



STARTERS

- Seasonal crudités platter 𠄎 5,50 €
- Verrine with tomato, cucumber and herb mascarpone cream 𠄎 5,70 €
- Terrine with beer from the North of France 5,90 €
- Flamiche (pie) with Maroilles cheese 𠄎 6,50 €
- Beetroot gazpacho with apple, oregano espuma and smoked paprika 𠄎 6,50 €
- Potjevleesch (*potted meat*) 𠄎 6,70 €
- Crème brûlée with endive and chicory 𠄎 6,80 €

MAIN DISHES

- Fricadelles (spicy chicken sausage), with chips and salad 11,00 €
- Potjevleesch (*potted meat*), with chips and salad 𠄎 14,90 €
- Skate wing with caper sauce 𠄎 15,20 €
- Suggestion of the day 𠄎 15,20 €
- Seasonal salad 𠄎
(*mesclun, potatoes, Granny Smith apples, crudités, toast with Mont des Cats cheese*) 15,50 €
- Tasting platter 𠄎
(*regional charcuterie, pie with Maroilles cheese, flemish beef stew, cheese, chips and salad*) 15,60€
- Croque-monsieur with Maroilles cheese (1 or 2) 𠄎 12,90€/ 15,90 €
- Flemish beef stew with speculoos biscuit crumble 𠄎 15,90 €
- Regional beef meat, with Boulette d'Avesnes cheese sauce 𠄎 17,90 €

CHEESE

- Selection of cheeses from the North of France (*Maroilles, Mont des Cats*) 6,50 €

DESSERTS AND ICE CREAMS

- Rhubarb clafoutis 𠄎 6,50 €
- Brown sugar tart 𠄎 6,50 €
- Ice cream with or without whipped cream (choice of 2 or 3 scoops) 4,90 € / 6,50 €
Flavours : vanilla, coffee, pistachio, chocolate, raspberry, lime, speculoos biscuit
- Dame blanche (*vanilla ice cream, warm chocolate, whipped cream*) 6,50 €
- Verrine with strawberry, speculoos and mascarpone cream 𠄎 6,50 €
- Chocolate cake and custard 6,70 €
- Apple and chicory flan 𠄎 6,70 €
- Flemish cobblestone (speculoos and meringue Van den Castele ice cream) 7,80 €
- Gourmet coffee 7,80 €

The team wishes you a pleasant meal



For individuals, booking recommended +33 327 95 82 96




MENU EXPRESS

14,90€

Fricadelles (*spicy chicken sausage*)
with chips and salad

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Brown sugar tart 

MENU D'ICHI


24,90€

Flamiche (pie) with Maroilles cheese 

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Potjevleesch (*potted meat*) 

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Rhubarb clafoutis 

MENU GOURMAND


28,50€

Beetroot gazpacho with apple, oregano
espuma and smoked paprika 


or

Verrine with tomato, cucumber and herb
mascarpone cream 

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Skate wing with caper sauce 

or

Flemish beef stew with speculoos biscuit
crumble 

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Flemish cobblestone
(*speculoos and meringue Van den Castele ice cream*)

or

Apple and chicory flan 


MENU DU GALIBOT

(until 12 years-old)

9,90€

Fricadelles (*spicy chicken sausage*)
with chips and salad

or

Mini Flemish beef stew 

or

Succulent minced beef steak

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Ice cream of the moment

or

Apple compote

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Fruit cordial (with water or lemonade),
Capri Sun

 Homemade

Net price included