

The background features a mix of botanical and avian illustrations. In the top right, a branch with pink flowers and blue-green leaves extends across the frame. In the bottom left, another branch with similar flowers and leaves is visible. On the right side, a colorful Himalayan monal pheasant is perched on a branch, facing left. The bird has a green head with a crest, a reddish-brown neck, and green and blue feathers on its body. The overall aesthetic is elegant and naturalistic.

Moom

RESTAURANT

A decorative crosshair consisting of a vertical line and a horizontal line intersecting at the center, rendered in a thin gold color.

ENGLISH MENU

STARTERS

- Tuna Tataki**, grapefruit juice & passion fruit, pickled onions, raspberries *fish, sesame, soy, sulphites* 13 €
-  **Poached egg** with bacon-wrapped asparagus *gluten, milk, mustard, egg* 9 €
-  **XXL Mozzarella Sticks**, BBQ sauce, smoked mayonnaise, crispy bacon crumble *gluten, milk, mustard, soy, sulphites, egg* 10 €
- Beef Tacos**, guacamole, coriander, salsa, tomatoes x3 pieces *gluten, sesame, sulphites* 12 €
-  **Freshness** : mozzarella burrata, extra virgin olive oil, Parma ham *tree nuts, milk, sulphites* 12 €

SALADS


-  **Poké bowl** : rice, avocado, tuna tataki, mango, cucumber, chicken, cashew nuts, sweet chili mayo (vegetarian option available: falafel & vegan mayo) *tree nuts, gluten, fish, sesame, soy, sulphites* 19 €
-   **L'estivale** : roasted broccolini, romaine lettuce, sun-dried tomatoes, burrata, grilled vegetables (bell peppers, eggplant, zucchini), spinach pesto *tree nuts, milk, sulphites* 19 €
- Brutus** : romaine lettuce, crispy fried chicken, deviled eggs, Parmesan shavings, croutons & Caesar dressing *gluten, milk, mustard, fish, sulphites, egg* 18 €
- Pad thai** : rice noodles, carrots, peanuts, coriander, spring onion, marinated shrimp, panko shrimp, fried onions *arachide, seafood, gluten, fish, sesame, soy, sulphites* 18 €
- Salmon** : romaine lettuce, sun-dried tomatoes, gravlax salmon, beetroot, asparagus, citrus & guacamole *fish, sesame, gluten, soy, sulphites* 19 €

MAIN COURSES

- Grilled beef fillet**, fries, sauce of your choice 25 €
-  **Vitello tonnato**, sweet potato fries, sauce of your choice *mustard, egg, fish, sulphites* 25 €
- Classic Beef Tartare** (onions, pickles, capers), served with fries *mustard, egg, sulphites* 19 €
- Greek-style Beef Tartare** (cucumber, feta, olives), served with fries *milk, mustard, egg, sulphites* 20 €
- Tagliata di manzo with truffle oil**, arugula, sun-dried tomatoes, Parmesan & fries *milk, sulphites* 24 €
-  **Grilled octopus tentacle**, sweet potato fries & grilled vegetables *milk, mollusque, fish, sesame, sulphites* 25 €
- Tom Yum-style ramen** (peanut butter, curry & coconut), chicken gyozas, rice noodles, marinated chicken, pak choi & poached egg *gluten, milk, egg, sesame, soy, sulphites* 23 €
-  **Chakchouka**, feta and toasted cheese wrap with garlic *gluten, milk, egg, sulphites* 21 €
-  **Italian-style cordon bleu**, Parma ham, mozzarella, sun-dried tomatoes, Italian herb cream & olive mashed potatoes *gluten, milk, egg, sulphites* 22 €
- Breaded fish curry**, coconut curry milk, lemon, sautéed vegetables, rice noodles, coriander *gluten, milk, egg, fish, soy, sulphites* 22 €
-  **Conchiglioni stuffed with carbonara** *gluten, milk, egg* 20 €
- Duck breast** with pepper sauce & grilled vegetables *gluten, milk, sulphites* 23 €

