Le véritable
CAFÉ LIÉGEOIS
The “Café Liégeois” (coffee flavoured ice cream dessert) is renowned and tasted all over the world. But where better to taste it than in Liège, where it also has a taste of history?

Liège possesses an original culinary heritage and many quality hotels, restaurants and eateries. They have been incited to set up an operation that promotes this delicious dessert by guaranteeing the quality of the products used.

Below, you will find the list of the 28 certified venues where you can taste a “genuine Café Liégeois” until June 2015. In addition, a competition has selected the “Best Café Liégeois of 2014”.

1. **A pilori**  
   Place du Marché 7

2. **As Ouhès**  
   Place du Marché 21

3. **Brasserie Sauvenière**  
   Place Xavier-Neujean

4. **Comme chez vous**  
   Boulevard de la Sauvenière 97

5. **Espace saveurs**  
   Musée de la Vie wallonne

6. **Glacier Achille**  
   Rue Pont-d’Avroy 55

7. **Glacier Franchi**  
   Rue Saint-Gilles 11

8. **Glacier Glace & Moi**  
   Rue Lulay-des-Febvres 12

9. **Glacier Ice bar Lamorgese**  
   Place des Carmes 2

10. **Glacier Pistache et chocolat**  
   Place du Marché 23

11. **L’Amuse bouche**  
    Rue des Mineurs 6

12. **L’Ecailler**  
    Rue des Dominicains 26

13. **L’Industrie**  
    Rue Saint-Gilles 6

14. **La Crèmerie Piercot**  
    Rue Eugène-Ysaye 14

15. **Le Balcon de l’Émulation**  
    Place du 20-Août 16

16. **Le Bar à boeuf**  
    Rue de la Goffe 20

17. **Le Bistrot d’en face**  
    Rue de la Goffe 8

18. **Le Bouquin**  
    Place des Carmes 8

19. **Le Cecil**  
    Place Cathédrale 1

20. **Le Labo 4**  
    Quai Van-Beneden 22

21. **Le Notger**  
    Rue Tête-de-Bœuf 2

22. **Le Regina**  
    Rue Pont-d’Avroy 61

23. **Les Princes-Evêques**  
    Pl. de la République-française 43

24. **MADcafé**  
    Parc d’Avroy

25. **News Bar**  
    Rue du Mouton-blanc 4

26. **Ô cocottes (Crowne Plaza)**  
    Mont-Saint-Martin 9

27. **Taverne Tchantchès et Nanesse**  
    Rue Grande-Bêche 35

28. **The Kitchen**  
    Boulevard de la Sauvenière 139
The Best Café Liégeois of 2014

You will be able to taste it at the Bistrot d’En Face, a Lyon ‘bouchon’ style restaurant with an especially friendly atmosphere, situated in an old house in a picturesque setting.

Le Bistrot d’en Face, 8-10 rue de la Goffe (n° 17 sur le plan)
+32 (0)4 223 15 84 – www.lebistrotdenface.be

Thierry Marée, the owner, and Sylvain Galère, the head cook.

History

On 2nd August 1914 at 7 PM, the First World War commenced for Belgium following the German ultimatum addressed to the Belgian authorities, with a deadline of 12 hours to respond. The diplomatic note ordered the Belgians to let the German troops pass through their country in order to fight against France.

The government refused the ultimatum, intending to preserve the country’s neutrality imposed by the major European powers during the London Conferences of 1831 and 1839. On 4th August, Belgium’s borders were breached by German soldiers.

The first city on the route of the German invasion, the fortified position of Liège boasted 12 forts surrounding the city, 7 km away, as well as 2 others inside the city, with approximately 15,000 men manning the forts and 34,500 soldiers in the field, fighting against an enemy with superior numbers and weaponry. For twelve days, they achieved resistance unexpected by both the Germans and the rest of the world, obliging the invader to commit eight divisions, whereas it had only been planning to use one, and to lose more than 5,000 men, stalling its advancement towards France.
The Battle of Liège made an impression throughout the world and France immediately saluted the sacrifice made by Liège, enabling it to prepare its defences: Liège was the first foreign city to receive the Medal of the French Legion of Honour on 7th August.

In Paris in 1914, public opinion was resoundingly anti-German. Inhabitants of the city protested from 1st August in front of the German Embassy, signed a petition to change the name of Avenue d’Allemagne and its underground metro station – which became “Jean Jaurès”.

