

MEAT SIDES

-) *Veal crumble with feta and eggplant confit* 18,50 €
-) *Guinea fowl fillet and caramelized ginger juice* 17,50 €
-) *Hand-cut steak tartar prepared by the Chef (homemade French fries and salad)* 16,10 €
-) *Pan fried sweetbreads and mushroom sauce* 19,90 €
-) *«The Avesnois platter» : Welsh with brown beer "Le Nervien" (homemade French fries and salad)* 16,50 €
-) *Preserve lamb shanks and gingerbread* 19,00 €
-) *Today's grill (vegetables, homemade French fries or baked potato, a sauce in the choice listed)* 16,00 €
-) *Beef served on hot stone (vegetables, homemade French fries or baked potato, a sauce in the choice listed)* 17,50 €

All our dishes are served with vegetables and side dishes.

Sauces: Pepper, Shallot, Mushroom sauce, Maroilles cheese, Bearnaise, Butter Maître d'hôtel, Roquefort

Supplement of sauce: 1,50 €

