


## SPRING MENU


Single dish: **17,90 €**

Two-course menu (starter + main course or main course + dessert): **25,00 €**


Full menu (starter + main course + dessert): **29,90 €**


## STARTERS


Flamiche (pie) with Maroilles cheese and crispy salad 


Quinoa salad with poached egg and green asparagus 

Roasted beetroot verrine with fresh goat's cheese and walnuts 

Sliced potjevleesch and multigrain bread 


Thin tart with caramelised chicory and bacon bits 


Endive salad with apple and local cheese 


Crispy Vieux Lille cheese with salad 





## MAIN COURSES


Flemish beef stew with beer, chips and seasonal organic vegetables 


Discovery plate (Flemish beef stew, potjevleesch, Maroilles flamiche, fricadelle), served with chips and salad 

Potjevleesch (*potted meat*), chips and crispy salad 


Fish of the day, leek and organic potato fondue 


Chicken supreme, light cream sauce with garlic from the Hauts-de-France 


Lentils simmered "à la Ch'ti" with vegetarian sausages 

Welsch with cheddar and local beer, served with chips and salad 


## DESSERTS


Brown sugar tart with pearl sugar 

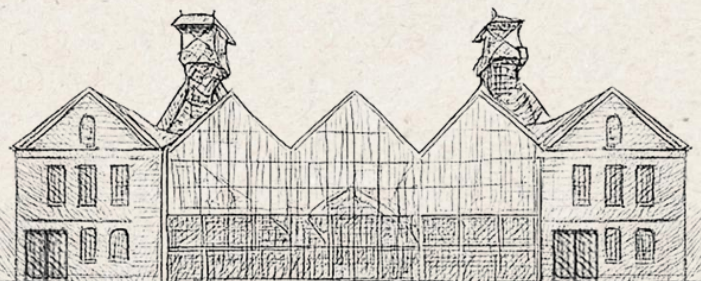
Crème brûlée of the day 

French toast with brown sugar and vanilla ice cream 

Café liégeois or chocolat liégeois (ice cream with whipped cream)

Dark chocolate mousse with speculoos crumbs 

Rhubarb and brown sugar pie 



**Prix net – Service compris**



# Restaurant Le Briquet

This spring, we are delighted to present a gourmet menu, carefully crafted by our team, combining traditional recipes with ingredients selected for their quality.

Thank you for your trust and loyalty.

Enjoy your meal!


Mateusz ROZANSKI, Head Chef

## MENU DU GALIBOT

10,00 €

*(Children up to 12 years old)*

### CHOICE OF MAIN COURSE:


Mini beef stew, 

or fricadelle (spicy chicken sausage)

or minced beef steak  
with chips and vegetables

### DESSERT :

French toast with brown sugar

or ice cream of the moment 


## MENU EXPRESS

14,90 €

### MAIN COURSE :

Fricadelles (spicy chicken sausage),  
chips and salad

### DESSERT :

Brown sugar tart with pearl sugar 

### OPTION :

1 starter of your choice: + 5,90 €

## PRODUITS LOCAUX & PARTENAIRES

Our ingredients are sourced from local partners, carefully selected by the chef: bread from the "Aux Delys des Pains" bakery in Monchecourt, Maroilles de Thiérache and Mont des Cats cheese, and beer from the Castelain Brewery in Bénifontaine. Some of our ingredients, such as our vegetables, are organically grown. A taste of the local region on your plate!

Prix nets – service compris

