

Menu

ALL PREPARATIONS ARE SERVED IN **BELIX** PRODUCTS

12H - 14H

VEVIBA BEEF, **BÉARNAISE** WITH **ROCHEFORT BUTTER** AND **PUR-NATUR YOGHURT**

VEVIBA BEEF, **AGRAL THREE-PEPPER BUTTER**

D'ARGIFRAL BLACK AND WHITE PUDDING AND **MEAT LOAVES**

PÈRE OLIVE OLIVES, TAPENADES AND HUMUS

14H - 16H

ALTERNATIVELY :

CONSERVERIE ET MOUTARDERIE BELGE VOL AU VENT, WITH **AGRAL DILL-LEMON BUTTER**

AND ORIENT DRINK **CHARDONNAY**

CONSERVERIE ET MOUTARDERIE BELGE WATERZOOI, WITH **AGRAL DILL-LEMON BUTTER**

AND ORIENT DRINK **CHARDONNAY**

DETRY MEATBALLS IN **CONSERVERIE ET MOUTARDERIE BELGE SAUCE CHASSEUR**

16H-18H

ALTERNATIVELY :

VEVIBA BEEF STEW WITH **CONSERVERIE ET MOUTARDERIE BELGE TOMATO SAUCE**

AND **PÈRE OLIVE OLIVES** SERVED WITH **PÈRE OLIVE TAPENADES AND HUMUS**

VEVIBA BEEF STEW "**BOURGUIGNON STYLE**" WITH ORIENT DRINK **MERLOT**

GIBIER D'ARDENNE HIND STEW WITH **CONFITURE L'ARDEENNAISE**

BLUEBERRY, RASPBERRY, FIG OR ORANGE JAM/JELLY

GIBIER D'ARDENNE GAME WITH **MEURENS & RODRIGUES LIÈGE SYRUP**

DESSERTS

GOFRINO WAFFLES

PUR-NATUR YOGHURT WITH **CONFITURE L'ARDEENNAISE JAM**

OR **MEURENS & RODRIGUES LIEGE SYRUP**

LADY'S NUTTS COFFEE WITH **LENOIR HAZELNUT LIQUOR « NUTTS ORIGINAL »**

Agral

butter



d'Argifral



AGRAL

Louis-Philippe CRAHAY
+32 478/56 31 40
louis-philippe.crahay@agral.be
www.agral.be

Hall 10.1/D-039

DAIRY

BELIX

Frédéric Van der Cam
+32 71/80 06 80
fredvdc@belix.be
www.belix.be

Hall 5.1/B - 054

PACKAGING FOR
HORECA

BUTTEREI PUR NATUR

Filip ROUFFE
+32 80/64 03 40
frouffe@purnatur.eu
www.purnatur.eu

Hall 10.1/D - 037b

DAIRY

CONSERVERIE ET MOUTARDERIE BELGE

Raphaël RENSON
+32 87/85 80 10
raphael.renson@moutarderie.be
www.moutarderie.be

Hall 5.2/D - 053

SAUCE/MUSTARD/
READY MEALS

CONFITURE L'ARDENNAISE

Bernard VERHAMME
+32 4/228 91 59
bernard@confiturelardenaise.com
www.confiturelardenaise.com

Hall 11.1/F - 040a

FINE FOOD

D'ARGIFRAL

Francis ARCHAMBEAU
+32 475/77 86 96
francis@dargifral.com
www.dargifral.com

Hall 5.2/C - 052a

MEAT

DETRY

Bernard LEVAUX
+32 87/68 06 00
bernard.levaux@detry.com
www.detry.com

Hall 5.2/D - 051

MEAT



GOFRINO
Thomas Bietlot
+32 19/54 41 99
thomas@gofrino.eu
www.gofrino.eu

Hall 4.1/D-014

WAFFLES

Le Gibier d'Ardenne

LE GIBIER D'ARDENNE
Hugo SMETS
+ 32 61/21 71 38
hugo.smets@bp-o.eu
www.legibierdardenne.be

Hall 5.2/D - 055

MEAT



SCS LENOIR (Nutts original)
Pascal Lenoir
+32 495/20 75 99
nuttsoriginal@gmail.com
www.nuttsoriginal.com

Hall 11.1/G - 049

FINE FOOD



MEURENS & RODRIGUES
Helio RODRIGUES
helio@sirop-liege.com
+32 473/54 14 63
www.sirop-liege.com

Hall 11.1/F - 040a

FINE FOOD



MATHOT - SOFRA
Cécile MATHOT
+32 82/22 40 83
cecile.mathot@skynet.be
www.butter-cheese.com

