

Restaurant Le Briquet

STARTERS

Seasonal raw vegetables with tomato and basil sorbet	7,10 €	🍴
Dunkirk-style salad (salad, marinated herrings, potatoes)	7,20 €	🍴
Local terrine and its condiment	7,30 €	
Tomato gazpacho fresh basil and a Maroilles cheese crisp	7,30 €	🍴
Sun-ripened vegetable tartlet	7,50 €	🍴
A slice of potjevleesh with multigrain bread	7,90 €	🍴
Pie with Maroilles cheese and salad	8,10 €	🍴

MAIN COURSE

Garden courgette stuffed with sun-ripened vegetables and feta	12,90 €	🍴
Salad of the Briquet (lettuce, tomatoes, cucumbers, hard-boiled egg, fried onions, potatoes, ham)	15,90 €	🍴
Tagliatelle with salmon lemon beurre blanc and fresh herbs	16,90 €	🍴
Potjevleesh with chips and salad	17,90 €	🍴
A pair of Maroilles croques with chips and salad	18,90 €	🍴
Flemish beef stew simmered in local beer, with chips and the garnish of the day	19,50 €	🍴
Northern French Specialties chips and salad (platter with regional cold meats, pie with Maroilles cheese, Flemish beef stew and fricadelle sausage)	20,50 €	🍴
Butcher's shop Maroilles sauce, chips and salad	22,90 €	🍴

Net price – Service included



DESSERTS



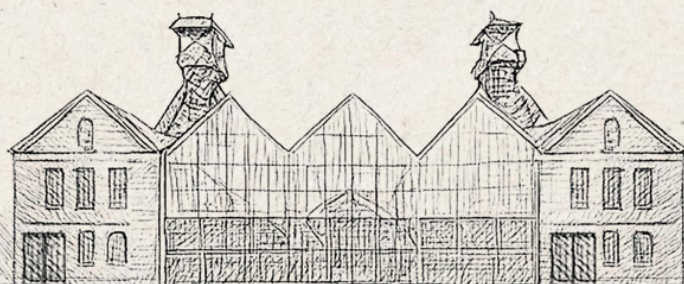
Northern French Sugar Tart	6,90 €	🍴
Chicory crème brûlée	7,20 €	🍴
Tiramisu with strawberries and speculoos	7,50 €	🍴
French toast with brown sugar and speculoos ice cream	7,60 €	🍴
The miner's ice Cup (fresh peach, 1 scoop of vanilla ice cream, 1 scoop of chocolate ice cream, chocolate sauce)	7,90 €	
Scoops of ice cream (vanilla, coffee, pistachio, chocolate, strawberry, speculoos, lemon, raspberry)	6,10 € (2 scoops) 7,40 € (3 scoops)	
The Porion's sorbet (lemon and Loos juniper sorbet)	7,90 €	
Chocolate cake and its custard	7,90 €	



LOCAL PRODUCTS & PARTNERS

The produce comes from local partners, carefully selected by the chef: bread from the 'Aux Delys des Pains' bakery in Monchecourt, Maroilles de Thiérache cheese, Saint-Omer beer, chicory from the Hauts-de-France region, Genièvre de Wambrechies, and organically certified vegetables grown by the Jardin de Cogne du Raquet in Sin-le-Noble.

The taste of the local region to be savoured on our plates!



Restaurant Le Briquet

For this summer season, we are offering a gourmet menu, carefully crafted by our team, combining traditional recipes with ingredients selected for their quality. Thank you for your trust and loyalty.

Bon appétit !
Mateusz Rozanski, Head Chef

MENU EXPRESS

15,90 €

MAIN COURSE:

Fricadelles (spicy chicken sausage),
chips and salad

DESSERT:

Northern French Sugar Tart ☺

MENU DÉCOUVERTE DU NORD

29,90 €

STARTER:

Pie with Maroilles cheese ☺
and salad

MAIN COURSE:

Flemish beef stew simmered in local beer, ☺
chips and the garnish of the day

DESSERT :

Chicory crème brûlée ☺

MENU DU GALIBOT

10 €

(Children up to 12 years old)

CHOICE OF MAIN COURSE:

Mini beef stew ☺

or

Fricadelle (spicy chicken sausage)

or

Minced beef

served with chips and vegetables

DESSERT:

French toast with brown sugar ☺

or

1 scoop of ice cream of your choice

Net price – Service included

