



Cold starters

Mixed smoked meats (beef & pork) on a board	25,00 €
Mixed smoked meats (beef & pork) and selected local cheese on a board	30,00 €
Chef's terrine (home-made paté)	9,00 €
Fresh salmon gravlax style, beet emulsion	14,00 €

Hot starters

Homemade shrimps croquettes (fried) (2 pieces)	14,00 €
Grilled beef bone marrow with its toasts (2 pieces)*	14,00 €
Local snails (from Comines, Nord) with garlic and parsley butter	10,50 €
Black pudding croustis, rocket salad and tartar sauce	12,50 €
Frogs legs, pan-fried with parsley and garlic sauce	17,00 €

All starters can be served as main course, with a choice of dish garnish for a supplement of 5,00 €

Burgers

Hamburger	18,00 €
Cheddar burger	19,00 €
Veggie burger (vegetal steak, no cheese)	18,50 €

House's specialities

Steak tartare (prepared with mayonaise, capers, onions, Worcestershire sauce)	16,50 €
Steak tartare, cooked « round trip »	16,50 €
Homemade shrimps croquettes (fried) (3 pieces)	21,50 €
Calf kidneys, grilled with a mustard sauce on the side or paned in a cream sauce	18,90 €
Baked Camembert raw cheese, served with raw ham	15,50 €
Welsh * (+ 2€ with a fried egg on the top)	17,90 €
Carbonade flamande (Flemish stew of beef)	19,00 €
Calf sweetbreads with a mushrooms and cream sauce	32,50 €
Tagliata beef filet (rocket, parmesan, dried tomatoes, truffle oil)	33,00 €
Duck breast, pepper sauce	26,50 €

Salads

Shepherd salad (raw ham, breaded fried goat cheese, nuts, capers)	18,90 €
Caesar salad (cold slices of grilled chicken breast, parmesan, croutons)	18,50 €
Veggie salad (pink hoummos, apple chips, carrots, nuts, cauliflower pickles, dried tomatoes)	18,00 €

Grilled fish

Grilled salmon, Hollandaise sauce	22,50 €
Grilled tuna, virgin sauce (onions, herbs, diced tomato, olive oil)	24,80 €
Saint-Jacques à la Normande	29,90 €

Selected exceptional meats

Dry-aged meat (upon arrival)

see the waiter

Please see the waiter or the Chef to ask about today's special selected meat

Charcoal grilled meats

Butcher's style ground beef steak (French beef)	15,00 €
Bismarck steak (topped with a fried egg) (French beef)	16,50 €
Andouillette AAAAA (grilled sausage) 200g	17,50 €
Ribs * (pork) (about 500 g)	17,90 €
Lamb from Quercy, France as per Chef's selection	see waiter
Tournedos rumsteak (French beef)	19,90 €
Tenderloin (fillet of French beef) maître d'hotel style with parsley butter	26,50 €
Faux-filet (French beef ribeye)	22,00 €
Marinated local chicken leg	18,00 €
Marinated local pork steak	17,00 €
Beef tab with shallot sauce (French beef)	19,50 €
Sirloin steak (about 300 g) (French beef)	29,00 €
Sirloin steak for 2 persons (about 600 g) (French beef)	58,00 €
Double sirloin steak* (with bone) (about 1000 g) (French beef)	71,00 €
Triple sirloin steak* (with bone) (about 1400 g) (French beef)	101,00 €

Above grills are served with a choice of garnish dishes (french fries, salad, roasted potatoes, rice, creamed carrots, chicory or vegetable of the day) **and a sauce** (mayonnaise, pepper, bearnaise, maroilles matured cheese, mustard & honey cream)

*** this dish needs at least 20 minutes to be cooked**

Desserts

(all made by the pastry chef)

Assorted local cheese	13,00 €
Vanilla mille-feuille and caramel	9,50 €
Profiteroles (vanilla ice cream, chocolate, whipped cream) 2 / 3 pieces	9,50/ 11,50 €
Bonne-Maman waffle (cooked over the wood fire)	9,50 €
Paris-Brest pastry, with milk-chocolate and pecan praline	11,00 €
Local poached pear with chocolate, honey ice-cream and white chocolate crumble	11,00 €
Pistacchio and vacilla puff pastry « flan »	11,00 €
Peanut tartlet with dark chocolate, praline and salted butter caramel	11,00 €
Gourmet coffee	9,00 €
Gourmet tea	9,50 €
Gourmet Irish coffee	15,00 €