On 15th August, the Rue de Berlin and its station became “Rue de Liège” and German shepherd dogs were re-christened… Belgian shepherd dogs.

Any German sounding name which evoked the aggressor was therefore held in contempt. In Parisian restaurants, the “Café Viennois” was on the menu. However, Vienna was the capital of the Austro-Hungarian Empire that waged war alongside the Germans. Who would want to taste a “Kraut” café? Immediately, the restaurants re-christened the dessert “Café Liégeois”.

Such is the story of the birth of this culinary speciality which is still served in Paris, but also in Le Havre, Marseilles, Saint-Tropez, London, New York, Los Angeles or La Réunion...
DETERMINING THE RECIPE OF THE CAFÉ LIÉGEOIS IS A TRICKY TASK ...

We therefore now know that in the beginning it was a “Café Viennois”, but this is also difficult to determine... because it does not exist in Vienna! Previously and today, in this city a large range of hot, cold or iced coffee-based drinks can be found, served in a cup or a glass. Seen from abroad, each of them can obviously lay claim to the adjective “viennois” (from Vienna)!

For the Parisian restaurants in the 1900’s, evoking Vienna was a way of associating their own establishments with the luxury of Vienna’s eateries, which boasted a sophisticated décor of mirrors and chandeliers, a charming style of easy living in venues where customers were served by waiters in smoking jackets and bow ties... even if the customers mainly went there to talk, read or philosophise rather than to drink a coffee. This is why for some the “Café Viennois/Liégeois” is a hot sweet beverage topped with whipped cream, whilst for others it is an iced preparation enhanced with cream for others...

It would appear that the first definition of the “Café Liégeois” given in a work of reference is that of Prosper Montagné and Dr. Alfred Gottschalk mentioned in the 2nd edition of the Larousse gastronomique culinary dictionary in 1938:

Iced coffee. – Following the usual method, prepare a coffee using 300 grams of freshly ground coffee and three quarters of a litre of boiling water. Place this infusion in a bowl with 600 grams of sugar cubes. Let the sugar dissolve and leave the infusion to cool. Next, add a litre of boiled milk flavoured with vanilla to the fully cooled coffee and half a litre of fresh cream. Cool strongly in an ice-cream maker, keeping the texture slightly liquid. Serve in cups. Covered with whipped cream, this dessert is known as the Café Liégeois.
This recipe includes the semi-liquid consistency of the iced preparation that Escoffier proposed in 1907 in his *Guide culinaire* (cooking guide) under the name of iced coffee.

Since cooling it in an ice-cream maker took plenty of time, some restaurants took a simpler option by contenting themselves with pouring sweet cooled coffee over a scoop of ice cream topped with whipped cream, adding a garniture of coffee beans for a more eye-catching appearance.

Commercial reasons were also behind the addition to the “Café Liégeois” of several drops of strong liquor, since all alcoholic drinks were more expensive to purchase, giving a different taste, but still as delicious!

* Text: Nicole Hanot - Documentation: Charles Ménage, Bibliothèque de la Gourmandise (the library of indulgence), Hermalle-sous-Huy

The Musée de la Gourmandise (museum of indulgence) in Hermalle-sous-Huy, which deals with the amusing history of cooking and food from the Antiquity to the present day, will obviously appeal to gourmets, foodies, epicureans and gluttons, but also to those who appreciate authentic paintings, furniture, utensils and rarities. The bibliothèque de la Gourmandise, from which it draws its material, houses one of the largest collections of culinary books in Belgium and one of the biggest in Europe, with more than 20,000 works on this theme. Bookings must be made for visits and guided tours. +32 (0)85 31 42 86 www.musee-gourmandise.be

You will be able to taste a “Café Liégeois”, prepared according to the recipe in the Larousse gastronomique culinary dictionary of 1938.
THE CENTENARY OF 14-18 IN THE PROVINCE OF LIÈGE

A rich programme of events throughout the year: www.liege1418.be

Liège Expo 14-18

from 2nd August 2014 to 30th May 2015, an authentic and moving exhibition is presented on two prestigious sites: Liège dans la tourmente (Liège in torment) at the Museum of Walloon Life and J’avais 20 ans en 14 (I was 20 in 1914) at the Liège-Guillemins high-speed railway station.

www.liegeexpo14-18.be

Organisation

City of Liège Tourist Information Office, in collaboration with the Bibliothèque Ulysse Capitaine library, the Council for Trade and the Hotel and Tourism College.

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