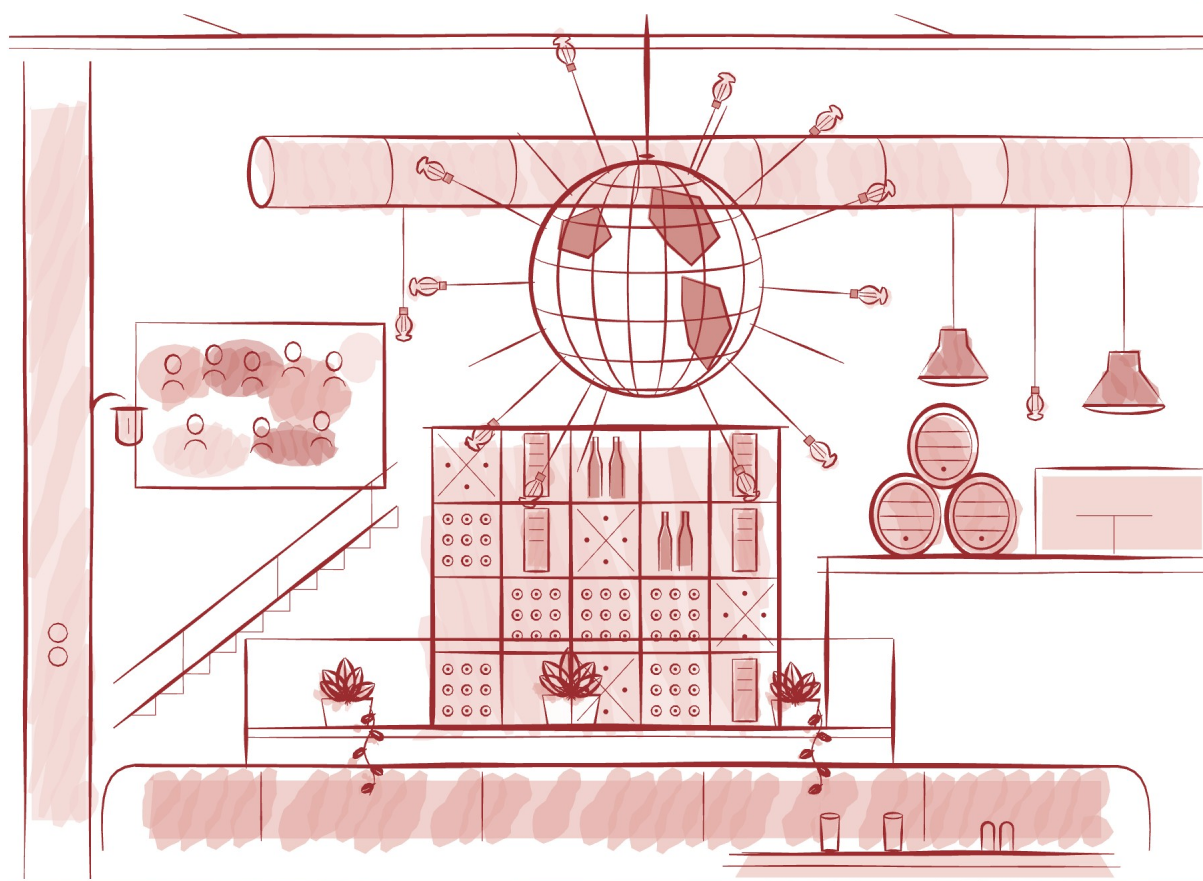


SUARLÉE · NAMUR

Le Félicien

brasserie

AUTUMN MENU · 2026



LEFELICIEN.BE

AVENUE D'ECOLYS 2 · SUARLÉE · +32 81 39 53 23

Edition of 19 October 2026

A WORD FROM THE HOUSE

Autumn comes to the table.

The days grow shorter, the plates grow warmer. Here is our very first autumn menu.

Ten months after reopening, Le Félicien welcomes its first autumn. And with it comes a natural urge to slow down, to warm up, and to enjoy hearty dishes with the flavours of the forest.

