

  
Restaurant  
**Amon Nanesse**  
Liege  
Since 1993  


Your contact : Huberte  
Our adres :  
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To the attention of:.....  
Telephone number:.....  
Faxnumber: .....  
E-mail: .....

Dear,

Following your request , « La Maison du Peket » and its restaurant « Amon Nanesse »  
can you propose our various menus and rates :

Date of the event : .....Time: .....

Number of coverts : ..... On the occasion of : .....

Our offer:

- All prices are «included VAT».
- You can make a choice of fries, roast potatoes or baked potatoes in all main dishes
- Choose from a vegetarian dish is available for every course .
- Availability (on request) of a hall (+/- 45 people) on a separate floor of our restaurant.
- Our menus is available for groups from 12 people.

Our terms:

A provisional booking is made, from the moment of sending the quote. The reservation  
will be confirmed upon confirmation from your side :

- Over the phone (for groups smaller than 15 people) .
- Upon receipt of a deposit of 20 % on our account 001-7008707-48 IBAN:  
BE11001700870748 / CODE BIC: GEBABEBB ( for groups higher than 15 people)

To allow us to organize and serve you better, the restaurant also request you to  
kindly inform:

- One week prior to the date of event, choose from the menus ( 1 or 2)
- Four days before the date of event, your specific choice of all guests ( for  
starters , main courses and dessert), and the final number of guests.

  
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MENU 1:

Choice of starters:

1. Soup of the day
2. Toast Charlemagne (Flaky bun covered in a sauce of onions, thick bacon and mushrooms)
3. Nanesse toast (served with Herve cheese and Liège syrup)

Choice of main courses :

1. The queens bite (flaky bun covered in a cream of mushroom and chicken sauce)
2. Liège meatballs (ground beef, veal and pork served in a traditional sauce of beer, liege syrup and raisins)
3. Salmon filet grilled in garlic butter

Choice of desserts

1. The real coffee from Liège (whipped mocha ice cream, natural Juniper, whipped cream)
2. Chocolate mousse
3. Cooked pear in syrup (from october to mars)

Our price:

**Formule 1:** Starters-main courses OR main courses-dessert: EUR 22,50

**Formule 2:** Starters-main courses-dessert: EUR 28,00

Supplement drinks included, half bottle of wine per person + 1/4 bottle of water

**Formule 1+ :** 2 services + supl. drinks : EUR 31,00

**Formule 2+ :** 3 services + supl. drinks : EUR 36,50

*The coffee at the end of the meal : € 2.50 per person per formula*

  
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MENU 2:

Choice of starters:

1. Prawns in a crustacean sauce
2. Boar terrine with a seasonal salad
3. Curly endive salad served with thick cut bacon

Choice of main courses :

1. Chicken breast in aubel sauce (liege syrup, raisins, garlic)
2. Beef steak in green peppercorn sauce flambéed in Peket
3. Mullet filets of Nanesse

Choice of desserts

1. Belgian chocolate and speculos cookies
2. Palette of sorbet (chef's choice)
3. House dessert (Fresh strawberries, strawberry juniper, vanilla ice cream and whipped cream)

Our price:

**Formule 1:** Starters-main courses OR main courses-dessert: EUR 28,00

**Formule 2:** Starters-main courses-dessert: EUR 33,50

Supplement drinks included, half bottle of wine per person + 1/4 bottle of water

**Formule 1+ :** 2 services + supl. drinks : EUR 36,50

**Formule 2+ :** 3 services + supl. drinks : EUR 42,00

*The coffee at the end of the meal : € 2.50 per person per formula*