABLE

(MIN. 4 PERSONNES, WITH RESERVATION)

SUPRISE MENU

4 SERVICES

€ 78,00 P.P. (EXCL. DRINKS)

« La cuisine est un Art et tout Art demande patience »

« Bon appétit »

PRIX NETTE EN EUROS €



RESTAURANT PAVILLON TERRE-MER
MENU À LA CARTE

ENTRY

<i>ASPERGES À LA FLAMANDE</i>	24
BRAISED CHICORY WITH SMOKED SALMON	26
ROASTED PRAWNS WITH HAZELNUTS	28
SHRIMP CROQUETTES	28
BISQUE FROM LOBSTER	22

MAIN DISH

VOL-AU-VENT OF MALINOIS CUCKOO	24
LAMB SADDLE WITH GOAT CHEES AND BLACK GARLIC	32
FRIED SOLE	42
GRILLED HORNED LOBSTER TAIL	36
FILET PUR "ROSSINI"	42
CÔTE À L'OS, BÉARNAISE 2 PERS.	84

KIDS

MEATBALLS IN TOMATOSAUCE	22
GRILLED CHICKEN WITH APPLE SAUCE	22
SPAGHETTI BOLOGNAISE	17/22
STEAK WITH FRIES SMALL/BIG	24/32

DESSERT

DESSERT OF THE DAY	15
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FOR MORE INFORMATION ON ALLERGIES AND INTOLERANCES, PLEASE CONTACT THE VENUE STAFF

PRIX NETTE EN EUROS €

OUR SELECTION

WHITE		75cl
2021	Pinot Blanc Reserve G. Lorentz	32
2021	Château Beaubois costières de Nîmes Elegance	32
2021	Pouilly fumé Les Cérissottes Domaine Pabiot	37
2020	Chablis Domaine De Chenevières	48
2020	Rully en Varot Domaine Du Four Bassot	49
RED		
2019	Côte du Rhone Domaine Jérôme Quiot	32
2020	Château Beaubois Costières de Nîmes Elegance	32
2021	Sancerre Vieilles Vignes Salmon	42
2017	Château Grand Ormeau Lalande Pomerol	47
2019	Chianti Isole e Olena DOCG	52
ROSÉ		
2020	Château La Jaubertie	32
2021	Avienne Rosado – Tierra de Castilla – España	63
2021	Château de l'Escarelle 'Croix d'Engardin' – AOP Coteaux Varoise en Provence	68

HALF BOTTLES

WHITE

Bouteille 37cl

2018	Pinot Blanc Reserve G. Lorentz	20
2020	Pinot Gris d'Alsace G. Lorentz	20
2021	Pouilly fumé Les Cérissottes Domaine Pabiot	27
.....	Chablis Domaine De Chenevières	35
2020	Rully en Varot Domaine Du Four Bassot	39

RED

2019	Côte du Rhone Domaine Jérôme Quiot	19
2020	Sancerre Vieilles Vignes Salmon	29
2018	Château Grand Ormeau Lalande Pomerol	33
2016	Chianti Isole e Olena DOCG	40

CARAF

Verre ¼ ½

WHITE

La Cour des Dames Sauvignon/Chardonnay	7	12	22
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RED

Mourvèdre	7	12	22
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ROSÉ

Château La Jaubertie	7	12	22
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WINES PER GLASS

WHITE		Glass	75cl
2022	France – Maison Fontan – « Cuvée Twins » – Côtes de Gascogne	7	32
2020	France – La Cour des Dames Chardonnay / Sauvignon	7	32
2021	España – Juan Gil Moscatel Seco – Jumilla	8	34
2021	France – Côte du Rhône Cassiopée	8	34
2021	Zuid-Afrika – Roodekrantz – « 1983 » Old Bush Vine Chenin	12	40
2021	France – Château Lauzade – Côtes de Provence	14	48
2021	Argentina – Alma Negra – Mendoza	14	48
2019	España – Quintaluna ‘de Ossian’ Verdejo – Castilla Y Leon	14	48
RED			
2017	France – La Cour des Dames Mourvèdre	7	32
2021	Portugal – Herdade do Rocim – “Alves Viera” Vinho Tinto – Alentejo	10	38
2020	Portugal – Raio de Luz	10	38
2018	Australia – Leeuwin Estate ‘Siblings’ Shiraz – Western Australia	14	48
2018	Italia – Cantina Sampietrana – ‘68 Vignaioli	14	48
2020	France – Joseph Burrier – Château de Beauregard – Fleurie “Poncie”	14	48
2020	Italia – Tenuta Sette Cieli – “Yantra”- Toscana	14	48
ROSÉ			
2020	France – Château de la Jaubertie – Bergerac	7	32
2021	France – L’Esparrou – Grande Réserve – Pays D’Oc	9	38
2021	France – Château Lauzade – Côtes de Provence	14	48

