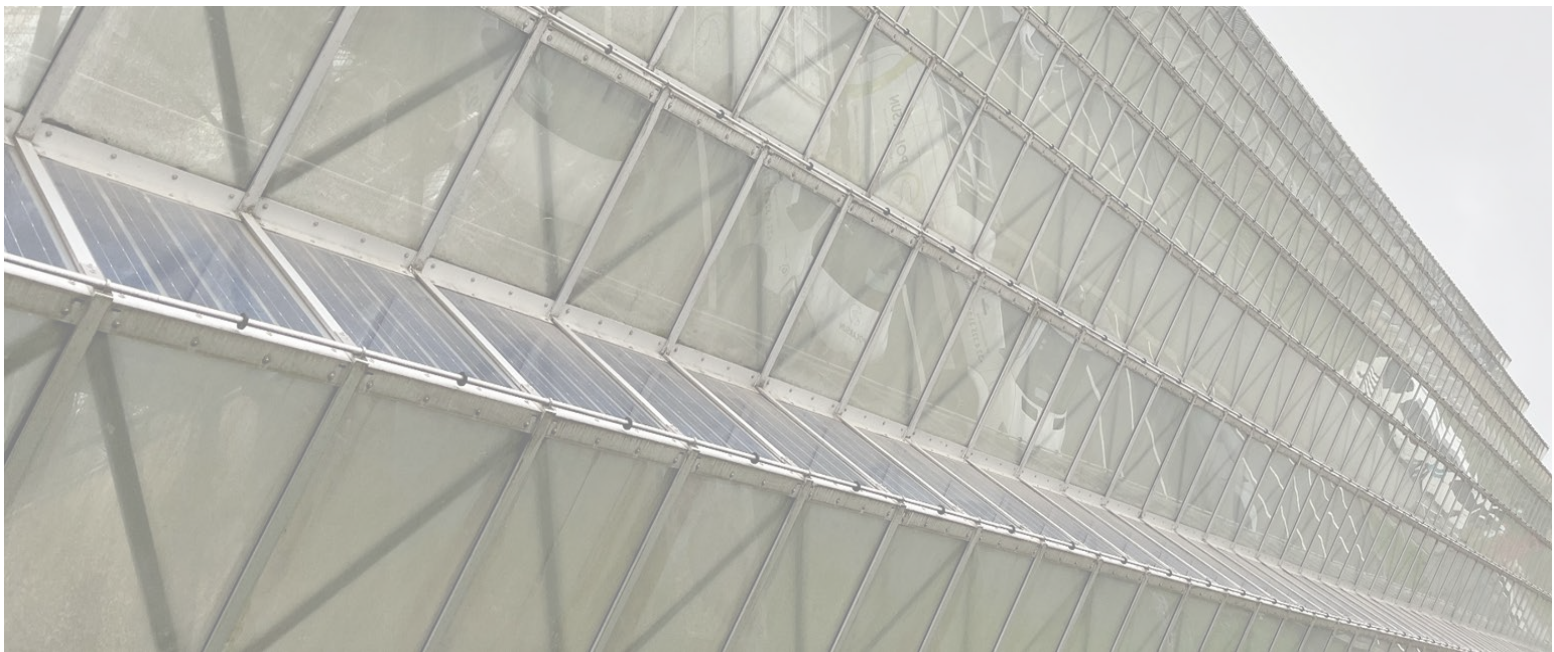




Where to Eat? *An Expanded Restaurant List*



Additional Restaurants around Libin, Transinne & Redu

NAME	ADDRESS	NOTES
<u>Le Fournil</u>	Place de l'Esro 58, Libin	Regional cuisine highlighting local products. €€–€€€
<u>L'Auberge Gourmande</u>	Rue de Transinne 25, Libin	Belgian-French restaurant offering good-value dishes. €–€€
<u>La Page Verte</u>	Rue de Transinne 2, Libin	Juice and coffee bar with plant-based snacks, books and biscuits. €
<u>Le Laurent</u>	Place de l'Esro, Libin	French and European cuisine in an artistic setting with a gallery upstairs. €€
<u>Le Moulin de la Dime</u>	Place de l'Esro 64, Libin	Traditional Belgian and European cuisine in a historic setting. €€
<u>Mudia Cafe</u>	Place de l'Esro 61, Libin	Casual café connected to the MUDIA art museum. €
<u>Les Frangins</u>	Rue du Commerce 39, Libin	Grill and brasserie with meat dishes, local beers and desserts. €€
<u>Pluriel</u>	Rue de la Colline 58, Libin	Creative wood-fire cooking with seasonal ingredients. Make sure to reserve a week in advance. €€–€€€
<u>Friterie Le Krousty</u>	Rue du Commerce 33, Libin	Local friterie serving fries, burgers, pasta and snacks. € <i>Sponsor of the Young ESA basketball team.</i>
<u>La Barrière de Transinne</u>	Rue de La Barrière 4, Transinne	Hotel restaurant serving seasonal Ardennes brasserie cuisine. €€–€€€
<u>Il Siciliano</u>	Rue du Chaffour 13, Paliseul	Italian pizzeria offering pizzas, arancini, and other Italian specialities. €–€€
<u>Friterie la Fratrie</u>	Paliseul	Local friterie serving fries, burgers and vegetarian options. €–€€
<u>La Hutte Lurette</u>	Rue de la Station 64, Paliseul	Charming three-star hotel restaurant offering regional cuisine. €€€
<u>Le Gastronom</u>	Rue de Bouillon 2, Paliseul	Michelin star hotel restaurant led by Jean Vrijdaghs and Sébastien Hankard. Gastronomic cuisine based on local producers and regional craftsmanship. €€€€

NAME	ADDRESS	NOTES
<u>Le 13</u>	Rue des Alliés 17, Libramont-Chevigny	Gourmet homemade cuisine using local and seasonal ingredients. €€€
<u>Les Caprices de Julie</u>	Rue de Renaumont 55, Bertrix	French cuisine using fresh, seasonal ingredients, with meat, fish, homemade dishes. €€–€€€
<u>Le Moulin de Daverdisse</u>	Rue de la Lesse 61, Daverdisse	Hotel restaurant by the Lesse serving modern regional cuisine. Mentioned in the Michelin guide. Make sure to reserve a week in advance. €€–€€€
<u>Restaurant du Château de Mirwart</u>	Rue du Château 25, Mirwart	Castle hotel with a bistro and a gastronomic restaurant. €€€–€€€€
<u>La Table de Maxime</u>	Our 23, Our	Two-Michelin-star fine dining with modern French cuisine. €€€€
<u>Les Terrasses de l'Our</u>	Rue de Lesse 1, Our	Warm, family-run bistronomic restaurant beside the River Our, using fresh regional products. Great for a scenic lunch or dinner by the water. €€€

€ = Budget (typically under €15 per person for a main course)

€€ = Mid-range (typically €15–€30 per person for a main course)

€€–€€€ = Mid-to-High (typically €25–€50 for a main)

€€€ = Fine Dining (typically €35–€60+ for a main course)

€€€€ = Luxury (typically €90+ for tasting menus)