

Restaurant LE BRIQUET

À LA CARTE

Centre
Historique
MINIER



STARTERS

- Seasonal raw vegetables, tangy apple vinaigrette, tomato basil sorbet 7,10 €
- Vieux-Lille cheese crisp on a bed of rocket 7,10 €
- Chicory salad with local cheese and balsamic vinaigrette 7,30 €
- Flamiche (*pie*) with Maroilles cheese and mixed salad 7,50 €
- Thin sweet potato tart with baby spinach and walnut slivers 7,70 €
- Melon fan with cured ham chiffonade 7,90 €
- Potjevleesch (*potted meat*) with golden croutons, sweet and sour gherkins 8,10 €

MAIN DISHES

- Courgettes stuffed with sun vegetables and feta cheese 13,90 €
- Dish of the day, according to the Chef's inspiration and the market 14,90 €
- Welsch with Cheddar and regional beer, served with chips and salad 15,90 €
- Le Briquet's salad: *strips of ham, cherry tomatoes, cucumbers, red onion, poached egg, potatoes with herbs, diced Mont des Cats, croutons, balsamic vinaigrette* 16,20 €
- Breaded chicken escalope stuffed with Maroilles cheese, tomato tartar with basil 16,20 €
- Flemish beef stew with beer and speculoos crumble 16,40 €
- Potjevleesch (*potted meat*) with chips and crisp salad 16,70 €
- Tasting platter: *regional charcuterie, pie with Maroilles cheese, flemish beef stew, fricadelle (spicy chicken sausage), cheeses from the North of France, with chips and salad* 17,50 €
- Grilled beef with green pepper sauce, flambéed with Loos juniper 17,90 €

CHEESE

- Selection of cheeses from the North of France (*Maroilles, Mont des Cats*) 6,90 €

DESSERTS AND ICE CREAMS

- Brown sugar tart 6,50 €
- Ice cream with or without whipped cream (choice of 2 or 3 scoops) 5,90 €/7,20 €
Flavours : vanilla, coffee, pistachio, chocolate, raspberry, lime, strawberry, chicory, speculoos biscuit, rhubarb, green apple
- Rhubarb and vergeoise (brown sugar) crumble 7,10 €
- Mint chocolate cake with a scoop of vanilla ice cream 7,50 €
- Revisited libouli tart with fresh strawberry coulis 7,80 €
- White Lady (*vanilla ice cream, hot chocolate sauce, whipped cream*) 7,90 €
- The porion's sorbet (*green apple and Loos juniper sorbet*) 8,00 €
- Gourmet coffee (*mini desserts, coffee or tea*) 8,00 €
- Flemish cobblestone (*speculoos, chicory and meringue ice cream*) 9,00 €

The team wishes you a pleasant meal



For individuals, booking recommended +33 327 95 82 96

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THE MENUS

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MENU EXPRESS

15,90 €


Fricadelle (spicy chicken sausage)
with piccalilli sauce

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Rhubarb and vergeoise (brown sugar)
crumble 

MENU D'ICI


25,90 €

Flamiche (pie)
with Maroilles cheese
and mixed salad 

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Potjevleisch (potted meat)
with chips and crisp salad 

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Brown sugar tart 

MENU GOURMAND


28,90 €

Vieux-Lille cheese crisp
on a bed of rocket 


or

Potjevleesch (potted meat) with golden
croutons, sweet and sour gherkins 


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Breaded chicken escalope stuffed with
Maroilles cheese, tomato tartar with basil 

or

Flemish beef stew with beer and speculoos
crumble 

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Revisited libouli tart
with fresh strawberry coulis 

or

The porion's sorbet


MENU DU GALIBOT

(Children until 12 years old)

9,90 €

Fricadelle (spicy chicken sausage)
with chips and salad

or

Mini flemish beef stew 

or

Succulent minced beef steak

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Ice cream of the moment

or

Apple compote

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Fruit cordial (with water or lemonade) or
Capri sun

 Homemade