You spoke, we listened. Some dishes have stayed, others have been reworked, and many new ones are joining the menu. Not change for the sake of change, but because a living brasserie follows the seasons, the produce and what you feel like eating.

WHAT THIS MENU HAS IN STORE

The great classics are still here: our croquettes, Liège-style meatballs, the homemade vol-au-vent and grilled meats. They are the soul of a brasserie, and we would not change them for the world.

Around them, the season settles in: a gratinéed onion soup, a game terrine with toasted cramique, a crottin de Chavignol roasted with acacia honey, and bone marrow straight from the oven. As mains, a duck parmentier, sweetbreads with morel sauce, ham hock in a pastry crust or a « Rouge des Fagnes » beef skewer. And to finish, a brioche French toast with salted-butter caramel.

Behind every plate is a team that truly cares. Chef Sébastien Deprost, with more than thirty years of experience, carries this project alongside Maximilien de Sauvage with the same conviction as on day one.

Thank you for your trust. See you soon at Le Félicien.

YOUR OPINION MATTERS

An idea, a comment, a suggestion? Write to us at info@lefelicien.be — every message is read with care.

Did you enjoy your time with us? A positive review on Google or social media is the best encouragement for the whole team.



Our basket of fresh bread, offered by the house, is prepared for you on request to guarantee the best freshness.

All prices are in euros and include service and VAT.

THE PAGE THAT CHANGES EVERY WEEK

THIS WEEK'S *specials*

WEEK OF 21 - 25 OCTOBER

Tuesday to Friday · lunchtime only

STARTERS

Cream of pumpkin soup with roasted hazelnut pieces

— OR —

Surf & turf salad plate

MAINS

Pork cheek parmentier with red cabbage, rich jus

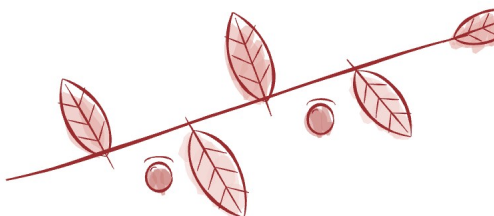
— OR —

Fish cake, Nantua sauce and baby potatoes

STARTER + MAIN

25 €

MAIN ONLY

18 €

MONDAY LUNCH

On Mondays the chef deliberately sets the weekly specials aside for a more spontaneous cuisine, made with market produce chosen that very morning. Ask our team for the dishes of the day.

Our specials may contain allergens not listed on the menu. If you have an allergy or intolerance, please ask us — we will be happy to help.

AT THE COUNTER

THE BAR

COCKTAILS

Le Félicien	11
<i>Passoa, gin, Cointreau, fruit juice</i>	
Negroni	10
Aperol Spritz	10
Hugo Spritz	10
Mojito	11

MOCKTAILS

Gimber Apple	8
<i>Gimber, apple juice, thyme syrup, ginger</i>	
Virgin Mojito	9

APERITIFS

Glass of « Perle de Wallonie »	10
Glass of « Perle de Wallonie Rosé »	10
Glass of « Vranken » Champagne	14
Kir Royal	15
Kir with white wine	6, 5
Campari / Pisang / Passoa	5
Martini red / white	6, 5
Port / Pineau	6, 5
Ricard	7
Picon (with beer or white wine)	8, 5
Red / white sangria	9

ALCOHOL-FREE
APERITIFS

Pisang 0 %	5
Crodino 0 %	6

GIN

Beefeater	8
Namur gin « Au Bleu de Sambre et Meuse »	11
Namur gin « Ma Belle »	11
Hendrick's	11

RUM

Havana Club 3 years · white	8
Havana Club Especial · dark	8

WHISKY

Jameson Irish Whiskey	8
Jack Daniel's n°7	8

VODKA

Absolut Vodka	9
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Soft drink mixer 3, 5
with gin, aperitifs, whisky, vodka and rum

AT THE COUNTER

BEERS

ON TAP

	25cl	33cl	50cl
Jupiler 5,2°	3,5		6
Blanche de Namur 4,5°	3,5		6
Leffe Blonde 6,6°		5	
Houpe 7,5°		6	
Tripel Karmeliet 8,4°		6	

