



SOMETHING FOR EVERYONE

A PARTAGER... OU PAS A L'APÉRO !

Aperitif board	15
Two country-style patés	6.50
Portion of chips	4
🌿 Baker's tart tomato-mozzarella	17.50
Cuttlefish with bell pepper .. 120gr 9 / 200gr 17 and Espelette pepper grilled on a plancha	

STARTERS

Parsley ham terrine	8
red onions with honey and soya sauce	
Marinated salmon	10.50
with coconut milk and lime	
🌿 Traditional flavoured tomatoes salad	7.50
with basil	
Burrata cheese	14.50
Traditional flavoured tomatoes basil	
Cuttlefish with bell peppers	9
Espelette pepper grilled on a plancha	
Organic 🌿🍷 egg cooked at a low temperature	7
Spinach gazpacho and grilled pancetta	
Vegetable tartar	7
Avocado and red beetroots vinaigrette	

🌿 VÉGÉTARIEN

MENU ON THE SLATE

STARTERS/MAINS
OR
MAINS/DESSERTS

- 18 -

Only served at lunchtime.

THE ESSENTIALS

Hand cut Charolais beef tartar ■ ■ 180gr, with chips & salad	
Classic	17.50
Seared	17.50
Italian style	19
House Brasserie Burger	17.50
Ground French beef burger 150g ■ ■ Grana Padano, red onions, pancetta, chips & salad	
«La Nôtre» Caesar salad	17.50
Marinated salmon	19
with coconut milk and lemon, chips	
Free-range chicken ■ ■	16
with preserved lemon and mashed potatoes olives and herbs	
Club sandwich, chips and salad	18.50

PLANCHA-GRILLED

Salmon fillet	20
with rosemary, crushed tomato and olives, linguine and plancha-grilled courgettes	
Wild shrimps	25
Piquillos peppers sauce, linguine and plancha-grilled courgettes	
Cuttlefish with bell peppers	17
Espelette pepper and mixed salad leaves	
Generous 300g rib eye	28
with chips and salad Or plancha-grilled courgettes	
Hanger steak skewer 200g	21
with chips and salad Or plancha-grilled courgettes	
Generous 300g fresh ground French beef ■ ■	19.50
topped with a fried egg with chips and salad	
French pork loin pluma ■ ■	17
thyme sauce, crushed potatoes with olives and herbs	

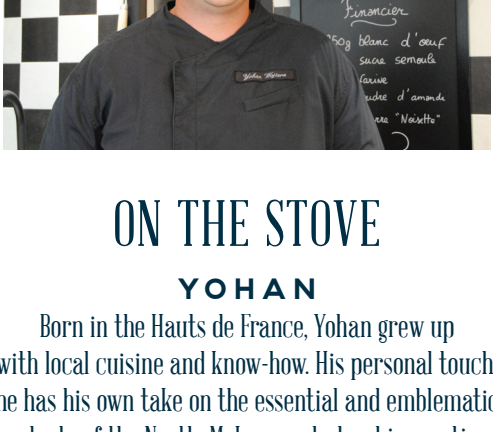
NEITHER MEAT NOR FISH

🌿 Poke bowl	16
avocado, carrot, fennel, cucumber, young spinach shoots, tomato, quinoa, organic 🌿🍷 egg, pumpkin seeds	
🌿 Linguine	14
with piquillos peppers coulis and plancha-grilled courgette	
🌿 Half baker's tart	12
tomato-mozzarella with mixed salad leaves	

🌿 VÉGÉTARIEN

A SWEET FINISH

Authentic profiteroles with	8.50
chocolate sauce	
Strawberry shortcake,	8.50
basil mousse	
Dame blanche ice cream dessert ...	7.50
Banana-split	8.50
Seasonal fruit Melba	8.50
Fruits broth with blackcurrant sorbet .	7.50
Plain clafoutis	6.50
Coffee and sweet	7



ON THE STOVE

YOHAN

Born in the Hauts de France, Yohan grew up with local cuisine and know-how. His personal touch: he has his own take on the essential and emblematic products of the North. Make sure to try his creations, such as his house potjevleesch, which is as tasty as it's difficult to pronounce.

OUR LOCAL SUPPLIERS

LESAGE ET FILS
in Chemy for their meat

POM'LORETTE
in Angres for their fresh Chips

KID'S MENU

- 13 -

with a drink - for children up to 12 years old
(Syrup with water or lemonade or Soft or Fruit juice)

MAINS:

Turkey slice; Salmon slice;
Ground beef burger

SIDES:

Linguine; Chips; Courgettes

DESSERTS:

½ seasonal fruit clafoutis;
Vanilla & Oasis exotic fruit ice cream;
Yoghurt

Free jug or glass of water on request All our prices are in Euros and include VAT. A fixed surcharge of 5€ is applied for all room service orders. The list of allergens is available on request. 🌿 Vegetarian dish. 🍷 Organic produce. Indicated meat weights are gross before cooking and may vary by +/-10%.