CHOICE OF SIDE : Fries, sautéed vegetables or sweet potato fries (extra side €4)

SAUCES : Ketchup (*sulphites*), mustard (*mustard, sulphites*), mayonnaise (*mustard, egg, sulphites*), pepper (*milk, gluten, sulphites*), roquefort (*milk, gluten*), chive cream (*milk, celery, sulphites*), béarnaise (*sulphites, milk, egg*), BBQ, curry (*egg, mustard*) (extra sauce 1€)



 vegetarian dish


 Chef's choice

 contains pork

BURGERS



All our burgers are served with fries | Add 1.50€ to swap for sweet potato fries

-  **Club sandwich** : beetroot hummus, cheddar, coleslaw, pickled red onions, hard-boiled egg
gluten, milk, mustard, egg, sesame, sulphites 17 €
-  **Chicken Caesar** : Parmesan, romaine lettuce, Caesar dressing, bacon, breaded & fried chicken
gluten, milk, mustard, egg, sulphites 20 €

-  **Quesadillas** : 24-hour braised beef with a hint of spices, cheddar, served with the meat juices for dipping
gluten, milk, sesame, sulphites 19 €
- Smash burger** : smashed beef patty, cheddar, pickles, crispy fried onions, BBQ sauce
gluten, milk, mustard, egg, soy, sulphites 20 €

PIZZAS

-  **Margherita** : tomato base, mozzarella, basil & tomatoes
celery, gluten, milk 13 €
-  **Reine** : tomato base, mozzarella, mushrooms, Kalamata olives & ham
celery, gluten, milk 14 €
-  **Four Cheese** : provola, taleggio, Gorgonzola, mozzarella, honey, walnuts & truffle oil
tree nuts, gluten, milk 15 €
-  **Burrata** : cream base, mozzarella, arugula, pesto, Parmesan, burrata & Parma ham
celery, tree nuts, gluten, milk 18 €
- Greek** : cream base, mozzarella, kebab meat, red onions, feta, Kalamata olives & kebab sauce
celery, gluten, milk 17 €
-  **Parma** : cream base, mozzarella, kebab meat, red onions, feta, Kalamata olives & kebab sauce
celery, tree nuts, gluten, milk 18 €
-  **Angevine** : cream base, mozzarella, goat's cheese, pork cracklings, honey, arugula & red onions
celery, gluten, milk 16 €

-  **Gravlax** : cream base, mozzarella, gravlax salmon, red onions, Kalamata olives, arugula & asparagus
celery, gluten, milk, fish 17 €
- Los pollos** : tomato base, mozzarella, marinated chicken, grilled vegetables (eggplant & bell peppers) & Boursin cream
celery, gluten, milk, sulphites 15 €
-  **Carbonara** : cream base, mozzarella, guanciale, red onions, Parmesan & egg
celery, gluten, milk, egg 15 €
- Pepper** : tomato base, mozzarella, minced beef, red onions, grilled bell peppers & pepper sauce
celery, gluten, milk, mustard, egg, sulphites 16 €

Want to see what your dish
will look like?

We've thought of everything!

moom-restaurant.fr/la-carte

Doggy bag : 0,30 €

 vegetarian dish

 Chef's choice

 contains pork



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1€ = 1 POINT | 120 POINTS = 10€



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DESSERTS

MooMroles : cannelés bordelais, vanilla ice cream & homemade chocolate sauce*
gluten, milk, egg, soy, sulphites

Gourmet Coffee : brioche, fruit salad, berry pavlova with red berry coulis, rice pudding & chocolate mousse*
gluten, milk, egg

Chocolate Mousse*
milk, egg

French Toast Brioche, whipped cream, caramel & vanilla ice cream
gluten, milk, egg

♥ **Rice Pudding**, salted butter caramel & popcorn
tree nuts, milk

Fresh Fruit Salad served with a sorbet of your choice
milk, egg

Cheese Plate
tree nuts, milk

Pistachio & Raspberry Tiramisu
gluten, milk, egg

Berry Pavlova, red berries, berry coulis & a scoop of strawberry sorbet
milk, egg

