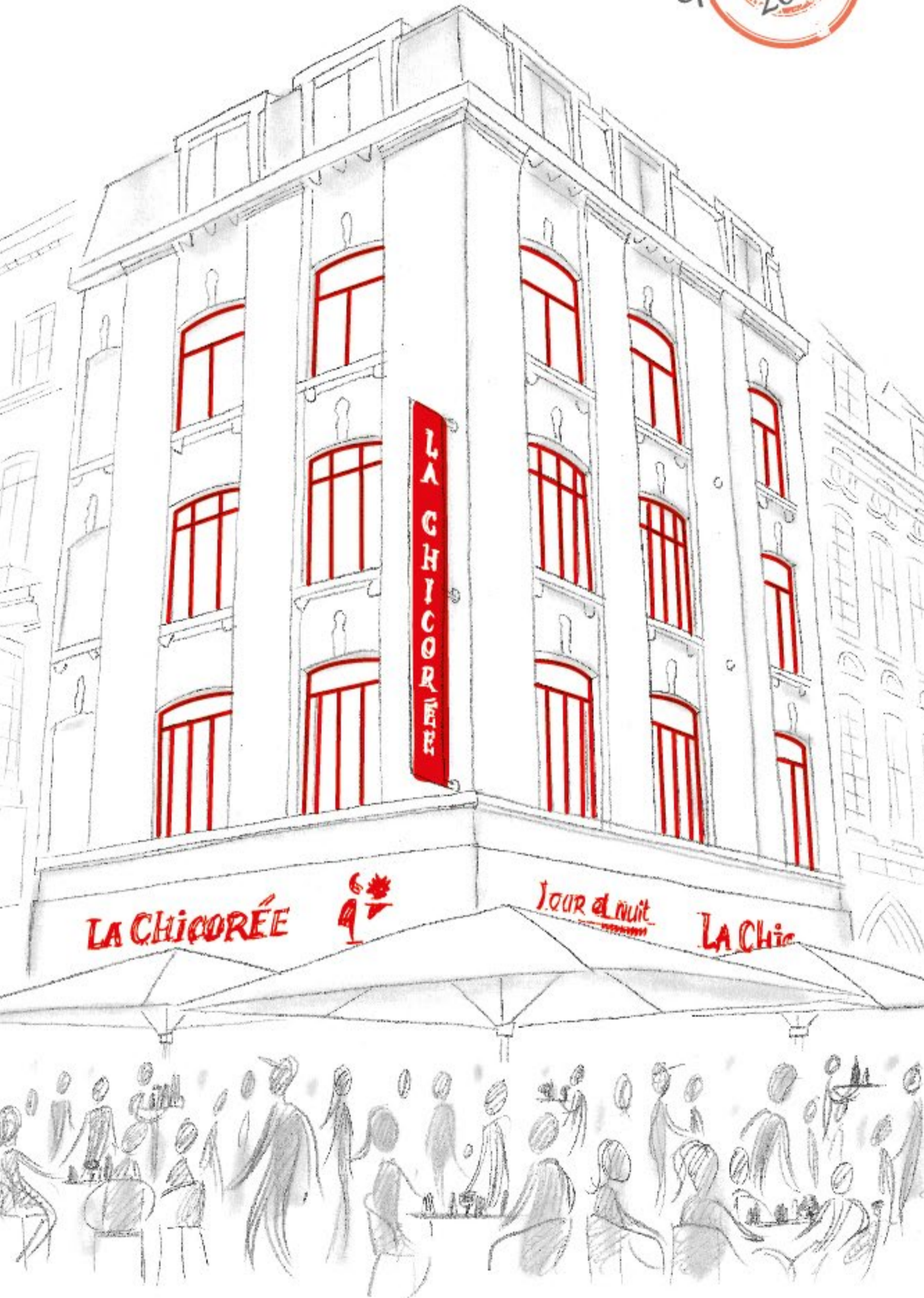




LA CHICORÉE

Spring / Summer
2018



SEAFOOD SELECTION

Frédéric Joneau oysters from Marennes-Oléron	
<i>Fines de Claire N° 2 - medium.....</i>	16.20€
<i>Fines de Claire N° 3 - small.....</i>	13.20€
Hollow oysters - medium	10.20€
Seafood :	
<i>Dublin bay prawns</i>	7.50€
<i>Large crab ≈ 400 g</i>	11.00€
<i>Shrimps ≈ 150 g</i>	9.00€
<i>Prawns ≈ 60 g</i>	8.00€
<i>Whelks ≈ 300 g</i>	6.20€
L'assiette de crevettes	19.50€
<i>2 large prawns, 2 Dublin bay prawns, 2 prawns, shrimps</i>	
L'assiette du Mareyeur	19.50€
<i>3 fines de claires oysters, 2 clams, 4 prawns, 2 dog cockles, welks and shrimps</i>	
Le plateau de l'écailler	42.00€
<i>½ crab, 4 prawns, 3 small clams, 3 dog cockles, 1 large clam, whelks, winkles and shrimps</i>	

Available depending the time. Ask your waiter for more information.