	Glass 15 cl	Bottle 37 cl	75 cl
CRÉMANT D' ALSACE BRUT, GUSTAVE LORENTZ	12		48
CHAMPAGNE, SAINT GERMAIN DE CRAYES, RÉSERVE BRUT	16	42	69
CHAMPAGNE SAINT GERMAIN DE CRAYES, BRUT ROSÉ			69
CHAMPAGNE POL ROGER, BRUT RÉSERVE		59	95
CHAMPAGNE POL ROGER, BLANC DE BLANCS, 2013			145
POSECCO DOC TREVISO "CA' DI RAJO"		24	

SPARKLING COCKTAILS

APEROL SPRITZ	14
VIOLETTE IMPERIAL	14

APÉRO

PASTIS HENRI BARDOUIN	APÉRITIF MAISON	9
PERNOD	TI' PUNCH	9
RICARD		9
PINEAU DES CHARENTES	16	9
SHERRY LUSTAU LA INA - FINO		9
PORTO – LBV-2015 – QUINTA DA CORTE		9
MARTINI ROSSO – BIANCO – FIERRO		9
VERMOUTH PROFESSORE BIANCO – ROSSO		12
MALIBU	TO SHARE	9
BATIDA DE COCO	TAPAS ASSORTIMENT	9
CAMPARI SODA	2 PERSONNES	12
CAMPARI ORANGE (FRESH ORANGE JUICE)	18	14
PICON VIN BLANC		14
PIMM'S CUPP		14
APEROL SPRITZ		14
KIRR		10
KIRR ROYAL		18
ORIGINAL LEMONGRASS (LEMONGRASS-BASED APERITIF WITH A TOUCH OF BITTERNESS)		14
VIOLETTE IMPERIAL (CAVA FLAVOURED WITH DROPS OF VIOLET)		14

MOCKTAILS

TWEETY	9
NOIX DE COCO, ORANGE, APPLE, LEMON, SPRITE	
LEMON SQUASH	9
ORANGE, LEMON, GRENADINE	
VIRGIN MOJITO	9
GREEN LEMON, MINT, CANE SUGAR, SPRITE	

COCKTAILS

MOSCOW MULE	14
VODKA ABSOLUT, GREEN LEMON, GINGER BEER	
DARK & STORMY	14
DARK RHUM HAVANA 7 YEARS, GREEN LEMON, GINGER BEER	
PIMM'S CUPP	14
PIMM'S, CUCUMBER, APPLE, MINT, LIMONADE	
NEGRONI	14
GIN TANQUERAY 10, CAMPARI, DEL PROFESSORE RED VERMOUTH	
COSMOPOLITAN	14
KETEL ONE CITROEN, COINTREAU, GREEN LEMON, CANNBERGES	
MARGARITA	14
TEQUILLA DON JULIO, COINTREAU, GREEN LEMON, EGG WHITE	
WHISKEY SOUR	14
BULLEIT BOURBON, LEMON, CANE SUGAR, EGG WHITE	
BLOODY MARY	14
VODKA ABSOLUT, BIG TOM TOMATE, CÉLERI	
MANHATTAN ON THE ROCKS	14
BULLEIT BOURBON, DEL PROFESSORE VERMOUTH, ANGUSTURA BITTERS	
MOJITO	14
RHUM HAVANA CLUB, GREEN LEMON, MINT, CANE SUGAR	

ALCOHOL FREE

CAMPARI ORGANGE 0% ALCOOL	8
GRAPEFRUIT JUICE & TONIC	8
CRODINO	6
GINGER BEER	6
JUPILER 0.0 % ALCOOL	4

JUS DE FRUITS

FRESH ORANGE JUICE	8
FRESH GRAPEFRUIT JUICE	8
FRESH LEMON JUICE	8
ORANGE JUICE	5
APPLE JUICE	5
GRAPEFRUIT JUICE	5

SODAS / SOFT DRINKS

COCA-COLA, ZÉRO, LIGHT	3
FANTA	3
ICE TEA	3
SCHWEPPES TONIC, SODA	3
SPRITE	3
CRODINO	6
FEVER TREE, TONIC, GINGER BEER	6
BIG TOM TOMATO JUICE	6

