



Starters to share... or not

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 €
Camembert raw cheese croquettes with rocket salad	12,00 €
French foie gras and duck confit terrine with toasts	18,00 €
Smoked salmon with toasts, whipped cream with chive	14,50 €

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 €
Black pudding tartlet with apple	12,50 €
Normandy style scallops (3 pieces) on a butter toast	17,50 €

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

Burgers

Hamburger	20,50 €
Cheddar burger	21,50 €
Crispy burger with local chicken	19,00 €
Veggie burger (vegetal steak, no cheese)	19,00 €

Grilled bacon as a supplement : 2 €

House's specialities

Filet américain (raw beef prepared with mayonaise, capers, onions, Worcestershire sauce)	17,90 €
Filet américain, cooked « round trip »	17,90 €
Homemade shrimps croquettes (fried) (3 pieces)	22,00 €
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 €
Carbonade flemish stew with French beef, low cooking	19,50 €
Calf sweetbreads with button mushrooms and sour cream sauce	35,00 €
Tagliata beef filet (rocket salad, parmesan, dried tomatoes, truffle oil)	35,90 €
Grilled duck breast (France) with 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 €
(Beetroot hoummos, carrot and cauliflower pickles, parsnip chips, sun-dried tomatoes, mushrooms)	

Fish & co

Grilled salmon, Hollandaise sauce	22,50 €
Normandy style scallops (5 pieces)	34,00 €

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)	16,00 €
Bismarck steak (topped with a fried egg) (French beef)	17,50 €
Andouillette AAAAA (grilled sausage, 200g)	18,50 €
Ribs * (pork, about 500 g)	21,00 €
Lamb chops (250 g, France)	32,50 €
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	18,00 €
Marinated local pork steak	18,00 €
Beef tab steak with shallot sauce (French beef)	23,00 €
Sirloin steak (about 300 g, French beef)	32,50 €
Sirloin steak for 2 persons (about 600 g, French beef)	64,50 €
Double sirloin steak* (with bone) (about 1000 g, French beef)	82,00 €
Triple sirloin steak* (with bone) (about 1400 g, French beef)	120,00 €

Above grills are served with a choice of garnish dishes and a sauce

(french fries, salad, roasted baby potatoes, rice, creamed carrots, chicory or vegetable of the day)
(mayonnaise, pepper, bearnaise, maroilles cheese, mustard & honey, chimichurri, mushroom)

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

Desserts

(all made by our 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	10,00 €/ 12,00 €
Bonne-Maman waffle (cooked over the wood fire)	9,50 €
(Served with chocolate sauce, or brown sugar, or whipped cream)	
Poached pear with chocolate, honey ice cream, white chocolate crumble	12,00 €
Peanut and chocolate tartlet, salted butter caramel and praline	11,00 €
Tiramisu cake with hazelnut praline	11,00 €
Gourmet coffee	9,90 €
Gourmet tea	11,40 €
Gourmet Irish coffee	15,40 €

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	
DREAM	11,00 €
Amaretto, aperol, prosecco, grenadine syrup	
WHITE IS WHITE	11,00 €
Tequila, amaretto, litchee juice, peach juice, lime juice	
YUZU ROYAL	14,00 €
Tequila, yuzu juice, pineapple juice, bergamot syrup	
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	
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	
FER A CHEVAL	9,00 €
Apricot juice, orange juice, pineapple juice, grenadine syrup	
VIRGIN YUZU ROYAL	9,50 €
Yuzu juice, pineapple juice, bergamot syrup	

APERITIFS

Kir with Chardonnay wine (violet, blackberry, raspberry, peach or blackcurrant)	8 cl	6,00 €
Ricard	2 cl	4,60 €
Suze, Martini	5 cl	5,60 €
Red or white porto wine	6 cl	6,00 €
Home Americano	6 cl	8,00 €
Picon & beer (local drink)	25 cl	6,90 €
White wine & picon	12 cl	6,90 €
Whisky Clan Campbell	2 cl	6,20 €
Selected Whiskys and Gin	Ask for our Wine list	
Coupe de Champagne	10 cl	10,00 €
Kir Royal	10 cl	12,00 €

SOFT DRINKS

Coca-Cola, Coca Zero, Coca Cherry	33 cl	4,00 €
Sprite	25 cl	3,80 €
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, litchee, white peach, pineapple, passion fruit		
Les Frères Pomme natural apple juices from Normandy :		
Le cid'érant (still apple juice)	33 cl	5,50 €
Le fa'bulleux (sparkling apple juice)	33 cl	6,50 €
Le framboisé (still apple and raspberry juice)	33 cl	6,50 €
Still or sparkling micro-filtered water	50 cl 2.50 €	75 cl 3,50 €

DRAFT BEERS

	25 cl	33 cl	50 cl
Jupiler 5.2° or Lager 4,3°	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	6,50 €
Local red beer up to 7.5°	33 cl	6,90 €
Local white beer	33 cl	6,00 €
Alcohol-free beer Les Crapauds Fous	25 cl	5,00 €

CHAMPAGNES

	75 cl
Paul Jobert	55,00 €
Gosset	90,00 €
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 €