

OBJECT 47-A OBJECT 26-G

POSITION: 788, 4, 84
ANGLE: 35, 29, 75
DATA: ACTIVE
STATUS: LOCKED

POSITION: 29, 405, 11
ANGLE: 55, 68, 11
DATA: ACTIVE
STATUS: UNLOCKED

TARGET: ENEMY
DISTANCE: 3214
ALTITUDE: 282

TARGET: -
DISTANCE: -
ALTITUDE: -



VOYAGER

Cafe



MENUS
FOR COMPANIES

200
190
180
170
160
150
140
130
120
110
100
90
80
70
60
50
40
30
20
10
0

DRINKS

INTERGALACTIC

1 MOON
R-0-0-1-3-1
L-1-0-2-2-1
R-0-0-1-3-1
L-1-0-2-2-1

UNIT 01 - 8420389246.953
UNIT 02 - 7853487304.346
UNIT 03 - 0396038467.426

21616-4684
3253-18324 0 0 0 2692- 1
00182058 11 018759 3345-
5558 26 16343454 1 2345-
7 1455 2452 2 2 2 3235-
35582254 7459 4847
82545882 1 0 1756-
765982 45245 8847
234546 782 4521
3858323456777 5685-2
26285482 88 4521
3155457 26958 4557-
7901010010



FOR A RECEPTION OR FOR A BREAK

Coffee EXPRESS

4.15 €*

- Coffee and tea, biscuits
- Water (choice of water)
- Selection of soft drinks by the glass

Coffee CLASSIQUE

7,80 €*

- Regional apple juice or
- Squeezed orange juice
- Coffee, tea, water
- Fruit salad
- Apple cake
- Home-made yoghurt

Coffee BREAKFAST

9,55 €*

- Local apple juice or
- squeezed orange juice
- Coffee, tea, water
- Assortment of mini pastries
- (chocolate bread, croissant, Swiss cakes)
- Fruit salad
- Home-made fruit yoghurt

APERITIVES

ANTARES formula

15.55 €*

- (2 glasses per person)
- Cava, crème de cassis
- Orange juice
- Water
- 2 seasonal zakouskis per person

VEGA formula

19.50 €*

- (2 glasses per person)
- Champagne, crème de cassis
- Orange juice
- Water
- 2 seasonal zakouskis per person
- Beer

SIRIUS formula

21.20 €*

- (2 glasses per person)
- Champagne, crème de cassis
- Orange juice
- Water
- 2 seasonal zakouskis per person

*All prices are exclusive of VAT



TURBINE R14
 STATUS: ON
 POWER: 29
 TEMPERATURE: 332
 PRESSURE: 32
 LOCK 1: ON
 LOCK 2: ON

LUNCH

SPATIAL

2 MARS
 R-0-0-1-3-1
 L-1-B-2-2-1
 R-0-0-1-3-1
 L-1-B-2-2-1

UNIT 01 - 8420389246.953
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SANDWICH LUNCH*

BASE :

- 1 stuffed wrap 1/2/4
- 1 sesame bagel garnished 2/4
- 1 artisanal chiabatta 3/5
- 1/4 house wine
- 1/2 water
- Softs and coffee

ARTEMIS

14,50€*

(Sandwich and drinks)

A CHOICE OF 3 FILLINGS

CHEDDAR CHICKEN

Chicken, mayonnaise, basil, tomatoes

VEGETARIAN

Grilled vegetables, salad, pesto and pickled cucumbers

TUNA MAYONNAISE

Tuna, arugula, tomatoes

USA

Pure american beef, eggs, pickles onions

CREVETTES ROSES

Pink shrimp cocktail, fine frisée and citrus

(minimum 30 people)

SKYWALKER

17,60€*

(Sandwich and drinks)

A CHOICE OF 3 FILLINGS

SOUTHERN FLAVOR

Feta, sun-dried tomato caviar, grilled peppers, salad, cucumbers

CESAR

Chicken, salad, Caesar sauce, parmesan cheese

ITALIAN

Italian ham, mozzarella, arugula salad, tomatoes, oil, salt, pepper

SCANDINAVIAN


Smoked salmon, fresh cheese, chives, pink pepper

FARMER

Fresh cheese, omelette, grilled bacon

*All prices are exclusive of VAT

WALKING DINER - EXPLORER

23,95 €*
An astronaut in a white space suit is floating in space, surrounded by numerous dark, irregularly shaped asteroids of various sizes. The background is a deep blue and black space filled with stars and a faint nebula.

(minimum 30 people)

- **3 COLD BITES**

Bruschetta with tomato confit and burrata

Mini milk bread with egg scramble and grilled bacon

Smoked salmon and cream cheese wrap

- **3 HOT BITES**

Orval and Semois Croque

Poultry and Cheddar Tortillas

Finger-Food fish and poultry

- **DRINKS INCLUDED**

1/4 house wine

Waters and soft drinks

Coffee after meal

LUNCH, STARTER, MAIN COURSE AND DESSERT

PRICE PER PERSON, DRINKS INCLUDED

MENU MISSION

42,50 €*
An astronaut in a white space suit is floating in space, surrounded by numerous dark, irregularly shaped asteroids of various sizes. The background is a deep blue and black space filled with stars and a faint nebula.

