

You will find there, for a budget from 3 euro to 12 euros:

- Fresh soup of the day
- Fresh garnished breads (wraps, sandwiches, pan bagnat) and cold dishes from the Reine Blanche Brasserie on the Citadelle site
- Avisances (sausage bread, a Namur specialty) prepared by Lefranc Bakery in Bois-de-Villers
- Snacks such as local organic cookies and other cookies, chocolate bars and sweets, from local producers such as the Florent Chocolate Factory, La Cookiserie Namuroise, Clarembeaux Confiseries
- Delicacies such as honey, spread, terrines, snails in sauce, mustard, jams, jellies, syrups, from makers including L'Escargotière in Warnant, Bister Mustard in Ciney, Délices d'Ombelle in Spy
- Hot dishes such as pasta and lasagna, produced by San Petrus in Moxhe
- Belgian soft drinks such as Ritchie lemonades and cocoa, fruit juices from Sol et Fruits, flavored waters from 'Simone a soif'
- Beers as from Brasserie du Bocq, Houppe and Blanche de Namur, and local wines as from Château Bon Baron, Domaine du Chenoy and Domaine du Ry d'Argent
- Various desserts such as the 'Baisers de Namur' or the pie of the day from Lefranc Bakery, the praline boxes by Patrick Claude, the delicious ice creams from Fleur de Lait... and more

Microwave and bottle warmer available.