



## Starters to share...

Mixed smoked meats (beef & pork) on a board	26,50 €
Mixed smoked meats (beef & pork) and selected local cheese on a board	32,50 €
Chef's terrine (home-made paté)	9,00 €
Beef tenderloin carpaccio with chimichurri marinade	12,90 €
Heirloom tomatoes, straciatella and basil whipped cream	12,50 €
Tartare of fresh and smoked salmon, fresh mango and citrus fruits	13,80 €
Tuna ceviche with coconut milk, lemon confit and ginger	14,90 €

## Hot starters

Homemade shrimps croquettes (fried) (2 pieces)	16,00 €
Grilled beef bone marrow with its toasts (2 pieces)*	14,90 €
Local snails (from Comines, Nord) with garlic and parsley butter	12,00 €

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

## Our 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 : 2,00 €

## House's specialities as a main dish

« Filet américain » (Raw beef prepared with mayonaise, capers, onions, Worcestershire sauce)	17,90 €
« Filet américain » Italian style (Parmesan, sun-dried tomatoes, basil)	19,90 €
Homemade shrimps croquettes (fried) (3 pieces)	25,00 €
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 ans salad	19,50 €
Welsh * (+ 2€ with a fried egg and bacon on the top)	19,50 €
Potjevleesh (handmade white meat terrine in jelly, by Chef Pierrot de Lille)	19,50 €
Calf sweetbreads with smoked bacon and thyme cream	35,00 €
Tagliata beef filet (rocket salad, parmesan, dried tomatoes, white truffle oil)	35,90 €
Grilled duck breast with pepper sauce	26,50 €
Beef tenderloin carpaccio, chimichurri marinade	25,80 €

## Our selection of salads

Shepherd salad (cured ham, breaded fried goat cheese, nuts, capers, green salad)	19,00 €
Caesar salad (cold slices of grilled chicken breast, lettuce, parmesan, croutons)	19,00 €
Veggie salad (courgette tempura, aubergine, pesto, marinated peppers, sun-dried tomato hummus)	19,00 €
Summer salad (melon, cured ham, burrata, Parmesan, pesto)	21,00 €



## Fish & co

Grilled salmon, Hollandaise sauce	22,50 €
Grilled tuna steak, chimichurri sauce	29,80 €
Tartare of fresh and smoked salmon, fresh mango and citrus fruits	26,40 €

## Selected exceptional meats

Please see the waiter or the Chef to ask about today's special and selected dry-aged meat

## Charcoal grilled meats

Le steak haché minute : Butcher's style ground beef steak, French beef	16,00 €
Le steak à cheval : Bismarck steak topped with a fried egg, French beef	17,90 €
Andouillette AAAAA (grilled sausage, 200g)	18,50 €
Ribs * (pork, about 500 g)	21,00 €
Le Tournedos : French beef tournedos	22,90 €
Le faux-filet : French beef ribeye	23,50 €
Le filet de boeuf : Tenderloin fillet of French beef maître d'hotel style butter	32,00 €
La cuisse de poulet : Marinated local chicken leg	18,20 €
L'araignée de porc : Marinated French pork steak	18,20 €
Beef tab steak with shallot sauce, French beef	22,90 €
L'entrecôte : Sirloin steak about 300 g, French beef	32,50 €
L'entrecôte pour 2 : Sirloin steak for 2 persons about 600 g, French beef	64,50 €
La côte à l'os pour 2 : Double sirloin steak* with bone about 1000 g, French beef	82,00 €
La côte à l'os pour 3 : Triple sirloin steak* with bone about 1400 g, French beef	120,00 €

**Above grills are served with a choice of 2 garnish dishes and 1 sauce**

French fries, green salad, roasted baby potatoes, rice, ratatouille, courgettes in cream sauce with garlic,  
also ask for garnish of the day

Mayonnaise, pepper, bearnaise, maroilles cheese, mustard & honey, parsley butter, chimichuri, barbecue sauce

