

## Starters

*Ballotine of duck foie gras homemade, peppers caramel, jelly of figs with Porto, toast 15€*

*Bun's marin, pulled crab with mayonnaise and seaweed, pickles of apple & cucumber 13€*

*Cauliflower donut cumin-paprika, carrot vinegar, lentils cake and roquette salad 9€*

*Roasted gambas, peanuts crust, mousseline of sweet potatoes, orange & turmeric, coco scum 14€*

*Poultry duo, french rillettes and fillets of smoked quail, chicory 13€*

*Calf sweetbread with spicy Panko crust, parsnip cream & chips, beetroot condiment 16€*

## Vegetarian Dishes

*(Menu sans gluten et possibilité de pain sans gluten à la demande)*

*Cauliflower donut cumin-paprika, carrot vinegar, lentils cake and roquette salad 9€*

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*Creamy risotto from Arborio, topinambour & oyster mushrooms, porcini mushrooms cream & spinach 16€*

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*Black Curry Macaroon, raspberry and lychee, lightness Chantilly cream 8€*

## Les Poissons

*Pan fried scallops, risotto, ginger and kafir lime cream, coriander tile 27€*

*Bass fish fillet, cooked on his skin, mousseline of artichoke with garlic from Arleux, fricassée of oyster mushrooms, miso butter emulsion 27€*

*Sole meunière on bone, seed of grenade & passion fruit, juice of crustacean & arabica, accra of butternut 28€*

*You can order homemaïd french fries for 5€*

« Vous êtes allergiques ? Merci de nous interroger. Les informations sur les allergènes à déclaration obligatoire contenus dans les plats sont à votre disposition ».

ORIGINE DES VIANDES BOVINES : CEE, HOLLANDE, BELGIQUE, ALLEMAGNE, FRANCE

**PRIX NETS - Tout changement de garniture entraîne un supplément**

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## Meat Dishes

Rib steack of black Angus, 300 gr. pan fried, homemaker french fries, béarnaise with spices and young salad 26€

Leg of suckling lamb cooked with tandoori, roasted pumpkin with sesame, espuma of chickpeas et reduced juice 23€

Slow-cooked rack of pork, porcini mushrooms cream, topinambour and young spinach, mousseline of « Bleues d'Artois » 22€

*You can order homemaker french fries for 5€*

## Cheese and Desserts

Selection of local matured cheese, fruits compote and mixed salad leaves 8€

Vanilla-pecan nut, shortbread and softly caramel, freshness of lime 8€

Poached apple with beer, Speculoos, amber cream and spices reduced 8€

Black Curry macaroon, raspberry and lychee, lightness Chantilly cream 8€

Gianduja pistachio, white chocolate mousseline and amarena, sour cherry sorbet 8€

Chocolate mango-Timut pepper, crusty, mousse & confit 8€

Pear- and Champagne like a paolova, kumquat' chips in sirup 8€

The Colonel : lemon sorbet-genièvre de Houille **or** lemon sorbet-vodka 8€

Mignardises with coffee **or** tea 8€

## Le Menu Enfant

Ham croquette and young salad 4€

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Cod steak with creamy mushrooms and little risotto 8€

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Beef steak, french fries & ketchup 8€

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Vanilla ice cream, pear et Speculoos 4€

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# *Knights Templar Meal €35*

## *Appetizer*

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*Bun's marin, pulled crab with mayonnaise and seaweed, pickles of apple & cucumber*

OR

*Cauliflower donut cumin-paprika, carrot vinegar, lentils cake and roquette salad*

OR

*Poultry duo, french rillettes and fillets of smoked quail, chicory*

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*Leg of suckling lamb cooked with tandoori, roasted pumpkin with sesam, espuma of chickpeas et reduced juice*

OR

*Slow-cooked rack of pork, porcini mushrooms cream, topinambour and young spinach, mousseline of « Bleues d'Artois »*

OR

*Bass fish fillet, cooked on his skin, mousseline of artichoke with garlic from Arleux, fricassée of oyster mushrooms, miso butter emulsion*

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*Selection of cheeses (extra €5,00)*

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*Vanilla-pecan nut, shortbread and softly caramel, freshness of lime*

OR

*Poached apple with beer, Speculoos, amber cream and spices reduced*

OR

*Black Curry macaroon, raspberry and lychee, lightness Chantilly cream*

*"I believe that we are craftsmen of happiness, craftsmen of joy. I believe that some form of generosity is essential for chefs: we must be generous. We must provide, share and enjoy bringing pleasure to others." Alain Ducasse*

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**PRIX NETS - Tout changement de garniture entraîne un supplément**

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# Discovery Meal €45

(Orders are taken up to 1.30pm for lunch and 9.30pm for dinner)

Wine pairings are available for the 3 courses (3x12cL) + €16

## Appetizer

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Ballotine of duck foie gras homemade, peppers caramel, jelly of figs with Porto, toast

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Pan fried scallops, parsnip cream, seed of grenade & passion fruit, juice of crustacean & arabica

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Medallions of beef fillet with porcini mushrooms, accra of butternut and topinambour

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Chocolate mango-Timut pepper, crusty, mousse & confit

# Royal Meal €55

(Orders are taken up to 1.30pm for lunch and 9.30pm for dinner)

Wine pairings are available for the 4 courses (4x12cL) + €20

## Appetizer

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fillets of smoked quail, jelly of figs with Porto

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Roasted gambas, peanuts crust, coco scum

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Crusty calf sweetbread, parsnip cream and beetroot condiment

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Panfried scallops, mousseline of artichoke and oyster mushrooms, miso butter

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Pear- and Champagne like a pavlova, kumqua

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ORIGINE DES VIANDES BOVINES : CEE, HOLLANDE, BELGIQUE, ALLEMAGNE, FRANCE

**PRIX NETS - Tout changement de garniture entraine un supplément**

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