



LA GALERIE

BRASSERIE

DISH OF THE DAY

19 €

Valid only at lunchtime from Monday to Friday, excluding public holidays.

LUNCH MENU

25 €

Valid only at lunchtime from Monday to Friday, excluding public holidays.

Beef tartare
Prepared and fried

OR

Fish according to fishing

OR

Dish of the day

Espresso and its sweet duo

A drink of your choice

"La bise blonde" beer 25cl, half a bottle of water, glass of wine (selected by our sommelier, 14cl)

MENU GALLERY

39 €

Valid every day except Saturday evening.

ENTRIES

Cream of mushroom soup

with truffle-scented oil

OR

Salmon Opera

with fresh herbs and sour cream

OR

Oxtail Terrine

and its salad of young shoots

PLACE

Chicken supreme

buttered mashed potatoes, winter vegetables and maroilles sauce

OR

Beef chuck

Simmered for 8 hours like a carbonnade and his fries

OR

Fish and chips

tartar sauce and fries

DESSERT

Chocolate mousse

Hazelnut praline

OR

Real caramel cream

With vanilla from Madagascar

OR

Supreme salad

with orange blossom water and Timut pepper meringue



Net prices. Alcohol abuse is dangerous for your health, consume in moderation.
List of allergens and origin of meats available on request.

TO START

- Cream of mushroom soup** 15 €
with truffle-scented oil
- Salmon Opera** 16 €
with fresh herbs and sour cream
- Oxtail Terrine** 16 €
and its salad of young shoots
- Frog legs** 18 €
with parsley
- Lucullus from Valenciennes** 18 €
in our way
- Seafood puff pastry** 18 €
and its saffron sauce



EARTH SIDE

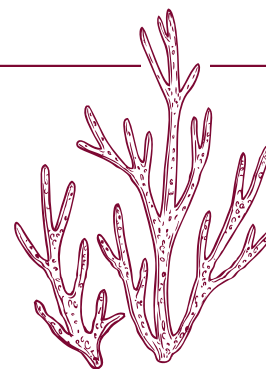
- Prepared beef tartare** 23 €
Accompanied by fries
- French poultry supreme** 25 €
buttered mashed potatoes, winter vegetables and maroilles sauce
- Beef chuck simmered for 8 hours** 25 €
like a carbonnade, fries
- Traditional veal blanquette** 27 €
wild rice and its small vegetables

OUR SALADS

- Perigord salad** 26 €
gizzards, duck breasts, duck foie gras, apples
- Peasant salad** 22 €
smoked bacon, garlic croutons, soft-boiled egg and Cambrai cheese

SEA SIDE

- Fish and chips** 25 €
tartar sauce and fries
- Salmon fillet** 26 €
wild rice pilaf and leek fondue
- Scallops** 32 €
snacked, mashed potatoes with olive oil and small vegetables
- Our fish of the day** 25 €



- Breaded Chicken Burger** 27 €
chive sauce, Cambrai tome, fried onions
- Alsatian sauerkraut** 27 €
smoked lard, pork loin, smoked sausage, knack
- Flank steak Hereford 200g** 27 €
shallot wine merchant sauce, fries
- Angus beef mince 350g** 34 €
Duchess potatoes and béarnaise sauce

VEGETARIAN NOTE

- Forest Gnocchi** 24 €
With cream of mushrooms, sautéed oyster mushrooms and porcini mushrooms, comté crumble

THE TOPPINGS

 5 €

Fries, buttered mashed potatoes, pilaf rice, duchess potatoes, winter vegetables, leek fondue

THE SAUCES

 3 €

Maroilles cheese, beurre blanc, shallot wine merchant, béarnaise, tartar sauce



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BY GREED

Valrhona Chocolate Mousse Hazelnut praline	11 €	French toast salted butter caramel and whipped cream	13 €
Real caramel cream With vanilla from Madagascar	11 €	Chocolate fondant and custard	13 €
Citrus supreme salad with orange blossom water and Timut pepper meringue	11 €	Seasonal Pavlova with vanilla and raspberry coulis	16 €
Frozen Merveilleux Vacherin style, with vanilla and raspberry coulis	13 €		



LET'S FINISH IN STYLE

Gourmet coffee	12 €
Glass of Champagne And sweet treats	18 €

FOR THE FRESH SIDE **8 €**

Ice cream and sorbet cup from our master ice cream maker

2 scoops of your choice:
Vanilla, Chocolate, Salted Caramel, Pistachio,
White Coffee, Strawberry, Lemon

THE REFINED **13 €**

Plate of matured cheeses

Bienfait, Cambrai tome, fresh goat cheese and
Maroilles cheese

FOR OUR LITTLE ONES **16 €**

MENU

- Chicken supreme, fries or pan-fried vegetables
- 2 scoop ice cream sundae
- Mineral water or fruit juice or soda

Up to 10 years



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WINES AND CHAMPAGNES

In accordance with the EGalim law aimed at preventing food waste, we offer you the option to take your unfinished bottle of wine in a small bag provided for this purpose. Please ask the Maître d'Hôtel for more information.