- **STARTERS**

Home-made duck and pistachio terrine with apple and pear chutney

or

Fresh salmon tartar, crunchy smoked salmon with sour cream

or

Tabbouleh with legume nuggets, steamed vegetables, falafel and vegan broth (vegan)

- **MAIN COURSES**

Lamb shoulder confit with thyme, seasonal vegetables and gratin dauphinois

or

Chicken steak, mushroom cream, seasonal vegetables and potato pancakes

or

Grilled vegetable mille-feuilles with barley and melting leeks (vegan)

- **DESSERTS**

Speculoos and vanilla bavaois

or

Chocolate cake with custard

or

Juliette's Delight Tart from Libin

- **DRINKS INCLUDED**

1/4 house wine red

1/4 white house wine

Water and soft drinks

Coffee after the meal

*All prices are exclusive of VAT

SELF-SERVICE

PRICE PER PERSON, DRINKS INCLUDED

CONVIVIAL AND QUICK FORMULA

• MENU VOYAGER COLD

17,00€*

- 1 self-service cold dish
- 1 self-service dessert

• MENU VOYAGER HOT

21,25€*

- 1 self-service hot dish
- 1 self-service dessert

• MENU VOYAGER MIXED GRILL

22,10€*

- 1 self-service grilled dish
- 1 self-service dessert

• DRINKS INCLUDED

Glass of house wine

or

beer

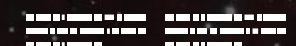
or

soft drinks/water



BLOCK-A

[37]



[25]

*All prices are exclusive of VAT

BUFFET

COSMIC

3 URANUS

BUFFET TERROIR*

39,40 €*

(minimum 50 people)

- Slate of charcuterie from our Ardennes
- Roast suckling pig with mustard
- Duck terrine with pistachio
- Pâté en croute
- Roast beef with herbs
- Smoked ham and tomato confit
- Sausage from Gaul
- Caesar chicken and frisée salad
- Black and white pudding
- Stuffed eggs mimosa
- Cucumber stuffed with ham salad
- Potato salad
- Frisée salad with bacon
- Carrot and orange salad
- Quinoa salad
- Remoulade celery
- Tomatoes and red onions
- Mayonnaise, cocktail, tartar and vinaigrette
- Assortment of breads
- Mini dessert buffet (chocolate mousse, tiramisu, fruit bavarois, mini pastries, fruit salad...)

DRINKS INCLUDED

1/4 house wine red
1/4 white house wine
Water and soft drinks
Coffee after the meal

*All prices are exclusive of VAT

BUFFET TERRE & MER*

46.60 €*


(Minimum 50 people)

COLD

- Slate of charcuterie from our Ardenne
- Smoked salmon mousse in glass
- Pistachio duck press
- Pâté en croute
- Roast beef with herbs
- Smoked ham and tomato confit
- Fish and shellfish terrine
- Caesar chicken and frise salad
- Salmon en Belle Vue
- Mimosa stuffed eggs
- Marinated Comcombre
- Carrot and orange salad
- Quinoa salad
- Remoulade celery
- Tomatoes and red onions
- Mayonnaise, cocktail, tartare and dressing
- Assortment of breads

HOT

- Braised octopus, cream of vegetables, gratin Dauphinois
- Cook pot, fish and seafood, rice

DESSERT

Mini dessert buffet (chocolate mousse, tiramisu, fruit bavaois, mini pastries, fruit salad...)

3 URANUS
RESTAURANT
LIEGE

DRINKS INCLUDED

1 / 4 house wine red
1 / 4 white house wine
Water and soft drinks
Coffee after the meal

*All prices are exclusive of VAT



GASTRONAUT BUFFET

60,90 €*

SURF

Crab and mango in a glass jar
Fish terrine on a mirror
Diced tomatoes and prawns in verrine Salmon
in Bellevue
Sushi and maki

TURF

Assortment of cold meats and cured meats (*regional smoked ham, blood sausage, coppa, pancetta*)
Duck and foie gras terrine, onion confit
Boquillon beef carpaccio, truffle oil and parmesan
Ardennes salad with confit bacon, pommes charlottes in vinaigrette
Grilled vegetables and thin slices of chicken Caesar
Stuffed eggs mimosa

HOT MEALS

Piece of beef with Béarnaise sauce, gratin dauphinois
Archduke chicken, green beans and potato gratin
Poached cod, white wine sauce, leek and rice

SIDE DISHES

Pasta salad, quinoa salad, tomato salad, coleslaw, celery remoulade
Mayonnaise, cocktail, tartar and vinaigrette
Assortment of breads
Mini dessert buffet (*mousse au chocolat, tiramisu, bavaois aux fruits, mini pâtisseries, salade de fruits...*)

DRINKS INCLUDED

1/4 de vin maison rouge
1/4 de vin maison blanc
Eaux et softs
Café après le repas



ASTROGRILL BUFFET**

45,15 €* DRINKS INCLUDED

44,60 €* WITHOUT PRAWNS, DRINKS INCLUDED

- Sliced ham with honey and mustard
- Sausage with cheese and tomato confit
- Texas-style marinated prawns
- Chicken tendron with herbs
- Pasta salad with tomato confit, olives, grilled peppers and feta
- Cooked cauliflower, grated carrots with orange, cucumber, dill and mint
- Celery remoulade and coleslaw
- Yellow and red tomato salad with shallot and raspberry vinaigrette
- Tzatziki
- Mixed salad mesclun
- Mini dessert buffet (chocolate mousse, tiramisu, fruit bavaois, mini pastries, ...)

DRINKS INCLUDED

1/4 house wine red
1/4 white house wine
Beer
Water and soft drinks
Coffee after the meal

LEVEL 7

CLEARANCE AUTHORIZATION
LOGIN:023954
PASSWORD:*****

*All prices are exclusive of VAT
**minimum 50 people



CHANNEL A-89246.733
 CHANNEL B-16304.338
 CHANNEL C-89467.846
 CHANNEL D-89246.236
 CHANNEL E-16304.786
 CHANNEL F-89467.188
 CHANNEL G-89246.954
 CHANNEL H-16304.229

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 א242
 א247
 א192
 א226
 א201
 א193
 א176



VOYAGER

Cafe

CONTACT

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