La fleur de sel

COCKTAILS :

- Mojito ..... 11€
  6cl rum, lime, mint, sparkling water, cane sugar
- Piña Colada ..... 11€
  6cl rum, cream, coconut syrup, pineapple juice
- Petit Punch ..... 11€
  6cl rum, lime, cane sugar
- Hibiscus ..... 11€
  Pago Pop' Hibiscus, gin or rum, hibiscus syrup and leaf, lime
- Spritz ..... 13€
  Aperol or Campari, champagne, Monin orange Spritz syrup
- Mojito Royal ..... 13€
  6cl rum, lime, mint, champagne, cane sugar

CHAMPAGNE :

- Glass *12cl* ..... 9€
- "Elégance" *Champagne with cherry syrup* ..... 9,20€
- "UltraV." *Champagne with violet syrup* ..... 9,20€

Bottle : see our wine list

APERITIFS :

- Kir Royal *12cl* ..... 9,20€
- White wine Kir *12cl* ..... 5,20€
- Martini, Port, Campari *6cl* ..... 6,50€
- House Americano *6cl* ..... 9,50€
- Ricard *2cl* ..... 4,50€
- Jack Daniel's *4cl* ..... 7,50€
- Baby Jack Daniel's *2cl* ..... 4€
- Clan Campbell *4cl* ..... 6€
- Baby Clan Campbell *2cl* ..... 3€
- Old Whisky or Old Rum *4cl* ..... 9,50€

CREAMS : *blackcurrant, blackberry, raspberry*

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BEERS :

	25cl	50cl
• Affligem Blonde Draft	5€	8€
Picon supplement	*+0,50€*	*+1€*
• Monaco *beer, lemonade, syrup*	4,50€	7,50€
• Panaché *beer, lemonade*	4,50€	7,50€

NON-ALCOHOLIC COCKTAILS :

- Exo' ..... 8€
  Orange and pineapple juices, strawberry syrup
- Virgin Mojito ..... 8€
  Lime, mint, sparkling water, cane sugar
- Virgin Piña Colada ..... 8€
  Cream, coconut syrup, pineapple juice
- Virgin Hibiscus ..... 8€
  Pago Pop' Hibiscus, hibiscus syrup and leaf, lime

SOFT DRINKS :

- Coca-Cola, Coca-Cola zero *33cl* ..... 5,50€
- Lipton Ice Tea *25cl* ..... 5,50€
- Fever Tree Tonic *25cl* ..... 5,50€
- Fruit juice *depending on availability* ..... 5€
- Syrup with water or lemonade ..... 3,50€
  Strawberry, grenadine, cherry, mint, violet, coconut, peach

WATER :

	50cl	1L
• Evian	4€	5,50€
• Perrier Fines Bulles	4€	5,50€

DIGESTIFS *4CL* :

- According to availability ..... 9€

HOT DRINKS :

- Coffee, decaf ..... 2,90€
- Double coffee ..... 3,90€
- Thé, herbal tea ..... 3,10 €
- Noisette *with milk foam* ..... 2,95€
- Cappuccino *with milk foam and cocoa* ..... 3,30€
- Viennese coffee *whipped cream and cocoa* ..... 4,50€
- Hot chocolate ..... 4€
- Irish Coffee *or* French Coffee ..... 11€

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La fleur de sel

SHARING BOARD :

- Charcuterie & Cheese Board
  Serrano ham / Rosette / Chorizo / Terrine / Comté / Camembert / Maroilles
  - For two ..... 14€
  - For four ..... 18€

HOT STARTERS :

- Soft-boiled egg "meurette style" with garlic croutons NOUVEAU ..... 10€
- Pumpkin and chestnut velouté with hazelnut pieces NOUVEAU ..... 12€
- Escargots casserole with morel sauce ..... 16€

COLD STARTERS :

- Homemade semi-cooked duck foie gras, chutney and brioche NOUVEAU ..... 18€
- Seasonal terrine/rillettes with condiments ..... 11€
- Beetroot and fresh goat cheese mille-feuille, honey-walnut vinaigrette NOUVEAU ..... 11€
- House-smoked salmon with blinis ..... 16€

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SALADS :

- Winter salad with smoked duck and butternut NOUVEAU ..... 20€
  Mesclun, smoked duck breast, butternut, dried fig, feta, pine nuts, black radish
- Endive mix with blue cheese and dried fruits NOUVEAU ..... 20€
  Endive, Bleu d'Auvergne, apple, dried apricot, almond, pistachio

MEATS :

- Beef Bourguignon stew with "grand-mère" garnish NOUVEAU ..... 22€
- Local Burger *veal & beef* with raclette cheese, caramelized endive, fries NOUVEAU ..... 24€
- Rumsteak with pepper sauce, Dauphinois gratin ..... 24€
- Pan-fried sweetbreads with morel sauce, parsnip purée & glazed carrot ..... 30€
- Grilled beef fillet, pepper sauce, fresh fries NOUVEAU ..... 34€

FISH :

- Mussels casserole *marinière or Isigny cream* with fresh fries ..... 19€
- Fisherman's plate with leek fondue and lemon butter sauce NOUVEAU ..... 24€
- Seared scallops, herb espuma and country-style risotto NOUVEAU ..... 28€

VEGETARIAN DISHES :

