

Menu

All our dishes are homemade by our chef Christophe Valingot and his team.

Starters

The Chef's Ficelle Picarde	8€
Fine endive pie with maroilles cheese	8€
The Chef's suggestion	8€
The Chef's marbled duck foie gras	14€
Beetroot carpaccio with smoked duck breast	14€
Pickled salmon with celery whipped cream	14€
Scallops on mung bean sprouts	17€
Fried foie gras with apples and calva	17€

Main dishes

	14€
Ocean perch fillet with leek fondue	16€
Sauerkraut with fish	24€
Monkfish medallions with curry	14€
The Chef's suggestion	14€
Sirloin steak with mustard sauce	16€
Beef faux-filet with blue cheese sauce	16€
Veal liver deglazed with cider vinegar	26€
Veal sweetbreads with yellow wine	26€

*The service is included in our prices

Desserts

7€*

Besides ice cream and sorbet, all our desserts are homemade by our chef Christophe Valingot and his team.

Arrange of vanilla, chocolate and caramel ice cream, or pineapple, apple and blackcurrant sorbet

Or

The Chef gourmet coffee (additional 2€)

Or

The Chef's molten chocolate cake with vanilla ice cream

Or

Lemon curd with white chocolate whipped cream and red fruit coulis

Or

The Chef's apple tarte Tatin

Or

Crêpes Suzette

Or

Farm fromage blanc with honey from Picardy

Cheese platter

9,50€*

*The service is included in our prices