STARTERS TO SHARE

Dry sausage	5.50€
House terrine	8.50€
<i>Chef's pork terrine and chicory and pork terrine, onion jam</i>	
Regional cheese platter	13.90€
<i>Maroilles de la ferme des Bahardes, Ch'ticorée des Deux Caps, Tome aux fleurs sauvages and Petit César made by Mr Losfeld</i>	
Assorted platter	19.00€
<i>Chef's foie gras, smoked salmon, cream and toasts, flowered cheese</i>	
XXL Platter	14.80€
<i>Dry sausage, chef's terrine, Petit César made by Mr Losfeld, melted local cheese and small roasted potatoes, cherry tomatoes</i>	
Large flemish Maroilles cheese tart	12.00€

STARTERS

Gratinated french onion soup	11.50€
<i>A traditionnal home made recipe for more than a 100 years... a meal on its own !</i>	
Creamy rabbit paté and crusty bread	5.50€
Chef's pork terrine, onion jam	5.50€
Chicory and pork terrine, onion jam	5.50€
Summer vegetable small salad	5.20€
<i>Cucumber, cherry tomatoes, marinated black olives, chickpea, lemon vinaigrette</i>	
Home made duck foie gras	10.80€
<i>Fig jam and toasts</i>	
Smoked salmon and toasts	10.80€
Regional and organic garlic butter cooked escargots (x6)	8.00€
Two prawn croquettes and tartare sauce	12.00€

TARTS

Maroilles cheese tart and salad	8.50€
Roasted onion tart and salad	8.50€
Flemish Maroilles cheese brioche	8.50€

ASSORTED PLATTERS

La 4 saveurs	16.50€
<i>Prawn croquette, smoked salmon, flemish Maroilles cheese tart, goat cheese salad</i>	
L'assiette du Nord	14.90€
<i>Regional melted cheese with small roasted potatoes, chicory salad and walnuts, creamy rabbit paté and crusty bread</i>	
La Chevrette	13.70€
<i>Goat cheese salad</i>	
La salade grecque	12.90€
<i>Cucumber, cherry tomatoes, marinated black olives, chickpea, peppers, lemon vinaigrette</i>	
La galinette	14.50€
<i>Green salad, chicken filet, avocado, cherry tomatoes, fried bacon and cheddar cheese</i>	

MUSSELS AND FRIES

Some muscadet white wine, celery, thyme, laurel, onions and butter

Mussels from Holland	13.50€
Mussels from Bouchot (depending on the arrival)	17.50€
Extra sauces : fresh cream, maroilles cheese sauce, blue cheese sauce	1.50€

REGIONAL PLATTERS

Fish stew	17.90€
<i>Salmon, scallops, cod fish mussels steamed and served with vegetables and a butter cream sauce</i>	
Prawn croquettes with tartare sauce and fries	17.50€
Maroilles cheese and potato cake with lardons and onions	12.90€
<i>Salad and smoked ham</i>	
Carbonnade beef stew and fries	13.90€
<i>The meat is slowly simmered in beer, brown sugar and ginger bread</i>	
Regional chicken breast	16.90€
<i>Cooked in beer and served with a garlic and potato gratin</i>	
Sausage cooked with local beans and garlic sauce	13.90€
Half a roast chicken with maroilles cheese sauce and fries	14.50€
Potjevlesch and fries	13.90€
<i>Terrine of veal, rabbit, chicken and pork in gelatin scented with juniper berries</i>	
Welsh and fries	15.80€
<i>Toast and ham covered with Galloway cheddar cheese melted with beer, mustard and spices</i>	
Welsh royal and fries	17.90€
<i>Welsh topped with a fried egg and a Frankfurt sausage</i>	

