

Authentic & generous



IN THE KITCHEN

OLIVIER

From Valenciennes, Olivier is a true northerner and proud of his origins. His recipes will make you discover our emblematic regional produce.

STARTERS OR TO SHARE

Our selection of platters: **18**
Cured meats and sausage / Cheese / Mixed

🌿 Humus with toast **5**

Salmon gravlax, crunchy fennel, pomegranate, virgin olive oil with fine herbs **11**

Terrine Duo: **8**
Country style/Espelette pepper

🌿 Smooth tomato cream **8**

Crispy Cajun spice chicken ■ ■, Espelette chilli mayonnaise **8**

Mimosa eggs **6**

🌿 Burrata, heritage style tomatoes, piquillo pepper coulis **12**

🌿 Courgette gazpacho with herbs, fresh cream and crunchy vegetables **8**

Veal carpaccio, tonnato sauce, lemon preserve, roquette salad, Grana Padano **11**

Little gem, grilled pancetta, balsamic cream, walnuts **7**

VEGETARIEN



THE CLASSICS

Veal carpaccio, tonnato sauce, lemon preserve, roquette salad, Grana Padano **22**

House Brasserie Burger **20**
150 g ground beef patty ■ ■, pancetta, tomato, red onion pickles, roquette salad, Grana Padano

200 g hanger steak, **23**
served with red onion caramelised in soy sauce

Countryside salad **18**
crispy Cajun spice chicken ■ ■, Batavia lettuce, red onion pickles, tomato, egg, Grana Padano

Your choice of omelette **14**
plain or mixed herbs or tomato or Grana Padano or cooked ham

180 g Charolais beef tartar raw ■ ■ whole grain mustard **19**



SEA FOOD

Cod fish and chips served with tartar sauce **18**

Salmon escalope **23**

Seaside salad **18**
Salmon gravlax, batavia lettuce, tomato, hard boiled egg, black olives, fennel, red onion pickle



A DIFFERENT SIGNATURE

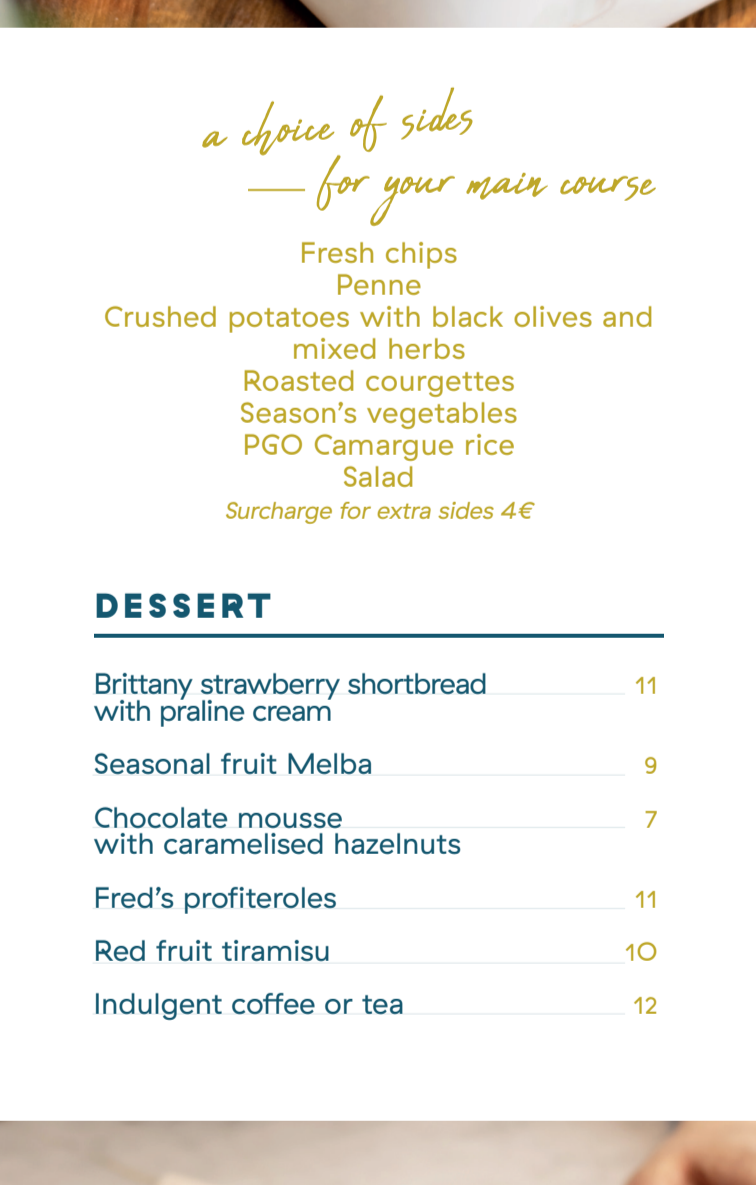
🌿 Sun-drenched vegetable tart, roquette salad **16**

🌿 Penne, tomato sauce, basil, egg plant caviare, Grana Padano **14**

🌿 PGO Camargue rice with plancha grilled vegetables **15**

🌿 Roasted courgettes, crushed potatoes with black olives, cherry tomatoes, Grana Padano, mixed herbs **15**

VEGETARIEN



Our chefs' — recipe book



In this book our chefs have given vegetables a different signature beyond a just a basic side dish. Simple and generous recipes to highlight seasonal vegetables.

On sale in your restaurant

FOR THE GOURMETS

400 g hanger steak, red onions caramelised in soy sauce **44**

250 g pork loin ■ ■, with Cajun spice gravy **18**

Generous 300 g ground beef patty ■ ■, topped with a fried egg **23**

Marie Louise's stuffed tomatoes, with tomato coulis **19**

Thyme seasoned half roast chicken ■ ■, Espelette pepper mayonnaise **21**



a choice of sides — for your main course

- Fresh chips
- Penne
- Crushed potatoes with black olives and mixed herbs
- Roasted courgettes
- Season's vegetables
- PGO Camargue rice
- Salad

Surcharge for extra sides 4€

DESSERT

Brittany strawberry shortbread with praline cream **11**

Seasonal fruit Melba **9**

Chocolate mousse with caramelised hazelnuts **7**

Fred's profiteroles **11**

Red fruit tiramisu **10**

Indulgent coffee or tea **12**

Our local — suppliers

LUCULLUS

for Genuine Lucullus from Valenciennes and its confits

FREDÉRIC DEHAUSSY

for their fresh chips

ON THE SLATE

STARTERS/MAINS OR MAINS/DESSERT

— 18 —

Lunchtime only.

KID'S MENU

— 13 —

with drink, up to 12 years old (Syrup plus water or lemonade or Soft drink or fruit juice)

CHOICE OF MAINS:

- 150 g ground beef patty ■ ■ or Salmon escalope or Stuffed tomato or Chicken breast ■ ■ or Penne, tomato sauce, basil, egg plant caviare, Grana Padano or Plate of ham
- A choice of side dish

CHOICE OF DESSERT:

- ½ chocolate mousse or ½ fruit Melba or ½ profiteroles or Ice cream (2 scoops)

For all room service, flat rate charge of €8 Glass or jug of water free of charge on request. All our prices are in euros including VAT. Allergen list available on request. 🌿 Vegetarian dish. ■ ■ Origin France. The indicated meat weights are gross and before cooking and can vary by +/-10%.