ALCOHOL-FREE

	25cl	33cl
Jupiler 0,0°	3,5	
Leffe Blonde 0,0°		4,5
Bertinchamps Zero 0,0°		5,5
Bertinchamps Zero Passion 0,0°		5,5
Houla Houpe 0,3°		5,5
Chouffe 0,4°		5,5

BOTTLED

	25cl	33cl
Lindemans Pêcheresse 2,5°	4,5	
Lindemans Kriek 3,5°	4,5	
Duvel 8,5°		5
La Borgia 8,0°		5
La Marlouf 8,0°		5
Chimay Blue 9,0°		6
Westmalle Tripel 9,5°		5,5
Houpe Jambes en l'Air 4,8°		5,5
Philomène Florale 5,5°		5,5
Bertinchamps Blonde 6,2°		5,5
Bertinchamps Triple 8,0°		5,5
Bertinchamps Grapefruit 5,0°		5,5
Orval 6,2°		6
Chouffe Cherry 8,0°		5,5

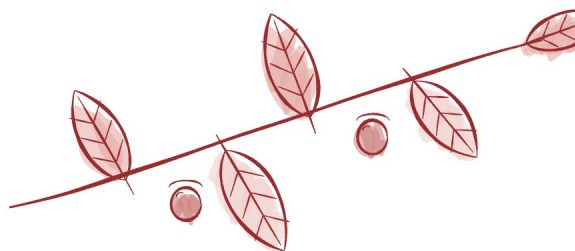


AT THE COUNTER

SOFT DRINKS

Chaudfontaine still or sparkling · 25cl	3,2
Chaudfontaine still or sparkling · 50cl	5,2
Perrier · 33cl	4,2
« Reinette et Co » apple juice	4,2
Apple-cherry juice « Minute Maid »	3,5
Tomato juice « Minute Maid »	3,5
Orange juice « Minute Maid »	3,5

Coca-Cola / Coca-Cola Zero	3,5
Fanta	3,5
Sprite	3,5
Tonic	3,5
Citrus tonic	3,5
Fuze Tea lemon	3,5
Fuze Tea peach	3,5



WHO WE ARE

Le Félicien, a brasserie for everyone.

Le Félicien was born here, at the heart of the Business Village Ecolys. And this is where it found its calling: to be everyone's brasserie.

For the colleague looking for a real lunch break between two meetings. For the traveller who drops their bags at the Ibis Styles and wants, that evening, a proper meal. For the visitor leaving an auction at Rops, keen to celebrate or console themselves.

For the driver charging their car next door, who decides that forty minutes is the perfect time for a dish of the day. And of course, for the people of Suarlée, Namur and beyond, who need no special occasion to come and eat well.

Here, we make no distinctions. We do brasserie: honest, generous, well made.

Le Félicien is your brasserie. That is what we are here for.



AUTUMN MENU

STARTERS

TO SHARE

Aperitif board · for 2 **11**French onion soup **10***grated Emmental and croutons* 1 · 5 · 13Gembloux smoked salmon **18** · **as a main 21***chopped shallots, gravlax sauce and toast* 1 · 2 · 5 · 6Game terrine **17***two chutneys, dried fruit and toasted cramique (raisin bread)* 1 · 4 · 9 · 13Roast crottin de Chavignol with acacia honey **16***four spices and citrus-poached pears* 1 · 13Curried scampi in puff pastry **17***with a coconut milk bisque* 1 · 2 · 3 · 10 · 13Oven-roasted bone marrow **18***garlic and fresh herb persillade, crispy onions and grilled focaccia · 20 min* 1 · 5 · 10 · 14

OUR CROQUETTES

1 PIECE · 2 PIECES

Cheese croquette **10** / **16** 1 · 4 · 6 · 9 · 12 · 13Pulled beef croquette **11** / **17***rocket and tonkatsu sauce* 1 · 2 · 4 · 8 · 9 · 10 · 13North Sea grey shrimp croquette **13** / **21** 1 · 3 · 4 · 6 · 9 · 12 · 13Duo of croquettes, cheese & shrimp **19** 1 · 3 · 4 · 6 · 9 · 12 · 13

