

La Balancelle   
HOME-COOKING BRASSERIE

NOVOTEL VALENCIENNES




**SOMETHING FOR EVERYONE!**

SPRING-SUMMER 2020



## STARTERS

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- ORGANIC**  **DEVILLED EGG** with smoked salmon – 6
-  **BURRATA**, 120g, heritage tomatoes, basil, organic olive oil – 14
- GRAVLAX SALMON**, avocado tartare with lemon – 9
-  **TOASTED OPEN SANDWICH** tomato – mozzarella, green pesto – 7
- ANTIPASTI-STYLE VEGETABLES**, Serrano ham, Grana Padano cheese – 7
- BEEF CARPACCIO**, 75 G (French origin), pesto verde, Grana Padano cheese – 10

## GREAT SNACKS

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- STEAK TARTARE (180 G)** of knife-cut Charolais beef, non-frozen French fries and side salad  
Classic or seared – 17  
Italian – 18
- "Our" **NIÇOISE SALAD** – 14
- "Brasserie Maison" **CAESAR SALAD** – 17
- SPARE RIBS** (French origin) – 18  
marinated in rosemary and honey, new potatoes
- BURGER** fresh ground beef 150 g, cheddar, pork belly, shallots,  
home-made ketchup, tomato, lettuce, non-frozen French fries and side salad – 17  
Double patty (300 g) – 24
- BEEF CARPACCIO 2 x 75 G** (French origin) – 18  
pesto verde, Grana Padano cheese, non-frozen French fries and side-salad

## NEITHER MEAT NOR FISH

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-  **TWO TOASTED OPEN SANDWICHES** tomato – mozzarella, green pesto – 13
-  **VEGETABLE STIR-FRY** with coconut milk, lemongrass – 13
-  **LINGUINE** pesto verde, pomodoro – basilico, e Grana Padano – 14

## COCKTAILS

The day's **COCKTAIL** - 10

Local **BEER** - 6

The month's **WINE** by the glass - 6

**PLATTERS** to share - 14  
(cold cuts or matured cheeses or mix)

**TOASTED OPEN SANDWICH** - 7 (x2-13)  
tomato - mozzarella, green pesto

## SET MENU ON THE BOARD

STARTER/MAIN COURSE

OR

MAIN COURSE/DESSERT

– 18 –

Noon only.

## STRAIGHT FROM THE GRIDDLE PLATE

**BEEF FILLET STEAK** (French origin) 180 g, non-frozen French fries and side-salad – **25**

choice of sauce: shallot confit, peppercorn, home-made ketchup

**VEAL FILLET PICCATA**, sage gravy, ratatouille – **18**

**SEA BREAM FILLET** – **18**

vierge sauce with tomato, crushed potatoes with black olive bits

**SALMON ESCALOPE**, eggplant caviar, piquillo pepper coulis – **19**

**RED LABEL FREE-RANGE CHICKEN BROCHETTE** 🍷 – **15**

lime, linguine with cream

Roast **SHRIMP** and chorizo, herb risotto – **18**

## DESSERTS

**PANNA COTTA** with red berries – **6**

Genuine **PROFITEROLES** in chocolate sauce – **8**

**10 CM APPLE STRIP TART** – **8**

For large appetites + 10 cm – **13**

Seasonal **FRESH FRUIT SOUP** with green tea – **6**

## OUR ICE CREAMS

**ICE-CREAM COUPE** – **8**

Dame Blanche (vanilla)/Peach Melba/Banana split/Yoghurt ice-cream with fresh fruit

**LIKE ON THE BEACH** – **5**

🍷 Magnum, Almonds/White chocolate/Salted caramel/Double chocolate flavours



## REIGNING IN THE KITCHEN

### OLIVIER

Olivier is from Valenciennes and is a true Ch'ti as the region's locals are called, proud of his home area. His recipes make the most of the land's iconic products.

## OUR LOCAL SUPPLIERS

Véronique Painchart,  
**PONT DE LECLUSE FARM**  
in Rainsars for its butter and yoghurt,  
fromage blanc and milk

Stéphane Hourdequin, **BARB BREWERY**  
in Thiant for its La Rouvignole beer

## CHILDREN'S SET MENU

€10 with beverage - served up to age 12  
(Mineral water 50 cl or Soda or Syrup or Fruit juice)


**HAMBURGER PATTY** 125 g or **SALMON ESCALOPE** or **CHICKEN BROCHETTE**  
or **PLATTER OF SERRANO HAM, TOMATOES WITH BASIL** or **LINGUINE, PESTO, TOMATOES AND BASIL**  
(your choice of side-dish: **non-frozen French fries** or crushed potatoes with olives or **linguine with cream**  
or **stir-fried vegetables**). **YOUR CHOICE OF 2 SCOOPS OF ICE-CREAM** or **YOGHURT** or **FRESH FRUIT**.

