

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 €
<small>Vanille, chocolate, coffee, caramel fleur de sel, mango, lemon, strawberry, raspberry, passion fruits</small>	
Crème brulée 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)