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

## Our desserts, home-made by the pastry Chef

Assorted local cheeses	14,00 €
Vanilla mille-feuille with caramel topping	10,00 €
Profiteroles (vanilla ice cream, chocolate, whipped cream) 2 / 3 pieces	10,00 € / 15,00 €
Bonne-Maman waffle (cooked over the wood fire)	10,00 €
(Served with chocolate sauce, or brown sugar, or whipped cream)	
Tropézienne tart with nectarine	11,00 €
Shortcrust tartlet with strawberries and basil	12,00 €
Raspberry macaroon	12,00 €
Gourmet coffee	10,00 €
Gourmet tea	11,50 €
Gourmet Irish coffee	15,50 €

More chanilly or chocolate sauce : 1.00 €

## COCKTAIL MENU WITH SPIRITS

<b>MOJITO</b>	11,00 €
Bacardi rum, lime, fresh mint, homemade sugar syrup, sparkling water	
<b>FLAMENGO</b>	11,00 €
Bacardi rum, pineapple juice, grenadine syrup, lemon juice	
<b>CHAMBORD PISCINE</b>	12,00 €
Chambord french raspberry liqueur, Prosecco, raspberry juice	
<b>ELDERFLOWER or TRADITIONAL SPRITZ</b>	11,00 €
French elderberry liqueur or Aperol, Prosecco, sparkling water	
<b>LIMONCELLO SPRITZ</b>	11,00 €
Limoncello, Prosecco	
<b>DAIQUIRI, RASPEBERRY</b>	12,00 €
Bacardi rum, mashed raspberry, lime, raspberry hand-made sorbet	
<b>DAIQUIRI, PEACH &amp; LIMONCELLO</b>	12,00 €
Bacardi rum, mashed peach, lime, limoncello, lemon hand-made sorbet	
<b>MOSCOW MULE</b>	11,00 €
Vodka, lime juice, ginger beer	
<b>PINA COLADA</b>	11,00 €
Bacardi rum, pineapple juice, coconut syrup	
<b>PEACHY LEMON</b>	12,00 €
Tequila, Limoncello, mashed peach, orange juice	
<b>TEQUILA TROPIC</b>	11,00 €
Tequila, mashed peach, guava nectar, lime	

## NON-ALCOHOLIC COCKTAILS MENU

<b>VIRGIN MOJITO</b>	9,50 €
Lime, fresh mint, homemade sugar syrup, sparkling water	
<b>BARBIEUX</b>	9,50 €
Apple juice, pear nectar, lime, homemade sugar syrup	
<b>VIRGIN COLADA</b>	9,50 €
Pineapple juice, coconut syrup, lime juice	
<b>FER A CHEVAL</b>	9,00 €
Apricot juice, orange juice, pineapple juice, grenadine syrup	
<b>DEVIL KISS</b>	9,50 €
Guava nectar, cane sugar, lime, raspberry purée	
<b>RASPERRY FIZZ</b>	9,50 €
Raspberry purée, sprite, lime	
<b>SUNSET</b>	9,50 €
Peach purée, lime, guava nectar, lemonade	

## APERITIFS

Kir with Chardonnay wine (violet, blackberry, raspberry, peach or blackcurrant)	8 cl	6,00 €
Ricard	2 cl	4,60 €
Suze, Martini	5 cl	5,00 €
Red or white porto wine	6 cl	6,00 €
Homemade Americano	6 cl	8,00 €
Picon & beer (local drink)	25 cl	5,50 €
White wine & picon	12 cl	6,50 €
Selected Whiskys and Gin	<b>Ask for our Wine list</b>	
Coupe de Champagne	10 cl	10,00 €
Kir Royal	10 cl	12,00 €

## SOFT DRINKS

### & MICRO-FILTERED WATER

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	4,90 €
Perrier	33 cl	4,60 €
Alain Milliat natural 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	2.70 €
	75 cl	3,70 €

## DRAFT BEERS

	25 cl	33 cl	50 cl
Lager Les Crapauds Fous 4,3°	3,50 €	4,65 €	7,00 €
Blonde Les Crapauds Fous 6.5°	4,80 €	6,35 €	9,60 €
Rince cochon 8.5°	5,05 €	6,65 €	10,05 €
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	6,70 €
Local red beer up to 7.5°	33 cl	7,00 €
Local white beer, La blanche colombe	33 cl	6,00 €
Alcohol-free beer Les Crapauds Fous <0,5°	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 €