MAIN COURSES

MEAT

Steak tartare « américain », seasoned or plain **23***salad and fries* 4 • 6 • 9The Féliburger **28***Holstein beef, brioche bun, raclette cheese, red onions, lettuce, Liège-syrup mayonnaise, fries* 1 • 4 • 6 • 9 • 12 • 13Liège-style meatballs **19***fries* 1 • 4 • 6 • 9 • 11 • 13Meatballs in tomato sauce **19***fries* 1 • 4 • 6 • 8 • 11 • 13Homemade vol-au-vent with veal meatballs **24***puff pastry and fries* 1 • 4 • 8 • 13Duck parmentier **27***broccoli mash and rich jus* 1 • 4 • 11 • 13Ham hock in a pastry crust **27***Dijon mustard sauce, fries • 20 min* 1 • 5 • 6 • 8 • 11 • 13Grilled veal sweetbreads, morel sauce **36***with a potato galette* 1 • 5 • 11 • 13

FROM THE GRILL

*served with fries and a sauce of your choice*Grilled Irish beef fillet mignon **29**« Rouge des Fagnes » beef skewer **31**Semois yellow chicken skewer **24**Rib-eye steak of the moment **38**

SAUCES

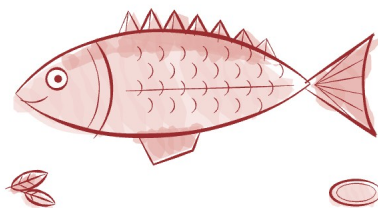
Homemade béarnaise • Archiduc • ten-pepper • Roquefort • Dijon mustard • Creamy morel (+2)

Tip: to respect the quality and flavour of our meat, we do not recommend ordering it well done.

ALLERGENS

- | | | | | | | |
|-----------------|--------------------|----------------------|------------------|------------------|------------------|---------------------|
| 1 Gluten | 2 Fish | 3 Crustaceans | 4 Eggs | 5 Peanuts | 6 Mustard | 7 Molluscs |
| 8 Soy | 9 Sulphites | 10 Sesame | 11 Celery | 12 Lupin | 13 Milk | 14 Tree nuts |

Allergens in our à la carte dishes are shown by numbered references. Our specials and drinks may contain allergens that are not listed. If you have an allergy or intolerance, please ask us. Recipes may vary from time to time.



FISH

Oven-roasted salmon fillet **26**

sautéed vegetables, béarnaise sauce and fries 2 · 9 · 13

Line-caught sea bass fillets **28**

creamed spinach coulis and mashed potatoes 1 · 2 · 4 · 13

Whole roasted gilt-head bream **27**

sautéed vegetables, tandoori mayonnaise and fries

2 · 4 · 6

PASTA

Rigatoni gratin with ham and

cheese **15** 1 · 4 · 8 · 13

Truffled chicken cannelloni

gratin **20** 1 · 4 · 5 · 6 · 11 · 13

Linguine with roasted king prawns **23**

and Alfredo sauce 1 · 2 · 3 · 4 · 5 · 6 · 11 · 13

VEGAN & VEGGIE

Falafel bowl **17**

hummus and guacamole 10

Veggie burger **23**

brioche bun, cheese croquette, potato rösti, pepper sauce, salad 1 · 4 · 6 · 9 · 11 · 13

VEGAN VERSION AVAILABLE ON REQUEST

Spinach & ricotta cannelloni **21**

gratinéed with tomato sauce 1 · 4 · 8 · 13

FOR THE LITTLE ONES

Meatballs, tomato or Liège sauce,

fries **10** 1 · 4 · 6 · 8 · 9 · 11 · 13

Vol-au-vent, fries **11** 1 · 4 · 8 · 13

Rigatoni with ham and cheese **10** 1 · 4 · 8 · 13

Beef skewer, fries **15**

MAIN-COURSE SALAD

Périgord salad **24**

smoked duck breast, confit duck gizzards, game terrine and toasted cramique 1 · 4 · 5 · 9 · 13 · 14

SIDES

Fresh fries cooked in beef fat · mashed potatoes ·
potato croquettes

Mashed potatoes available instead of fries.

