

ADULT GROUP MENUS

PRICES 2021

Centre
Historique
MINIER



The prices of the menu are for groups of 20 people minimum. Booking required.
Please select one choice from the menu for the entire group.

For groups of 15 to 19 people: supplement of 2 € per person on reservation.

€16,90 MENU

Pétillant de l'Avesnois sparkling wine (+€3,50)

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Stuffed and rolled turkey breast with gingerbread
or Roast pork with cheese & amber beer sauce

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Rhubarb clafoutis
or Flemish tart with beer

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Coffee (+€1,90)

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1 bottle of red wine for 4 people
Mineral water

ALL-INCLUDED MENU: €20,90

€21,90 MENU

Pétillant de l'Avesnois sparkling wine (+€3,50)

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Onion pie
or Endive terrine
or Pie with *Maroilles* cheese

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Pork sauté with mushrooms
or Home-made Potjevleisch (3 types of meat in jelly: pork, veal & chicken)
or Chicken fricassée with *Maroilles* cheese sauce

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Rhubarb tart
or Golden brown sugar tart
or Rich chocolate cake

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Coffee (+€1,90)

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1 bottle of red wine & 1 bottle of Rosé for 4 people
or 1 bottle of red wine & 1 bottle of blonde beer (Ch'ti)

ALL-INCLUDED MENU: €25,90



Net price- service included

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€26,50 MENU

Pétillant de l'Avesnois sparkling wine (+€3,50)

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Petit salé Lillois (salt pork from Lille)

or *Avesnois's dariole*

or Soufflé tart with *Vieux Lille* cheese

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Pork tenderlion with juniper & pepper sauce

or *Carbonnade flamande* (flemish beef with brown sugar and gingerbread sauce)

Veal sauté with slow-cooked shallots

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Mousse with *Speculoos* flavours (brown sugar biscuits)

or Liège waffle with ice cream

Libouli tart (Northern flan pie)

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Coffee (+€1,90)

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1 bottle of red wine & 1 bottle of Rosé for 4 people
or 1 bottle of red wine & 1 bottle of blonde beer (Ch'ti)

ALL-INCLUDED MENU: €30

€35 MENU

Pétillant de l'Avesnois sparkling wine (+€3,50)

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Fish charlottine with chicory sauce

or Foie gras with gingerbread

or Salmon gravlax with star anise

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Cod steak with butter sauce

or Duck breast with chicory

or Prime steak served Rossini style

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Trilogy of cheeses from Northern France

or Salad with warm *Avesnois* cheese

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Ducasse des desserts

or Bavarois with pear & *Speculoos* flavours (brown sugar biscuits)

or Ch'ti Mystery with chicory and praline

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Coffee (+€1,90)

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1 bottle of red wine & 1 bottle of Rosé for 4 people
or 1 bottle of red wine & 1 bottle of blonde beer (Ch'ti)

ALL INCLUDED MENU: €38,50



Net price- service included