



## MENU

### Starter

- **Flamiche with Maroilles (vegetarian)**  
A traditional savory tart made with puff pastry and rich Maroilles cheese, a specialty of northern France.
  - **Salmon plate with toast**  
Slices of smoked or cured salmon served with toasted bread.
  - **Poached egg with Maroilles and crispy bacon chips**  
A soft poached egg topped with melted Maroilles cheese and crunchy grilled bacon slices.
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### Main Course

- **Rump steak with garlic cream sauce**  
A tender beef rump steak served with a creamy garlic-flavored sauce.
  - **Flemish carbonade**  
A hearty beef stew slow-cooked in dark beer with onions and spices — a classic dish from northern France and Belgium
  - **Pork tenderloin with gratinated Maroilles**  
Juicy pork medallions topped with melted Maroilles cheese, baked until golden.
  - **Pévèle Salad**  
A generous salad with half a roasted Camembert cheese, caramelized apple pieces, mixed greens, tomato, cucumber, endive, honey, and onions.
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### Dessert

- **French toast-style brioche with caramel ice cream and custard**  
Warm, pan-fried brioche with a caramelized crust, served with caramel ice cream and vanilla custard sauce.
  - **Beer tart**  
A regional dessert tart made with beer, offering a unique sweet and malty flavor.
  - **Ch'ti-ramisu with Genièvre and Speculoos**  
A northern French twist on tiramisu, made with juniper-flavored gin and spiced speculoos cookies.
  - **Molten chocolate cake with vanilla ice cream and custard**  
A chocolate cake with a gooey center, served with vanilla ice cream and custard sauce.
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