

# ADULT GROUP MENUS

## PRICES 2026

Centre  
Historique  
MINIER



**Booking required.** The prices of the menu are for groups of 15 adults minimum.

Please select one choice from the menu for the entire group:  
same starter, same dish & same dessert.

Vegetarian menu (suitable for vegetarian, vegan or pork-free diets) available on request.

### €20 « DISCOVERY » MENU

*Pétillant de l'Avesnois sparkling wine (+€4,10)*

Onion tart

~

Fricadelle (spicy chicken sausage) with french fries

~

Rhubarb crumble

~

Water

*Red wine & regional beer  
(2 bottles of 75cl for 6 people)*

*Coffee (+2.10€)*

**ALL-INCLUDED MENU: €24,50**

### €25 « ESTAMINET » MENU

*Pétillant de l'Avesnois sparkling wine (+€4,10)*

~

Salad with warm potatoes & herring « à la Dunkerquoise »

**or** Clafoutis with Northern cheese

~

Pork sauté with regional beer sauce

**or** Turkey roulade with gingerbread

~

Flemish beer tart **or** Chef's crème brûlée

~

Water

*Red wine & regional beer  
(2 bottles of 75cl for 6 people)*

*Coffee (+2.10€)*

**ALL-INCLUDED MENU: €29,50**

# ADULT GROUP MENUS

## PRICES 2026

Centre  
Historique  
MINIER



### €29,80 LÉON'S MENU

*Pétillant de l'Avesnois sparkling wine (+€4,10)*

~

Pie with *Maroilles* cheese **or** Northern terrine

~

*Carbonnade flamande* (flemish beef with brown sugar and gingerbread sauce)  
**or** Ham on the bone with *Maroilles* cheese sauce

~

Golden brown sugar tart **or** Speculoos mousse with biscuit

~

*Water*

*Red wine & regional beer*  
*(2 bottles of 75cl for 6 people)*

*Coffee (+2.10€)*

**ALL-INCLUDED MENU: €34,30**

### €35 « TERRIL » MENU

*Pétillant de l'Avesnois sparkling wine (+€4,10)*

~

Home made *Potjevleesch* (3 types of meat in jelly : pork, veal & chicken)  
**or** Soufflé tart with *Vieux Lille* cheese

~

Pork tenderloin with cider & green apples  
**or** Fish from the market

~

*Libouli* tart with speculoos (Northern flan pie)  
**or** « Ch'ti mystère » (chicory ice cream)

~

*Water*

*Red wine & regional beer*  
*(2 bottles of 75cl for 6 people)*

*Coffee (+2.10€)*

**ALL-INCLUDED MENU: €39,30**

## € 36 « BEFFROI » MENU

*Pétillant de l'Avesnois sparkling wine (+€4,10)*

~

Salmon gravlax with dill **or** Avesnois's dariole

~

Veal sauté with garlic cream sauce **or** Duck breast with red berries

~

Ducasse of desserts **or** Brussels waffle with golden sugar syrup

~

*Water*

*Red wine & regional beer  
(2 bottles of 75cl for 6 people)*

*Coffee (+2.10€)*

**ALL-INCLUDED MENU: €43,20**

## €12 GALIBOT'S MENU

*For children until 15 years old*

Breaded chicken cutlet

~

French fries & vegetables

~

Ice cream of the day

~

Water