Extras: green salad, hot vegetables, fries or a second
hot sauce of your choice **3, 50**

CONDIMENTS

Mayonnaise · ketchup · mustard **0, 50**

Sauces for the grill: see page 8.

A SWEET ENDING

DESSERTS

Brioche French toast **12***salted-butter caramel and vanilla ice cream* 1 • 4 • 5 • 9 • 13Mandarin and speculoos cheesecake **12** 1 • 4 • 13 • 14Chocolate mousse **11***custard and whipped cream* 4 • 13Crème brûlée **11** 4 • 13Dame blanche with hot chocolate sauce **11** 1 • 4 • 13Dame noire (chocolate sundae) **11** 1 • 4 • 13Banana split **12** 1 • 4 • 13Brazilian sundae (caramelised nut brittle) **11** 1 • 4 • 13 • 14Sorbet Colonel (lemon sorbet & vodka) **14** 9Café gourmand **14***or with the hot drink of your choice — from 14* 1 • 4 • 9 • 13 • 14

HOT DRINKS

Coffee	3, 5
Espresso	3, 5
Decaf	3, 5
Cappuccino	4
Decaf cappuccino	4
Double espresso	5
Latte	4, 5
Hot chocolate	4
Irish coffee	10
Italian coffee	10
Herbal tea: mint / lime blossom / verbena	4
Teatower tea	4

DIGESTIFS

Amaretto	8
Cointreau	8
Limoncello	8
Sambuca	8
Baileys	8
Grappa	10
Hennessy V.S. Cognac	10
Pear Cognac	10
Calvados	10
Green Chartreuse	11

THE CELLAR

WINES

CHAMPAGNE & SPARKLING

	75cl
Champagne Vranken · brut	75
Perle de Wallonie · rosé	58
Perle de Wallonie · white	58
Chant d'Éole	75

HOUSE WINE

	12,5	25	50	75cl
White / red / rosé	5	9	16	25
Chardonnay	6			28
Wine to discover	8			32
Sweet white	6			

ROSÉ WINES

House selection

	75cl
Cinsault · Chevalier Alexis Lichine	25
Rosé · Domaine de la Baume	32

Belgian wines

Cupidon · Côtes de Sambre et Meuse	36
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WHITE WINES

House selection

	75cl
Sauvignon · Chevalier Alexis Lichine	25
Viognier · Domaine de la Baume	32

WHITE WINES · REGIONS

	37,5	75cl
<i>Alsace</i>		
Domaine Eugène Klipfel <i>Pinot Gris</i>	22	32
<i>Loire</i>		
Domaine de Beaurepaire <i>Menetou-Salon</i>		34
Sancerre La Gemièrre · white	28	48
<i>Bergerac</i>		
Château des Eyssards <i>Bergerac moelleux (sweet)</i>		28
<i>Burgundy</i>		
Domaine Moillard Grivot <i>Chardonnay</i>		34
Domaine Moillard Grivot <i>Chablis</i>	26	46
<i>Bordeaux</i>		
Château Cantelys <i>Pessac-Léognan</i>		65
<i>Rhône Valley</i>		
Viognier « Lou Pontias »		29
Domaine Ferraton <i>Crozes-Hermitage</i>		48
<i>Italian wines</i>		
Guerriero del Mare		56
<i>Belgian wines</i>		
Citadelle · Côtes de Sambre et Meuse		36

