



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 cod fish gravlax style, melon & cucumber gaspacho	14,00 €
Tomatoes slices with pesto, burrata & French raw ham	10,50 €
Dry-aged beef carpaccio 80 g, chimichurri sauce	15,50 €
Smoked and fresh salmon tartare (can be doubled as a main dish)	12,50 €

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 €

Burgers

Hamburger	20,50 €
Cheddar burger	21,50 €
Crispy burger with local chicken	18,50 €
Veggie burger (vegetal steak, no cheese)	18,50 €

House's specialities

Filet américain (raw beef prepared with mayonaise, capers, onions, Worcestershire sauce)	16,90 €
Filet américain, cooked « round trip»	16,90 €
Italian style beef tartare (capers, olive oil, dried tomatoes, fresh basil)	18,50 €
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	19,90 €
Welsh * (+ 2€ with a fried egg on the top)	19,50 €
Potjevleesh (cold white meat terrine) with fries	18,50 €
Calf sweetbreads with a mustard and cream sauce	35,00 €
Tagliata beef filet (rocket salad, parmesan, dried tomatoes, truffle oil)	35,90 €
Duck breast, pepper sauce	26,50 €

Salads

Shepherd salad (raw ham, breaded fried goat cheese, nuts, capers)	19,00 €
Caesar salad (cold slices of grilled chicken breast, parmesan, croutons)	19,00 €
Veggie salad	18,00 €
(curry hoummos, eggplant, peppers, zucchini, pesto, dried tomatoes)	
Salad of the summer (burette, melon, raw ham, parmesan, pesto)	21,00 €

Grilled fish

Grilled salmon, Hollandaise sauce	22,50 €
Grilled tuna, virgin sauce (onions, herbs, diced tomato, olive oil)	25,00 €

Selected exceptional meats

Dry-aged meat (upon arrival)

see the waiter

Please see the waiter or the Chef to ask about today's special and selected dry-aged 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)	22,90 €
Tenderloin (fillet of French beef) maître d'hotel style with parsley butter	32,00 €
Faux-filet (French beef ribeye)	22,50 €
Marinated local chicken leg	17,00 €
Marinated local pork steak	17,00 €
Beef tab with shallot sauce (French beef)	22,00 €
Sirloin steak (about 300 g) (French beef)	32,00 €
Sirloin steak for 2 persons (about 600 g) (French beef)	63,50 €
Double sirloin steak* (with bone) (about 1000 g) (French beef)	80,00 €
Triple sirloin steak* (with bone) (about 1400 g) (French beef)	115,00 €

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 cheeses	13,00 €
Vanilla mille-feuille with caramel topping	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 €
(Served with chocolate sauce, or brown sugar, or whipped cream)	
Paris-Brest pastry, with milk-chocolate ganache and pecan praline	11,00 €
Apricot and rosemary combination	12,00 €
(Fresh apricot sorbet, lime flavored Breton shortbread, rosemary whipped cream)	
Lemon meringue pie and yuzu jelly	10,00 €
Rum baba with sliced citrus fruits	11,50 €
Gourmet coffee	9,50 €
Gourmet tea	9,50 €
Gourmet Irish coffee	15,00 €

COCKTAIL MENU WITH SPIRITS

MOJITO	11,00 €
Bacardi rum, lime, fresh mint, homemade sugar syrup, sparkling water	
FLAMENGO	11,00 €
Bacardi rum, pineapple juice, Grenadine syrup, lemon juice	
CHAMBORD PISCINE	12,00 €
Chambord French raspberry liqueur, Prosecco, Raspberry juice	
ELDERFLOWER SPRITZ	11,00 €
French elderberry liqueur, Prosecco, Sparkling water	
SPICY DAÏQUIRI	11,00 €
Bacardi rum, Passion fruit juice, Spicy mango syrup, lime juice	
CAP CODDER	11,00 €
Local vodka « Loos », Cranberries juice, lemon juice	
PICK ME UP	14,00 €
Cognac Camus from Ile de ré, Orange juice, grenadine syrup, Champagne Paul Jobert	
MOSCOW MULE	11,00 €
Vodka, lime juice, Ginger beer	
PINA COLADA	11,00 €
Bacardi rum, pineapple juice, Coconut syrup	

NON-ALCOHOLIC COCKTAIL MENU

VIRGIN MOJITO	9,50 €
Lime, fresh Mint, homemade sugar syrup, Sparkling water	
LE BARBIEUX	9,50 €
Apple juice, Pear nectar, Lime, Homemade sugar syrup	
RIO	9,50 €
Orange juice, lemonade, Grenadine syrup, lime juice	
VIRGIN COLADA	9,50 €
Pineapple juice, Coconut syrup, lime juice	
LE FER A CHEVAL	9,00 €
Apricot juice, Orange juice, Pineapple juice, Grenadine syrup	
SUNSET	9,00 €
Lime juice, Homemade sugar syrup, Raspberry juice	

APERITIFS

Kir with Chardonnay wine (violet, blackberry, raspberry, peach or blackcurrant)	8 cl	4,60 €
Ricard	2 cl	4,60 €
Suze, Martini	5 cl	4,60 €
Red or white porto wine	6 cl	5,10 €
Home Americano	6 cl	7,10 €
Picon & beer (local drink)	25 cl	6,90 €
White wine & picon	12 cl	6,90 €
Whisky Clan Campbell	2 cl	4,00 €
Selected Whiskys and Gin		Ask for our Wine list
Jameson Réserve (Irish Whiskey)	4 cl	9,50 €
Coupe de Champagne	10 cl	10,00 €
Kir Royal	10 cl	10,50 €

SOFT DRINKS

Coca-Cola, Coca Zero, Coca Cherry	33 cl	3,90 €
Sprite	25 cl	3,70 €
Orangina, Oasis, Fuze tea, Schweppes citrus fruit	25 cl	4,20 €
Tonic French Touch	25 cl	4,85 €
Perrier	33 cl	4,60 €
Alain Milliat fruit juices:	33 cl	7,50 €
Tomato, orange, apricot, strawberry, raspberry, pink grapefruit, pineapple, blueberry, passion fruit		
Les Frères Pomme apple juices from Normandy :		
Le cid'érant (still apple juice)	33 cl	5,50 €
Le fa'bulleux (sparkling apple juice)	33 cl	6,50 €
Still or sparkling micro-filtered water	50 cl 2.20 €	75 cl 3,20 €

DRAFT BEERS

	25 cl	33 cl	50 cl
Jupiler 5.2°	3,50 €	4,65 €	7,00 €
Fer à Cheval 6.5°	4,80 €	6,35 €	9,60 €
Rince cochon 8.5°	4,95 €	6,55 €	9,90 €
IPA Les Crapauds Fous 6°	5,20 €	6,85 €	10,40 €
Triple Les Crapauds Fous 7,5°	4,90 €	6,45 €	9,80 €
Corbeau 9°	5,35 €	7,05 €	10,70 €



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 Les Crapauds Fous	25 cl	4,90 €

CHAMPAGNES

	75 cl
Paul Jobert	55,00 €
Demoiselle « Vranken »	80,00 €
Deutz brut classic	90,00 €
Deutz rosé	115,00 €
Amour de Deutz 2010	230,00 €
Amour de Deutz Rosé 2013	230,00 €
William Deutz	300,00 €