WATER

SPA MINERAL, SPARKLING 1L	10
SPA MINERAL, SPARKLING 25CL	3
VITTEL 1L	12
VITTEL 25CL	4
PERRIER	4

BEERS

STELLA - PRESSION 25CL	3
STELLA — PRESSION 33CL	4
CARLSBERG	4
HOEGAARDEN	4
PALM	4
DUVEL	5
KRIEK	5
WESTMALLE TRIPLE / DOUBLE	5
LEFFE BLONDE / BRUNE	5
TRIPLE KARMELIET	5
ORVAL	5

VODKA *

ERISTOFF	GÉORGIE	10
ABSOLUT	SUÈDE	12
KETEL ONE	PAYS-BAS	14
GREY GOOSE	FRANCE	15

(*) + SOFTDRINK +3€

GIN

GORDONS	ANGLETERRE	12
GIN CLASSIQUE & SCHWEPPERS TONIC		

BOMBAY SAPPHIRE	12
GIN CLASSIQUE & SCHWEPPES SODA	

TANQUERAY 10	ANGLETERRE	14
STRAWBERRY / LEMON / GRAPEFRUIT / SCHWEPPES SODA		

HENDRICKS	ECOSSE	16
CUCUMBER / FEVER TREE		

COPPERHEAD	BELGIQUE	16
ORANGE, CARDAMOM / FEVER TREE		

RHUM *

BACARDI	CUBA	12
BACARDI 3 ANS	CUBA	12
HAVANA 7 ANS	CUBA	14
DON PAPA	FILIPINES	14
ZACAPA XO	GUATEMALA	42

(*) + SOFTDRINK +3€

LIQUEURS

MANDARIN NAPOLEON	12
AMARETTO	12
BAILEY'S	12
COINTREAU	12
GRAND MARNIER CORDON ROUGE	12
KAHLUA	12
TIA MARIA	12
LIMONCELLO	12
JÄGERMEISTER	12
SAMBUCA	12
DRAMBUIE	12

PRIX NETTE EN EUROS €

EAUX- DE- VIE

MARC DE BOURGOGNE	12
WILLIAMINE-MORAND	15
POIRE WILLIAMS	12
KIRSCH	12

GRAPPA

BRUNELLO DI MONTALCINO	16
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GENIÈVRE

BOLS JONGE GENIÈVRE	12
BOKMA JONGE GENIÈVRE	12
HERTEKAMP OUDE GENIÈVRE	12
FILLIERS OUDE GENIÈVRE	12
VANILLE, APPLE, LEMON	

AMARO

FERNET BRANCA	10
CYNAR	10

WHISKEY

J&B	11
JOHNNY WALKER RED LABEL	12
JOHNNY WALKER BLACK LABEL	12
GLENFIDDICH – 12 YEARS	14
GLENLIVET	17
LAPHROAIG	15
JACK DANIELS (HONEY)	12
JAMESON	10
BULLEIT BOURBON	14
MAKER'S MARK	12
OBAN HIGHLAND 14 YEARS	14

TEQUILLA

DON JULIO – 1942	15
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COGNAC

RÉMY MARTIN VSOP – FINE CHAMPAGNE	17
HINE FAMILY – RÉSERVE	15
MARTEL/COURVOISIER	12

BAS ARMAGNAC

LA FONTAINE DE COINCY VSOP	32
SAINT-VIVANT VSOP	18

CALVADOS

BOULARD VSOP	14
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TEA TIME

ROOIBOS	6
JASMIN	6
CEYLAN/BLACK TEA	6

INFUSION

CAMOMILLE	6
TILLEUL	6
VERVEINE	6
MINT TEA FRESH	6
GINGER TEA FRESH	6

COFFEE

EXPRESSO 100% ARABICA	3.5
MOKKA	3
DÉCAFÉINÉ	3.5
DOUBLE EXPRESSO	5
CAPPUCCINO	6
CAFFÉ LATTE	6
CHOCOLAT CHAUD	6
IRISH (WHISKY) / ITALIAN (AMARETTO) / FRENCH (GRAND MARNIER) CAFÉ	12

AFTERNOON DESSERT

WAFFLE, VANILLE ICE CREAM, WHIPPED
CREME & STRABERRIES

18

DRESS CODE
PROPER DRESS REQUIRED
CASUAL CHIC

PETS ARE ALLOWED AND MUST BE KEPT ON A LEASH

PHONES ON SILENT OR VIBRATE MODE

CONTENT OF GLASSES

CHAMPAGNE	15CL
VIN	15CL
APERITIFS	7CL
ALCOOLS	5CL

WIFI



Thank you for your visit !

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FACEBOOK : PAVILLONDUZOUTE
INSTAGRAM : HOTELPAVILLONDUZOUTE

PRIX NETTE EN EUROS €