MANGER
Winter

TO SHARE.

Platter ..... 25€
Assortment of cold cuts and cheeses.

Fries ..... 5,5€
Homemade fries, cheddar cream & crispy bacon.

Homemade smoked duck breast ..... 8€
Plate of homemade smoked duck breast from our smokehouse.

The Maison Evrard selection

Pork rillettes 130g. ..... 9€
Artisanal recipe, according to the rules of the art: simply.

San Daniele 80g. ..... 12€
Italian PDO cured ham, with a unique production process, without nitrite.

STARTERS.

Croquettes ..... 9,5€
Roasted chicken croquettes, smoked mayonnaise.

Accras ..... 10€
Swordfish fritters, deluxe sauce & pickles.

Broth ..... 9,5€
Mushroom, miso and perfect egg broth, sesame oil.

Flaming Bone ..... 11€
Marrow bone in a gutter, flamed in front of you. Organic bread.

MAINS.

Steak and chips approx. 180g. ..... 19,5€
Hereford skirt steak heart grilled from Maison Lesage, sauce of your choice. Homemade fries.

Lamb ..... 28€
Lamb shank, 50/50 mash, red wine sauce.

Cordon bleu ..... 19€
Breaded turkey escalope, stuffed with Comté cheese and white ham, pesto condiment. Homemade fries.

Risotto ..... 21€
Risotto, seared scallops, coral sauce, samphire.

Tartare ..... 18€
Flank steak tartare, hand-cut, with its condiments. Homemade fries.

Brisket ..... 26€
Black Angus Creekstone brisket, gratinated with BBQ sauce and cheddar, served with a casserole of Orleans-style beans.

Cheeseburger ..... 19€
100% HDF Lesage steak (150 g), Iberian bacon, fried onions, cheddar cream, iceberg, homemade BBQ sauce. Organic bread from Maison Degruson. Homemade fries.

Double Cheeseburger ..... 25€
Twice as much meat, for twice the pleasure.

Daily Stew ..... 16,5€
Well-sourced meat, slow-cooked for hours. Homemade fries.

Gnocchi ..... 15€
Gnocchi gratin with 3 cheeses, gorgonzola, Tallegio & Grana Padano.

EXTRAORDINARY MEAT

The Babe's selection.

Rib-eye approx. 300g. ..... 38€
The heart of the rib-eye: a thick and flavorful piece, slightly marbled.

Bone-in Rib approx. 1000g. / 2 pers. ..... 95€
Tender and juicy beef rib, with enough fat to nourish the meat and give it a subtle taste.

Hanger steak, PGI Scottish approx. 300g. ..... 34€
Extra tender, grass-fed meat, appreciated for its juiciness.

Sirloin steak, Argentinian Angus approx. 300g. ..... 36€
Raised in the peaceful pastures of Argentina, Argentine Angus is a guarantee of strong flavors and a tender texture.

The Maison Evrard selection

We share the philosophy of Maison Evrard: 'eat less meat, eat better meat'.
A selection of exceptional meats, 100% French.

Extra Burger ..... 25€
Butcher's ground beef, onion confit, Lombardino with truffle Philippe Olivier, honey & mustard mayonnaise, lardo di Colonnata.

Pork Tomahawk approx. 800g. / 2 pers. ..... 42€
Slightly marbled, tender piece with a rich and simple flavor.

Our meats are served with chips and a choice of sauce: Maroilles, pepper, strong juice or chimichurri (olive oil, oregano, garlic, parsley, chilli pepper and lemon)

DESSERTS.

Assortment of cheeses - Philippe Olivier - ..... 12€
3 cheeses selected by Monsieur Olivier, according to the seasons and his desires.

Original Dame Blanche ..... 8,5€
Vanilla ice cream, whipped cream, homemade hot chocolate and toasted almonds.

Tiramisu ..... 8€

Crème brûlée ..... 7,5€
Vanilla crème brûlée, orange zest & Cointreau.

Gourmet coffee ..... 10€
Assortment of homemade desserts served with a Méo coffee - Lille's café for 90 years.

Irish Gourmand supplement ..... + 5€

La goutte d'eau (brandy).

The creative use of fruit, spices and plants has distinguished this family distillery since 1897.

Our eaux de vie from the Basque Country by Maison Brana 4cl ..... 11€
Raspberry, Pear, Corsican Clementine, Prune d'Ente.

Alcohol abuse is dangerous for your health.

BABE
Boire. Manger.