THE CELLAR



RED WINES

	37,5	75cl		37,5	75cl
House selection			Bordeaux		
Merlot · Chevalier Alexis Lichine		25	Château Lestage-Simon	25	42
Syrah · Domaine de la Baume		32	<i>Haut-Médoc</i>		
Alsace			Château Sergant	26	44
Domaine Eugène Klipfel	22	32	<i>Lalande-de-Pomerol</i>		
<i>Pinot Noir</i>			Sarget de Gruaud		68
Loire			<i>Saint-Julien</i>		
Sancerre La Gemièrre · red	28	48	Château Yon Figeac		72
Domaine Les Echaliers	20	34	<i>Saint-Émilion Grand Cru Classé</i>		
<i>Saint-Nicolas-de-Bourgueil</i>			Rhône Valley		
M de Montguéret		32	Domaine Claire Clavel « Syrius »		32
<i>Saumur rouge</i>			<i>Saint-Gervais</i>		
Burgundy · Beaujolais			Boissy & Delaygue « Gondran »		40
Domaine Moillard Grivot	26	44	<i>Vacqueyras</i>		
<i>Pinot Noir</i>			Victor Bérard		46
Languedoc			<i>Gigondas</i>		
Château Saint-James		30	Victor Bérard		46
<i>Corbières</i>			<i>Saint-Joseph</i>		
Les Indomptables		32	Italian wines		
<i>Terrasses du Larzac</i>			Boccantino		32
			<i>Primitivo Susumaniello</i>		
			Casali del Barone		42
			<i>Barolo DOCG</i>		
			Gabbia d'Oro		46
			<i>Amarone della Valpolicella</i>		
			Belgian wines		
			Terra Nova		38
			<i>Côtes de Sambre et Meuse</i>		

NEED ADVICE ON FOOD & WINE PAIRING?

Our team will be delighted to guide you. Our house wine is also served by the glass and by the carafe (page 11).

Vintages may change from time to time – please ask.

OUR NEIGHBOURS AT THE BUSINESS VILLAGE



BY SALLE DE VENTES ROPS

SALLE DE VENTES ROPS

At the heart of the Business Village Ecolys in Namur, the **Salle de Ventes Rops** is today the largest auction house for antiques and collectibles in Europe, by floor space and by the number of lots on offer.

With **7,500 m² of exhibition space** and **more than 12,000 lots per sale**, it offers a unique panorama: antique furniture, paintings, works of art, jewellery, design and rare collector's pieces.

A digital pioneer, Rops makes it easy to bid on site or online, through a high-performance platform and QR codes. Every two months, its major sales draw an international audience and contribute to Namur's cultural and economic standing.

A place inspired by Félicien Rops, dedicated to art, heritage and passing things on.



EXHIBITIONS & SALES CALENDAR

www.rops.be

LOOKING TO SELL?

Antiques, jewellery, gold or silverware: free, no-obligation valuations

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OUR NEIGHBOURS AT THE BUSINESS VILLAGE



BUSINESS VILLAGE ECOLYS

Just outside Namur, the **Business Village Ecolys** is a complete business ecosystem bringing together offices, coworking spaces, a conference centre, a hotel, restaurants, an audiovisual studio and an auction house of European stature.

The site also offers extensive event facilities, with **modular rooms for 2 to 700 people**, suited to meetings, training sessions, conferences, seminars and receptions.

A place for meetings and synergies, Ecolys welcomes companies, freelancers and visitors every day in a modern, accessible and practical setting. It is also home to the **Cercle de Wallonie-Bruxelles**, the leading business club in French-speaking Belgium.

A lively place, designed for working, hosting and connecting.



