

*Menu Terroir net Price IVA 10.00 %*

*Appetizer, Main Course or Main Course, Dessert € 17.00*

*Appetizer, Main Course, Dessert € 19.00*

*All dishes are Homemade*

*Fritter Tempura of Maroilles Regional cheese on a bed of salads*

*Mousse of goat cheese with steamed Zucchini and stew of vegetables*

*Cold cake of thin Tortilla stuffed with tuna, capers and shallots mayonnaise sauce*

*Sautéed Prawns in garlic and parsley butter (add. 5.50 €)*

*Rillettes of duck cooked in its own fat served with condiments and toasted bread*

*Duck Foie gras" served with strawberry lavender jam and toast (add 5.50 €)*



*Lasagna with wild Salmon, grilled vegetables and cheese basil sauce*

*\* Grilled cut of beef (6.35 oz) with cold garlic butter, Rösti potato, ratatouille*

*Cut of beef of (10.58 oz) (add 5.50 €)*

*\* Potje-Uleesch served with salads and French fries*

*(Flemish specialty of veal, pork and chicken in jelly)*

*\* Grilled Skewer of the week served with stew of vegetables and semolina*

*Fried Strips of fish with Tantar sauce and French fries*

*\* Roasted Breast of Duck with redcurrant fruits, rösti potatoes, vegetables (add 5.50 €)*



*Choice of homemade Desserts*

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*Net Price with 20.00 % vat*

*Draft Leffe 25cl € 4.50 (available in 50 cl)*

*Collection du Pays d'Oc « Les Charmelles » de Auguste Antonin*

	12 cl	25 cl	50 cl
<i>Cabernet Sauvignon</i>	€ 4.00	€ 7.50	€ 14.00
<i>Sauvignon blanc</i>		€ 3.80	€ 7.00
<i>Syrah rosé</i>	€ 3.80	€ 7.00	€ 13.50

*Wine list in the request*

*Alcohol abuse is dangerous for the Health. To consume in moderation*

*L'établissement n'accepte plus les chèques bancaires et postaux, Nous acceptons les cartes  
Visa/MasterCard/Amex*