PASTAS

Sea food linguine	17.50€
<i>Scallops, coques, mussels, shrimps cooked in tomato and garlic sauce</i>	
Fusilli pasta with grilled summer vegetables	12.90€
<i>Marinated olives, feta cheese and spicy sauce</i>	
Papardelle pasta cooked with garlic scallops	14.50€

FISH

- 🍴 Fish sauerkraut 19.00€
Scallops, cod fish, mussels, coques, butter cream sauce, baked potatoes and grassworts
- 🍴 Skate fish filet lemon and capers 14.90€
- 🍴 Assorted smoked fish platters 17.90€
Saumonette, smoked salmon, mackerel, cream and small baked potatoes
- 🍴 Salmon from the isle of Bömlö 16.90€
Butter cream sauce with courgettes flan

MEATS

- 🍴 Grilled entrecote steak (14 oz), your choice of dressing 29.50€
- 🍴 Grilled rump steak (6 oz), your choice of dressing 16.20€
- 🍴 Regional Chopped steak (6 oz), your choice of dressing 14.00€
- Local grilled chitterlings sausage and mustard sauce 14.50€
- 🍴 Grilled hanger steak with shallots and wine sauce 14.50€
- 🍴 Steak tartare 14.50€
- 🍴 Grilled lamb kebab, garlic baked beans 15.90€
- 🍴 Beef carpaccio (charolais) 14.50€
Lemon, capers and old mimolette cheese
- 🍴 L'assiette du patron 12.50€
Fried eggs, pork sausage, bacon and tomatoes with fries
- 🍴 Extra sauces 0.50€
Maroilles cheese, cheddar cheese, blue cheese, mustard, pepper
- Extra accompagnement 2.50€
Fries, 🍴 organic mashed carrots, 🍴 mousse of courgettes or 🍴 mixed salad

BURGERS

- 🍴 Chico Burger with fries 16.90€
Minced beef burger and cheddar sauce, homemade potatoe wafel and salad
- 🍴 Ch'ti burger with fries 16.90€
Minced beef burger and maroilles cheese sauce, homemade potatoe wafel and salad
- 🍴 Assorted cheese burgers 17.90€
Cheddar cheese, Blue cheese and Maroilles cheese burgers

KID'S MENU*

7.00€

*Up to 10 years old
Including drinks

Salmon and pasta with butter cream sauce

or

Chicken filet,
cheddar cream sauce and fries

—

Chocolate or strawberry ice cream

—

Local apple juice

CHICORÉE MENU

13.80€

(without drinks)

STARTER + MAIN DISH
OR MAIN DISH + DESSERT

Summer vegetable small salad :
Cucumber, cherry tomatoes, marinated black olives, chickpea, lemon vinaigrette

or

Creamy rabbit paté and crusty bread

or

House terrine

—

Grilled hanger steak with shallots, fries

or

Maroilles cheese tart and salad

or

Sausage cooked with local beans
and garlic sauce

or

Mussels marinière or with cream, fries

or

Today's special

—

Chocolate mousse

or

Speculoos mousse

or

Crème caramel

or

Fresh fruit salad

(from 11 am to 10h30 pm) except week end and public holiday

MENU BILOUTE

27.00€

(without drinks)



Chicory and pork terrine,
onion jam

or

Assorted smoked fish platter

or

Maroilles cheese tart

—

Seafood and fish stew

or

Flemish beef stew

or

Chicken breast cooked in beer,
garlic and potato cake

—

Lemon sherbet and local alcohol

or

Brown sugar crème brûlée

or

Meringue coated in chocolate
mousse and dark chocolate
shavings

or

Molten chocolate pudding
stuffed with speculoos spread



🍴 Home-cooked products developed in the tradition of
family cooking from the North

🌿 Vegetarian dishes

DRAUGHT BEERS



Pelforth 5.5°	3.50€	4.90€	6.30€
Jade blonde bio 4.5°	3.70€	5.20€	6.40€
La Goudale 7.2°	3.90€	5.40€	6.60€
Page 24 Hildegarde 5.9°	3.70€	5.20€	6.40€
Anosteké 8°	4.70€	6.60€	8.50€
3 Monts Gde Réserve 9.5°	4.60€	6.50€	8.40€
Jade Blanche Bio 4.9°	3.50€	4.90€	6.30€
Cherry Chouffe 8°	4.90€	7.00€	9.20€
La Chicorée Ambrée 5.9°	3.50€	4.90€	6.30€
<i>Just for us, by brasserie Castelain !</i>			
Beer of the moment	Ask your waiter		

