

Restaurant LE BRIQUET

THE MENU

Centre
Historique
MINIER



STARTERS

- ▶ Seasonal crudités ☞ €4.10
- ▶ *Potjevleisch* (potted meat) ☞ €4.70
- ▶ Crispy toast with raw ham and cheese ☞ €5.10
- ▶ Pie with Maroilles cheese ☞ €5.50
- ▶ Terrine with Jeanlain beer €5.60
- ▶ Salmon tartare scented with dill, lemon espuma ☞ €6.90

MAIN COURSES

- ▶ Spicy chicken sausage with chips and salad €10.90
- ▶ *Potjevleisch* (potted meat), served with chips and salad ☞ €12.70
- ▶ The dish of the day ☞ €12.90
- ▶ Marinated chicken with pink berries and fresh herbs ☞ €13.50
- ▶ Salmon tagliatelle ☞ €14.10
- ▶ Flemish beef stew with brown-sugar biscuit crumble ☞ €14.10
- ▶ Rump steak and cream of Vieux Lille cheese with beer ☞ €15.10

GARGANTUAN DISHES

- ▶ Farmhouse salad ☞ €12.90
(mesclun and endive salad, boiled eggs, warm potatoes, chicken curry, onions, tomatoes)
- ▶ « Croque du Ch'ti » ☞ €14.50
Croque-monsieur with Maroilles cheese gratin served with chips and salad
- ▶ Tasting platter ☞ €15.90
Leek pie with Maroilles cheese – regional charcuterie – flemish beef stew – potjevleisch (potted meat)
chips and salad – cheese

CHEESE

- ▶ The North cheese plate – Maroilles – Pavé de Calais – Mont des Cats €4.90

DESSERTS AND ICE CREAMS

- ▶ Rhubarb clafoutis ☞ €5.80
- ▶ Chocolate tart with speculoos ice cream €5.90
- ▶ Brown sugar tart ☞ €6.00
- ▶ Melting chocolate cake, salty caramel and vanilla ice cream €6.30
- ▶ Ice cream with or without whipped cream (choice of 3 scoops) €5.90
Flavours: vanilla, coffee, pistachio, red berries, lime, *speculoos* (brown sugar biscuit),
bimbo (Marbled caramel vanilla with multicolored chocolate candies)
- ▶ White Lady (*vanilla ice cream, hot chocolate sauce, whipped cream*) €5.90
- ▶ Ch'ti Mystery with chicory and praline ☞ €6.30
- ▶ Gourmet coffee €7.90

☞ Home made

The team wishes you a pleasant meal



For individuals, booking recommended +33 327 95 82 96

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OUR SPECIALS

Centre
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THE EXPRESS

€13.90

Spicy chicken sausage
with chips & salad

Draught Ch'ti blonde beer (25 cl)

or

Flat or gaseous water (50 cl)

THE « D'ICHI »

€19.90

Terrine with Jeanlain beer

or

Home made leek pie with
Maroilles cheese

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Potjevleisch (potted meat) ☼

or

Flemish beef stew with *speculoos*
biscuit crumble

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Rhubarb clafoutis

or

Brown sugar tart

GOURMET MENU

€24.90

Regional plate

or

Salmon tartare scented with dill,
lemon espuma ☼

Salmon steak and white butter ☼

or

Rump steak and cream of Vieux
Lille cheese with beer ☼

Melty chocolate cake, salty
caramel and vanilla ice cream

or

Ch'ti Mystery with chicory and
praline ☼

THE « GALIBOT »

(for children under 12)

€9.60

Mini leek pie with Maroilles cheese

or Mini seasonal crudités

or Mini terrine

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Succulent hamburger

or Mini Flemish beef stew

or Spicy chicken sausage

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Ice cream

or

Apple compote