OUR NEIGHBOURS AT THE BUSINESS VILLAGE



Namur

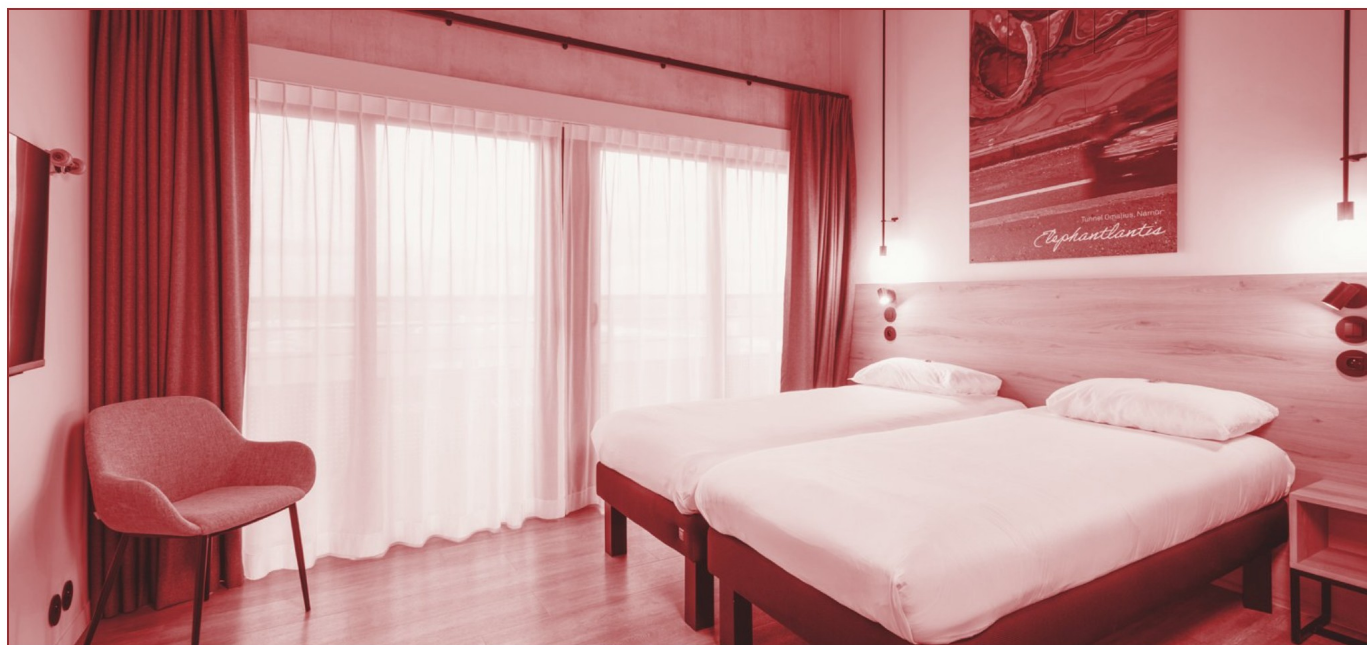
IBIS STYLES NAMUR

Right in the Business Village Ecolys, the hotel offers a modern setting, perfectly connected to Namur's business life.

With **200 comfortable, bright rooms**, it welcomes business travellers as well as couples, families and groups. Every room combines contemporary design, quality bedding, a functional workspace and high-speed Wi-Fi.

Ideally located right next to the main motorways, the hotel offers quick access to Brussels, Liège or Luxembourg while staying just minutes from the centre of Namur — a favourite address for business stays, seminars and events.

A friendly, practical and modern place, designed to combine work, comfort and relaxation.



PRIVATE HIRE • GROUPS • BANQUETS

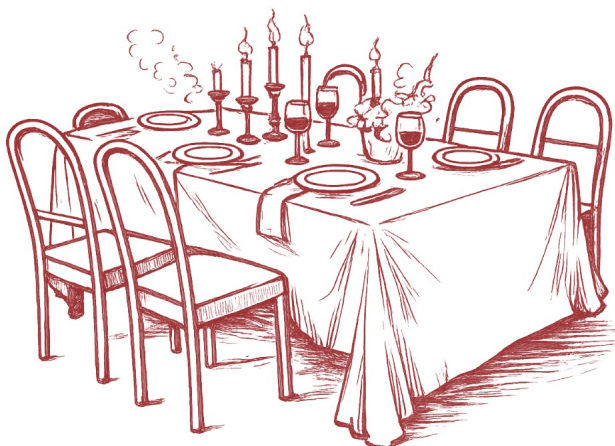
YOUR EVENTS

at Le Félicien

The **first floor of Le Félicien** hosts dinners, banquets and receptions in a warm and elegant setting.

It is just as suited to **private occasions** — birthdays, family celebrations, anniversaries, communions — as to **business events**: business lunches, meetings, seminars or company receptions.

The spaces can be fully combined with the rooms of the Business Village Ecolys, for tailor-made events, small or large.



MENUS FROM

27 €*drinks not included*

AT LE FÉLICIEEN
evenement@lefelicien.be

BUSINESS VILLAGE ROOMS
event@bvea.be

BOOK A TABLE

www.lefelicien.be • reservation@lefelicien.be
Avenue d'Ecolys 2 • 5020 Suarlée • +32 81 39 53 23

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