## BEER & CIDER

### DRAUGHT

Heineken – 25cl **4.50** 5Ocl **8**  
Affligem Lager – 25cl **5** 5Ocl **9**

### BOTTLED

Grimbergen White / Lager / Amber – 33cl **6**  
Desperados – 33cl **6**  
Ciney Lager or Brown – 33cl **6**  
Heineken O.O – 33cl **5**  
Hapkin 8.5° – 33cl **7**  
Mort Subite Kriek – 33cl **7**  
Lagunitas IPA – 35.5cl **7**  
 Sassy l'Angélique organic cider – 33cl **6**

## HOT BEVERAGES

Espresso / Ristretto / Decaf – **2.60**

Double espresso – **4**

Cappuccino – **4.50**

 Monbana Fair Trade Chocolate – **4**

Kusmi Teas – **4**

 Sencha mint green tea,  Green tea with mint,

 English Breakfast,  Detox,

Boost, Prince Vladimir, Imperial Label teas

Kusmi Tea herbal teas – **4**

 Chamomile,  Aquarosa, Verbena Peppermint

## MINERAL WATER

Evian – 5Ocl **4** 10Ocl **5**

Badoit – 5Ocl **4** 10Ocl **5**

Perrier – 33cl **4**

## THE WINE CELLAR

### WHITE

PDO Chablis Premier Cru "La Chantrerie" – 2018/2019

PDP Pouilly-Fumé "En Travertin" – 2018/2019

PGI, Côtes du Tarn "Découverte Mauzac Blanc" – 2019

### RED

PDO Châteauneuf-du-Pape "Clos de l'oratoire des Papes" – 2017

 PGI Côtes Catalanes "Le Canon du Maréchal" Biodynamic agriculture – 2019

 PDO Savigny-les-Beaunes "Maison Champy" Biodynamic agriculture – 2017/2018

PDO Morgon "Domaine de la Chapelle Bizot" – 2019

PDO Haut Médoc Cru Bourgeois "Château Liversan" – 2014

### ROSÉ

VDF Rosé Martinat 2019 – Lucie & Stéphane Donze – 2019

 PGI Pays d'Oc – "Mas Neuf le Rosé" Biodynamic agriculture – 2019

PDO Coteaux d'Aix-en-Provence – Château Beaulieu "Cuvée Alexandre" – 2019

PDO Côtes de Provence Sainte Victoire – Pas du Moine – 2019

Magnum 15Ocl – **50**

**Glass** **Btl.**  
15cl 75cl

**10** **49**

– **41**

**6** **24**

– **58**

**6** **26**

**11** **56**

– **29**

**8** **35**

**6** **25**

– **25**

**6** **28**

## CHAMPAGNE

Kir royal with champagne Laurent-Perrier La Cuvée Brut (crème de cassis (blackcurrant) 19°, raspberry 18° or blackberry 18° Cartron) - 12cl **12**

Laurent-Perrier La Cuvée Brut - 12cl **11** - 37,5cl **35** - 75cl **60**

Laurent-Perrier Brut Millésimé - 2008 - 75cl **82**

Laurent-Perrier Cuvée Rosé - 75cl **82**

Tsarine Brut Premium - 12cl **10** - 75cl **50**

Tsarine Brut Premium Magnum - 150cl **98**

**OPENING HOURS** Monday to Friday noon - 2:30 p.m. / 7 p.m. - 10:30 p.m. Saturday - Sunday 7 p.m./ 10:30 p.m.

# brasseriemaison  la\_balancelle  La-Balancelle

All prices are in Euros inclusive of VAT. Beef origins are displayed at the restaurant. The list of allergens is available on request. Stated weight prior to cooking; may vary by plus or minus 10%. There is a flat €5 additional charge for room service. Excessive alcohol consumption can be dangerous to your health – drink in moderation. PDO, Protected Designation of Origin — PGI, Protected Geographical Indication — VDF, French table wine.

: Products from organic farming. : Red label. : Biodynamic agriculture.