

# ADULT GROUP MENUS

## PRICES 2022

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)

~

1 bottle of red wine for 4 people

Mineral water

**ALL-INCLUDED MENU: €20,90**

### €22,10 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

~

Coffee (+€1,90)

~

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: €26,10**



Net price- service included

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### €26,90 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)

~

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: €30,40**

### €32 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)

~

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: €35,50**



Net price- service included