*made with VALRHONA chocolate

ICE CREAM

Dinguerie : 1 scoop caramel, 1 scoop white chocolate, 1 scoop speculoos, whipped cream, caramel sauce, speculoos crumbles
gluten, milk, soy, egg

Dame blanche : 3 scoops vanilla, chocolate sauce, whipped cream
milk, soy

Liégeoise : 2 scoops with sauce (coffee *milk* or chocolate *milk, soy* or caramel *milk*) and 1 scoop vanilla, whipped cream
milk

OUR PARFUMS :

vanille *milk*, chocolat noir *milk, soy*, chocolat blanc *milk, egg*, café *milk*, menthe chocolat *milk, soy*, coco *milk*, caramel *milk*, spéculoos *milk, gluten*, lime, strawberry, mango, blackcurrant

8 €

Banana split : 1 scoop vanilla, 1 scoop strawberry, 1 scoop chocolate, banana, whipped cream, chocolate sauce
milk, soy

Alcoholic Sundae : (+ 1 € supplement)
Ask our team for available flavors (*sulphites*)

○
1 scoop
3 €

○○
2 scoops
5 €

○○○
3 scoops
7 €

🍰
whipped cream
supplement
1,20 €

♥ Chef's choice

♥ *Chef's choice*
🐷 *contains pork*

🌱 *vegetarian dish*

CHEF'S MENU

Starter + Main or Main + Dessert 28 €
Starter + Main + Dessert 35 €

🐷 **XXL Mozzarella Sticks**, BBQ sauce, smoked mayonnaise, crispy bacon crumble

Tuna Tataki, grapefruit juice & passion fruit, pickled onions, raspberries

🐷 **Poached egg** with bacon-wrapped asparagus

🐷 **Freshness** : mozzarella burrata, extra virgin olive oil, Parma ham

🌱 **Poké bowl** : rice, avocado, tuna tataki, mango, cucumber, chicken, cashew nuts, sweet chili mayo (vegetarian option available: falafel & vegan mayo)

🐷 **Burger Chicken caesar** : parmesan, romaine lettuce, Caesar dressing, bacon, breaded & fried chicken

Breaded fish curry, coconut curry milk, lemon, sautéed vegetables, rice noodles, coriander

Duck breast, pepper sauce, assortment of grilled vegetables

Three cheese plate

Chocolate mousse

Berry Pavlova, red berries, berry coulis & a scoop of strawberry sorbet

Dinguerie : 1 scoop caramel, 1 scoop white chocolate, 1 scoop speculoos, whipped cream, caramel sauce, speculoos crumbles

KIDS' MENU

(up to 10 years old)

12 €

Flavored syrup with water
Diabolo (syrup with lemonade)

Ground beef steak

🐷 White ham

Cheese burger
gluten, milk

Served with fries

🐷 Ham and cheese pizza
celery, gluten, milk

Three cheese pizza
celery, gluten, milk

Child ice cream *milk*

Brioche French toast
style with NUTELLA®
tree nuts, gluten, milk, egg, soy

FORMULA OF THE DAY

on the chalkboard

Only at noon

Main courses
14 €

Main courses +
dessert
16 €

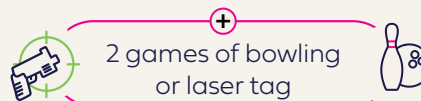
One drink* + main
course + gourmet
coffee of the day
19,90€

*valid on drinks
marked by



SILVER PACKAGE 25 €

Choose one main dish from
our salads, pizzas, or burgers



☀️ Valid evenings from Tuesday to Thursday
From June to September, valid Tuesday to Friday evenings
(Maximum 15 people)

Allergens: please refer to the menu



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moom-restaurant.fr



All prices include tax and service
Excessive alcohol consumption is harmful to your health
Please ask your server for the list of allergens
Accepted payment methods: Cash, Credit/Debit Cards, Meal Vouchers,
Conecs Restaurant Card