- Creamy butternut risotto with chickpeas and pumpkin seeds NOUVEAU ..... 14€
- Vegetarian burger with avocado & melted Comté, homemade fries ..... 22€

SIDE DISH SUPPLEMENT

Gratin or fries or vegetables ..... *3€*

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CHEESES :

- Two-cheese plate with mixed salad & walnut oil ..... 8€

DESSERTS :

- Bourbon vanilla crème brûlée ..... 9€
- Plant-based Panna Cotta with almond milk, clementine coulis NOUVEAU ..... 9€
- Dulcey blond chocolate molten cake, pistachio ice cream ..... 12€
- Apple tiramisu with salted caramel & speculoos NOUVEAU ..... 11€
- Homemade profiteroles, vanilla ice cream & chocolate sauce

  To choose :

  - One puff ..... 4,50€ - Two puffs ..... 8,50€ - Three puffs ..... 12€
- Coffee/Tea with four mini-desserts ..... 10€
- Rum baba with whipped cream ..... 12€

ARTISANAL ICE CREAM & SORBETS

BY LA COMPAGNIE DES DESSERTS

- **Sorbets :** Passion fruit, pear, green apple, strawberry, mango, lemon, blackcurrant
- **Ice creams :** Vanilla, chocolate, coffee, caramel, coconut, pistachio
  - One scoop ..... 3€
  - Two scoops ..... 6€
  - Three scoops ..... 9€
  - Homemade whipped cream ..... 1,50€
- Ice cream desserts ..... 12€

  Three scoops / Whipped cream / Coffee or chocolate sauce

  Café liégois *or* Chocolat liégois *or* Dame Blanche
- Alcohol sorbets ..... 14€

  Three scoops / Digestif

  Trou Normand *or* Colonel *or* Poire William

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MENU
38€

Pumpkin & chestnut velouté
with hazelnut pieces
or
Terrine / Rillettes of the day
and its condiments

Mussels casserole
marinière or Isigny cream
with fresh fries
or
Beef Bourguignon Saute
and grandmother's garnish

Bourbon vanilla crème brûlée
or
Apple tiramisu,
salted caramel and speculoos
or
Coffee / Tea with treats

MENU
56€

Escargots with morel sauce
or
Homemade semi-cooked foie gras,
chutney and brioche bread
or
House-smoked salmon plate and blinis

Seared scallops,
with herb espuma & risotto
or
Grilled beef fillet,
pepper sauce and fresh fries
or
Sweetbread sauté with morel sauce,
parsnip and glazed carrot puree

Two cheeses
and mixed salad with walnut oil
or
Dulcey molten cake
with pistachio ice cream
or
Rum baba with whipped cream

SLATE FORMULA
20€

Wednesday to Friday lunchtime

Starter + Main
or
Main + Dessert

CHILDREN'S MENU
14,50€

One drink : *Pineapple juice or Orange juice or Syrup*

Fish or meat of the day, fries *or* vegetables

Two scoops of ice cream

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WINE LIST

CHAMPAGNES :

	12cl	75cl
• Champagne Closquinet Brut	9€	48€
• Champagne Closquinet Rosé	12€	69€

The sommelier's selection :

	12cl	25cl	50cl	75cl
• White wine	4€	8€	14€	23€
• Red wine	4€	8€	14€	23€
• Rosé wine	4€	8€	14€	23€

WHITE:

	12cl	37,5cl	75cl
ALSACE			
• Gewurztraminer AOP and Pinot Gris *Domaine Paul Gaschy*	7€		32€
LOIRE			
• Sancerre AOP *Domaine Christian Dauny « Les Caillotes »*	7€	21€	39€
• Sauvignon Fié Gris *Domaine Poiron Dabin*	7€		36€
• Petit Manseng *(sweet) Domaine Poiron Dabin*	7€		32€
BOURGOGNE			
• Chablis AOP *Domaine Garnier et Fils*	8€		51€
CÔTES DU RHÔNE			
• Crozes-Hermitage AOP *Domaine Combier Cuvée « L »*	8€		48€

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ROSÉ :

	12cl	37,5cl	75cl
LOIRE			
• Pinot Gris Rosé Fruité *Domaine Poiron Dabin*	8€		36€
RHÔNE ET PROVENCE			
• À l'ombre de l'olivier or Loulou Charmeuse	7€		28€

RED :

	12cl	37,5cl	75cl
LOIRE			
• Saint Nicolas de Bourgueil AOC *Domaine Fréderic de Mabileau « Les Rouillères »*	7€	19€	36€
• Sancerre AOC *Domaine Christian Dauny « Pynoz »*		21€	42€
• Pinot Noir Signature *Domaine Poiron Dabin*	7€		36€
BEAUJOLAIS			
• Saint-Amour *Domaine Dominique Piron*	8€		41€
CÔTES DU RHÔNE			
• Crozes-Hermitage AOP *Domaine Combier Cuvée «L»*	8€		51€

The sommelier's choice

• Châteauneuf du Pape *Domaine Mas Saint Louis 2021*	62€

BORDEAUX			
• Echappée Bel *Domaine Olivier Cazenave*	7€		28€
• Saint Émilion Grand Cru *Aux plantes 2019*			54€
• Saint-Estèphe AOC *Château Pomys*			54€

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