Dining out in Namur: the English Unit's suggestions[1]

La Maison des Desserts
Location: rue Haute Marcelle 17
Phone: +3281227451
Opening hours: 9.00AM till 7.00PM – no reservation possible
Cost : 5-10€ for coffee and pastry, 10-15€ for lunch, 20+€ for meat dishes.

This is the place to be for genuine handmade French-style pastries. If you like chocolate, try their "hot chocolate" (served in a teapot). If you don't have a sweet tooth, go for their "Croque Maison des Desserts" (a kind of French toast with salmon and served with a side salad). Their meat dishes are also excellent, if a little bit more expensive.

Le Peanuts
Location: rue de l'Ouvrage 3
Phone: +3281231619
Opening hours: noon till 2.00PM and 6PM till 10PM
Cost: 10-15€

A good example of what we call "brasserie" food. They serve a delicious interpretation of the "filet américain" (similar to French "tartare de boeuf") with thick fries and a side salad or, if you prefer your meat cooked, you may want to opt for their "pain de viande sauce moutarde" (meatloaf in mustard sauce) instead.

Le Passé Simple
Location: rue des Fossés Fleuris 33
Phone : +3281231431
Opening hours: noon till 10PM

Serving the same kind of food as "Le Peanuts" at a (slightly) cheaper price. It is necessary to reserve in advance.

Le Chemin du Cèdre (also vegetarian food)
Location: rue Saint Loup 4
Phone: +3281262515
Opening hours: noon till 3PM and 6PM till 10PM
Cost: 15-20€

A modern interpretation of Lebanese cuisine. The location is simply amazing and the food is excellent. They offer a wide selection of Mezze (small portions), a daily special (9.50€) and more elaborate, but nevertheless affordable menus. If you feel like sampling several types of foods (and trust the chef of course!), go for an "assiette prestige" or "assiette grillade" (a more *meaty* version).

Fenêtre sur Cour
Location : rue du Président 35
Phone: +3281230908

They offer tasty gourmet cuisine and propose a three-course menu for approximately 25 euros. It is safer to reserve in advance.

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[1] Many thanks to Eloy Romero-Muñoz and Norbert Jacquinet.