COCKTAIL MENU WITH SPIRITS

MOJITO	10,00 €
Bacardi rum, lime, fresh mint, homemade sugar syrup, sparkling water	
GINGER COCKTAIL	10.50 €
Ginger, Gaston ORGANIC French Gin, Lime juice, Homemade sugar syrup	
CHAMBORD PISCINE	10.50 €
Chambord French raspberry liqueur, Prosecco, Raspberry juice	
SAINT GERMAIN SPRITZ	10.00 €
French elderberry liqueur St Germain, Prosecco, Sparkling water	
SPICY DAÏQUIRI	10.50 €
Bacardi rum, passion fruit juice, Spicy mango syrup, lime juice	
LAVENDER	10.50 €
Gaston ORGANIC French gin, lavender syrup	
lime juice, lemonade	
SAINT RITA	10.50 €
Tequila, St Germain French elderberry liqueur, Lime juice	
LITCHI FLOWER	10.50 €
Gaston ORGANIC French gin, lychee juice, rose syrup, Lime juice	
MOSCOW MULE	9,00 €
Vodka, lime juice, ginger beer	

NON-ALCOHOLIC COCKTAIL MENU

VIRGIN MOJITO	8.50€
Lime, fresh mint, homemade sugar syrup, Sparkling water	
LE BARBIEUX	8.50 €
Apple juice, Pear nectar, Lime, Homemade sugar syrup	
LITCHI FLOWER MOCKTAIL	8.50 €
Lychee juice, Rose syrup, Lime juice	
VIRGIN COLADA	8.00 €
Pineapple juice, Coconut syrup Lime juice	
LE FER A CHEVAL	8.00 €
Apricot juice, Orange juice, Pineapple juice, Grenadine syrup	
GINGER MOCKTAIL	9.50 €
Lime juice, Homemade sugar syrup, Raspberry juice	

APERITIFS

kir	8 cl	4.60 €
Ricard	2 cl	4.60 €
Suze, Martini	5 cl	4.60 €
Red or white port wine	6 cl	5.10 €
Home Americano	6 cl	7.10 €
Picon beer	25 cl	6.90 €
White wine picon	12 cl	6.90 €
Whisky Clan Campbell	2 cl	4.00 €
Whisky Clan Campbell	4 cl	8.00 €
Jameson Réserve (Irish Whiskey)	4 cl	9.50 €
Coupe de Champagne	10 cl	10.00 €
Kir Royal	10 cl	10.50 €

SOFTS

Coca-Cola, Coca Zero, Coca Cherry	33 cl	3.80 €
Sprite	25 cl	3.60 €
Orangina, Oasis, Fuze tea, Schweppes citrus fruit	25 cl	4,10 €
Tonic French Touch	25 cl	4.85 €
Perrier	33 cl	4.60 €
Alain Milliat fruit juices:	33 cl	8.20 €
Tomato, white peach, orange, apricot, strawberry, raspberry, passion fruit, pineapple, lychee, pear		
Les frères Pomme juice :		
Le cid'érant apple juice	33 cl	5.50 €
-Le fa'bulleux (sparkling apple juice)	33 cl	6.50 €
Still or sparkling microfiltered water	50 cl	2.20 €
Still or sparkling microfiltered water	75 cl	3.20 €

DRAFT BEERS

	25 cl	33 cl	50 cl
Jupiler 4.5°	3.50 €	4.65 €	7.00 €
Rince cochon 8.5°	4.95 €	6.55 €	9.90 €
local beer	4.75 €	6.30 €	9.50 €
Corbeau 9°	5.35 €	7.05 €	10.70 €
Mongy ambrée 6.5°	4.75 €	6.30 €	9.50 €
Fer a cheval 6.5°	4.75 €	6.30 €	9.50 €

BOTTLED BEERS

Duvel 8.5°	33 cl	6.25 €
Rince cochon rouge 7.5°	33 cl	7.60 €
local white beer	33 cl	6.00 €
alcohol-free beer	25 cl	3.50 €

THE CHAMPAGNES

	75 cl	
Deutz brut classic		86.00 €
Deutz rosé		112.00 €
Gosset		90.00 €
Demoiselle « Vranken »		75.00 €