

MENU PALAIS

by Christian Le Squer Chef ***
Executive Chef : Aurelien Correyeur

From 12pm to 3:30pm

Market Menu

served from monday to friday excluding public holiday

Starter/ main ou main/ dessert	29 €
Starter/ main/ dessert	35 €

Children’s Menu

Only for children under 12 years old

Nuggets or minced steak, fries, one scoop of ice cream, syrup and water	12 €
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All-Day Selection

Snacks

Heart of Lettuce, olive oil and balsamique vinegar, parmegiano reggiano	11 €
Small sardines in a tin, seaweed butter	16 €
Cereal salad, (lentils, quinoa, black rice), spring vegetables	19 €
Six snails, very large caliber	19 €
Chicken club sandwich, french fries	20 €
Caesar Salad	22 €

Les Assiettes à Partager

Vegetable tempura	9 €
Board of matured cheeses selected by Joseph D’Hondt	16 €
Artisanal cold cuts from the Louis Ospital house	17 €
Mixed board of cheeses and cold cuts	18 €

From 12pm to 3:30pm

The Grand Menu

Starters

French onion soup	11 €
Fricassee of green and white asparagus with egg yolk vinaigrette	14 €
Delicate langoustine ravioli in a citrus-infused broth	17 €
Semi-cooked duck foie gras with spices, fruit chutney	18 €

Main courses

Seasonal vegetable casserole	15 €
Baked rigatoni with Brie de Meaux PDO	17 €
Cod fish and chips, tartare sauce	25 €
Seabream fillet with confit fennel and jalapenos	28 €
Raw beef tartare, french fries	23 €
Local cheeseburger : prepared with mustard and Brie de Meaux PDO	24 €
Homemade black pudding with mashed potatoes and passion fruit coulis	25 €
Golden chicken croustade with lemon	26 €
Grilled ribeye glazed with chives	38 €

The signature dish of chef Christian Le Squer :

Standing spaghetti gratin with black truffle, ham and mushrooms	90 €
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Desserts

Artisanal ice cream and sorbet (2 scoops)	8 €
<i>Vanille, chocolate, coffee, caramel fleur de sel, mango, lemon, strawberry, raspberry, passion fruits</i>	
Crème brûlée with vanilla Madagascar bio	10 €
Seasonal fruits infused with spices	12 €
Menu Palais tartlet, with lemon and timut pepper	12 €
Dark chocolate fingers with carambar and roasted peanuts	12 €
Gourmet coffee	11 €
Tea/ hot chocolate/ gourmet cappuccino	13 €

*Please inform your waiter of any allergies you may have before placing order.
all our dishes are home made. All our Bovin is French origin*

Net prices in euros, service included (taxes and service charge)