Hall 10.1/E - 036

DAIRY



NIGHT ORIENT
Arnaud JACQUEMIN
+32 497/41 28 58
ajacquemin@nightorient.com
www.nightorient.com

Hall 8.1/D - 099

DRINKS



PÈRE OLIVE
Frédéric DENEYER
32 85 /82 56 10
commercial@pereolive.com
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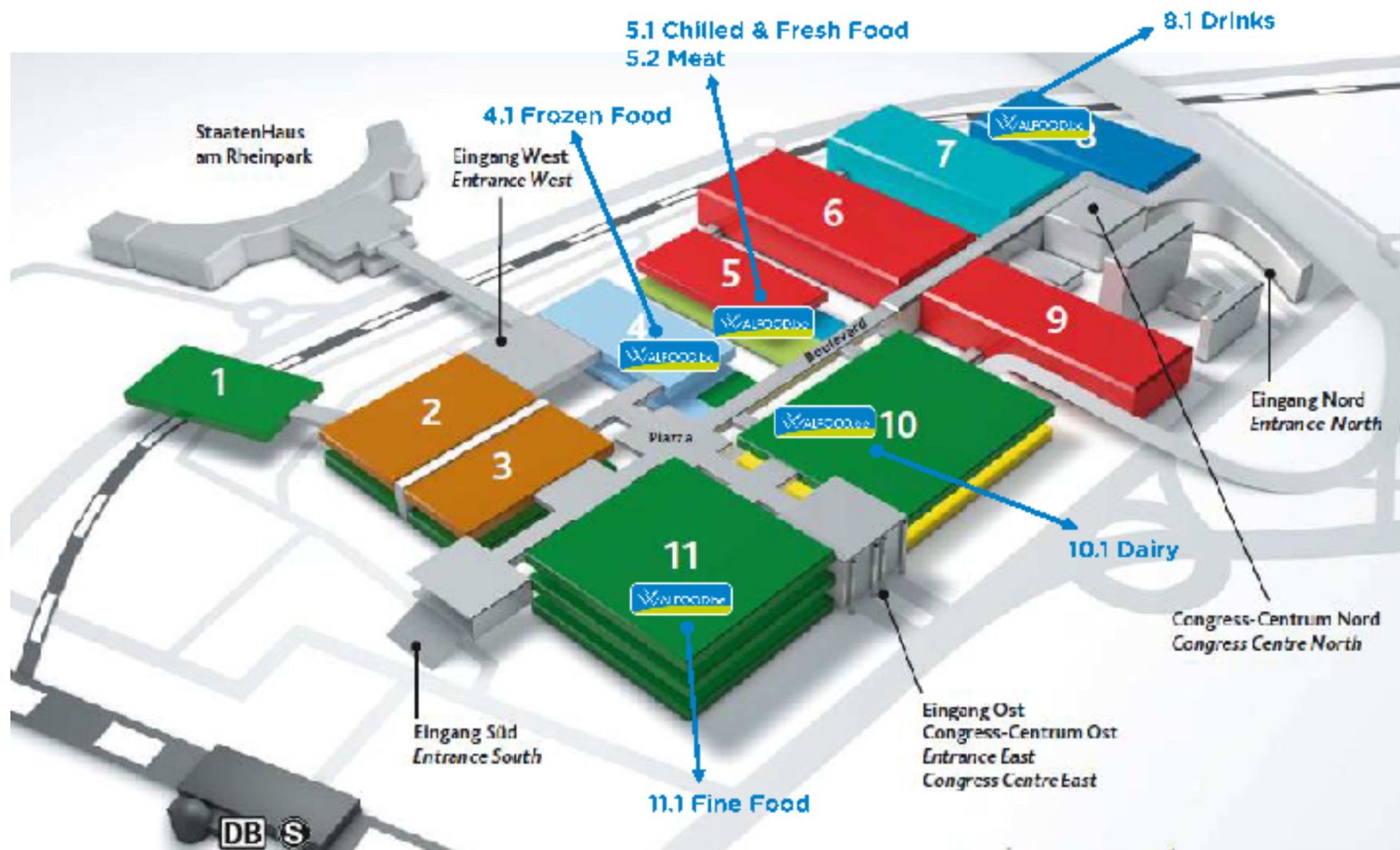
OLIVE



VEVIBA
Alexandre PEROL
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Hall 5.2/D - 055

MEAT



Hall 5.2 Stand C 052



Inspired by Food