BOTTLED BEERS

La Chouffe 8° (33 cl)	5.90€
St Louis Kriek 3.2° (37,5 cl)	6.10€
St Louis Framboise 2.8° (37,5 cl)	6.10€
Chimay Bleue 9° (33 cl)	5.90€
Rhub'IPA Brasserie St Germain 6.9° (33 cl)	5.50€
Duvel 8.5° (33 cl)	5.90€
Liefmans Yell'oh 3.8° (25 cl)	4.50€
Liefmans Fruitesse 3.8° (25 cl)	4.50€
Heineken 5° (25 cl)	4.10€
Heineken 0.0° (25 cl)	4.10€

WINE BY THE GLASS

RED WINES :



Château Dubois Gramont <i>AOC Bordeaux</i>	3.50€	5.20€
Côte du Rhône des vigneron-récoltants ardéchois Vin bio <i>AOC côte du Rhône</i>	3.00€	4.80€
Château Riou de Thailas <i>AOC St Emilion Grand Cru</i>	5.30€	7.90€
Pinot Noir Domaine de l'Aigle <i>IGP Haute Vallée de l'Aude</i>	4.30€	6.80€

WHITE WINES :



Chardonnay Domaine de l'Aigle <i>AOP Limoux - IGP Haute Vallée de l'Aude</i>	4.90€	7.50€
Muscat du Cap Corse AOP <i>Domaine Orenge de Gaffory</i>	4.90€	7.50€
Perles de Sauvignon Vin bio <i>IGP Pays d'Oc</i>	3.90€	5.90€
Muscadet de Sévre et Maine sur Lie Grand LARGE <i>AOC Muscadet</i>	3.00€	4.80€

ROSÉ :



Château La Gordonne <i>AOC côtes de Provence</i>	3.90€	5.90€
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OUR WINE SELECTION



SUMMER FAVOURITES

♥♥♥ Les Terrasses d'Ardèche – IGP Ardèche
RED, WHITE, ROSÉ



2.90€ 4.60€ 12.90€

RED WINES

BORDEAUX

Mouton Cadet – *AOC Bordeaux*
Château Dubois Gramont – *AOC Bordeaux*
Château Riou de Thailas – *AOC St Emilion Grand Cru*
Château Carbon d'Artigues – *AOC Graves*
Château du Hâ – *AOP Haut Médoc*
Le Petit Dutruich – *AOC Moulis en Médoc*

LOIRE

Chinon « Les Garous » Couly Dutheil – *AOC Chinon*

PAYS D'OC

Pinot Noir – *IGP Haute Vallée de l'Aude*

BOURGOGNE

Brouilly – *Domaine Piron – AOP Brouilly*
Mâcon rouge – *Vignerons de Mancey – AOC Mâcon*

VALLÉE DU RHÔNE

Côte du Rhône des vigneron-récoltants ardéchois Vin bio – *AOC Côte du Rhône*
Châteauneuf du Pape Clos de l'oratoire des Papes – *AOC Châteauneuf du Pape*



13.00€ 23.90€
14.90€
38.00€
13.50€ 24.50€
28.00€
24.00€

11.50€ 19.00€

24.00€

15.30€ 28.00€

12.50€ 23.00€

15.90€

45.00€

WHITE WINES

PAYS D'OC

Perles de Sauvignon Blanc – *IGP Pays d'Oc* Vin bio
Chardonnay Domaine de l'Aigle – *AOP Limoux*

19.00€

24.00€

LOIRE

Muscadet de Sévre et Maine sur Lie Grand Large Jean Macé – *AOC Muscadet*

9.50€ 14.90€

ALSACE

Riesling Ernest Preiss – *AOC Alsace*

11.50€ 19.00€

CÔTE DU RHÔNE

Châteauneuf du Pape Hauts de Barville Brotte – *AOC Châteauneuf du Pape*

25.00€ 43.00€

CORSE

Muscat du Cap Corse AOP – *Domaine Orenge de Gaffory*

31.00€

ROSÉ

Château La Gordonne – *AOC côtes de Provence*
Château Beulieu – *AOC côtes d'Aix-en-Provence*

19.00€

13.00€ 19.00€

PICHERS



5.60€ 10.80€

CHAMPAGNE



8.00€ 48.00€

MINERAL WATERS



3.40€ 3.90€



Anne de Joyeuse IGP d'Oc : Sauvignon (blanc), Syrah (rosé), Merlot (rouge)

Pommery Brut Royal

Vittel, San Pellegrino