

## Menu Gourmand 47 €

<i>Lobster nem, bisque to spicy « Vandouwan »</i>	19 €
<i>or</i>	
<i>Foie gras duo et quince</i>	19 €
<i>or</i>	
<i>Grilled Sea Bass, lovage soup ans seaweed</i>	18 €
<i>Beef tournedos, bone marrow and wine sauce</i>	26 €
<i>or</i>	
<i>Grilled Turbot with Maldon salt, hollandaise sauce</i>	28 €
<i>or</i>	
<i>Caramelized Sweetbreads deglazed with balsamic vinegar</i>	29 €
<i>Cheese plate of our region</i>	8 €
<i>or</i>	
<i>Donut hot Maroilles salad</i>	8 €
<i>Grapefruit granita</i>	
<i>Desserts menu</i>	8 €

## Menu Saveurs 32 €

<i>Laminated snails of Radinghem, mushroom duxelle</i>	12 €
<i>or</i>	
<i>Nordic Plate (Smoked salmon, cod, halibut and herring), Toasts and lemon cream</i>	14 €
<i>or</i>	
<i>Ravioli of ceps and ricotta, cream of ceps and Parmigiano Reggiano affiné</i>	14 €
<i>or</i>	
<i>Foie gras of Duck salad, Gizzard and smoked duck</i>	15 €
<i>Veal Kidneys with mustard, pushes mustard</i>	16 €
<i>or</i>	
<i>Lamb shank simmered seven hours</i>	19€
<i>or</i>	
<i>Trilogy of fish (Turbot, Gambas and Flake) with organic olive oil</i>	21 €
<i>or</i>	
<i>Angus Beef Bavette, ceps sauce and pepper Voatsiperifery cream</i>	16 €
<i>Desserts menu</i>	8 €

*Prices are inclusive of all taxes and service included | Meat of French and European origin*

## Menu Champagne 39 €

### *Cup of champagne « Devaux »*

<i>Snake just bluefin tuna, Thai sauce and chorizo</i>	<i>14 €</i>
<i>ou</i>	
<i>Duck Foie gras and fruit chutney</i>	<i>15 €</i>
<i>ou</i>	
<i>Sweetbread salad and Peppers</i>	<i>14 €</i>
<i>Hake, endive with orange and Curcuma butter</i>	<i>16 €</i>
<i>ou</i>	
<i>Cod fish and Maroilles</i>	<i>18 €</i>
<i>ou</i>	
<i>Veal, anchovy and Meat sauce</i>	<i>19 €</i>
<i>Desserts menu</i>	<i>8 €</i>

## Menu du Marché 22 €

### Formule à 18 € starter/main course or main course/dessert

<i>Quiche of the moment</i>	
<i>ou</i>	
<i>Cappuccino pumpkin, Saint Môret et dried meat</i>	
<i>ou</i>	
<i>Chicken wrap with pepper, tagliatelles of zucchini</i>	
<i>ou</i>	
<i>Shirred egg ceps and mushroom bread</i>	
<i>ou</i>	
<i>Starter of moment</i>	
<i>Coal fish, onion « crispy », green sauce and leeks</i>	
<i>ou</i>	
<i>Norman grilled steak, béarnaise sauce</i>	
<i>ou</i>	
<i>Plaice fillet steam, mashed potatoes and molds jus</i>	
<i>ou</i>	
<i>Pork, Mexican spices jus</i>	
<i>ou</i>	
<i>Main course of moment</i>	
<i>Desserts menu</i>	

The « menu du marché » is not served on Saturday evening, Sunday  
and public Holidays