CHAMPAGNES

14 cl 75 cl 150 cl

Bruts

D'Armanville Royal Hainaut	14 €	71 €	
Taittinger Brut Réserve	18 €	91 €	170 €
Taittinger Rosé Prestige	22 €	115 €	200 €
Moët et Chandon Brut Impérial		98 €	
Veuve Clicquot Carte Jaune		108 €	190 €
Taittinger Comtes de Champagne, Blanc de Blancs		250 €	

WHITE WINES

14 cl 75 cl 150 cl

Loire

Muscadet Sèvre et Maine Sur Lie AOP, Gadais Père et Fils		29 €	
Reuilly AOC - Les demoiselles Tatin		35 €	
Sancerre AOC - Les Grandmontains - Laporte		42 €	
Pouilly-Fumé AOC - Maison Pascal Jolivet	11 €	50 €	

Alsace

Riesling AOC - Gustave Lorentz		33 €	
Pinot Gris AOC, Gustave Lorentz	7 €	32 €	

Bordeaux

14 cl 75 cl

Château Grand Dousprat, Sainte-Croix-Du-Mont AOC	7 €	33 €
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Bourgogne

Bourgogne AOP, Art Mineral Chardonnay Bio Maison Anjou	8 €	41 €
Chablis AOP, Domaine Le Verger, Alain Geoffroy		44 €
Viré Clessé AOC, Cadole du Chapitre, Jacques Depagneux	9 €	46 €
Saint Véran AOC, Albert Bichot		65 €
Chassagne Montrachet AOC, Domaine Roux		160 €

ROSE WINES

Provence

Château Maïme Héritage - Côtes de Provence AOP	8 €	35 €
Figuière - Famille Combard - Côtes de Provence AOP		39 €
Minuty «Prestige» - Côte de Provence AOC		46 €

ITALIAN WINES

Moscato D'Asti DOCG - Piemonte	8 €	42 €
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RED WINES

14 cl 75 cl

Loire

Saumur Champigny AOC -
Domaine Filliatreau **31 €**

Saint-Nicolas de Bourgueil AOC -
Domaine des Vallettes **6 € 29 €**

Sancerre AOC -
Les Grandmontains - Laporte **44 €**

Bourgogne

Hautes- Côtes de Beaune AOC,
Domaine Henry Delagrangre **49 €**

Aloxe Corton AOC, Domaine
Maldant **90 €**

Mercurey AOC, Vieilles Vignes
Domaine Faiveley **65 €**

Nuits Saint Georges AOC, Les
Montrozieres Domaine Faiveley **140 €**

Alsace

Pinot noir AOC - Gustave Lorentz **6 € 29 €**

Vallée du Rhône

Crozes Hermitage AOC -
Domaine Pradelle **7 € 41 €**

Gigondas AOC, Romane Machotte
Domaine Amadieu **45 €**

Saint-Joseph AOC Hedonism -
Domaine Faury **44 €**

Côte-Rôtie AOP, Les Trois Brunes
Domaine Faury **85 €**

Beaujolais

14 cl 75 cl

Morgon AOP La Croix Gaillard -
Domaine Pardon et Fils **35 €**

Moulin-à-vent AOC Vieilles Cuvées
Jean - Jacques Depagneux **30 €**

Saint-Amour AOC Cadole du
Chapitre - Jacques Depagneux **32 €**

Languedoc-Rousillon

Pic Saint-Loup AOP, Lambrusque
Esprit Sauvage **7 € 32 €**

Bordeaux

Château de Lamothe-Cissac -
Haut-Médoc AOC **8 € 42 €**

Château Pontac Lynch,
Margaux AOC **70 €**

Château Beau Site,
Saint-Estèphe AOC **49 €**

Château Haut-Bages Monpelou,
Pauillac AOC **65 €**

Château Des Baraillots, Lalande
de Pomerol AOP **37 €**

Les Hauts De La Gaffelière, Saint
Emilion AOC **9 € 44 €**

Château Haut Plantade, Pessac
Léognan AOP **46 €**



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DRINKS MENU

APERITIFS

Ricard	4 cl	7 €
Martini Rosso, Martini Bianco	6 cl	7 €
Campari, Suze	6 cl	7 €
Porto Rozès Tawny	6 cl	8 €
Porto Rozès White	6 cl	8 €
Picon Vin Blanc	14 cl	10 €
Kir Vin Blanc	14 cl	11 €
Coupe de Champagne	14 cl	14 €
Kir Royal	14 cl	16 €

DRAUGHT BEERS

	25 cl	33 cl	50 cl
Leffe Ruby - 5°	4 €	6 €	8 €
Bière du moment	7 €	9 €	12 €
Leffe Blonde - 6,6°	7 €	9 €	12 €
Triple Karmeliet - 8,4°	7 €	9 €	12 €
Picon Bière	8 €	10 €	12 €

BOTTLED BEERS

Corona (blonde)	33 cl	6 €
Hoegaarden (blanche)	33 cl	6 €

SODAS

Fuzetea, Orangina, Schweppes Tonic/Agrum	25 cl	5 €
Sprite	25 cl	6 €
Coca-Cola / Zéro	33 cl	6 €

FRUIT JUICES

	25 cl	
Orange, Ananas, Abricot, Tomate, Raisin, Fraise, Multivitaminé, Pomme		5,50 €

WATERS

	33 cl	50 cl	100 cl
Vittel		4 €	6 €
Perrier	6 €		
San Pellegrino		4 €	6 €

COCKTAILS

With Alcohol

Gin Tonic	12 cl	12 €
Mojito	15 cl	12 €
Pina Colada	15 cl	12 €
Americano	15 cl	12 €
Apérol Spritz	15 cl	12 €
Limoncello Spritz	15 cl	12 €
Mojito Royal	15 cl	15 €

Alcohol-free

Virgin Mojito	15 cl	10 €
Virgin Pina Colada	15 cl	10 €
Florida	15 cl	10 €

WHISKIES

	4 cl	
J&B Rare		7 €
Jack Daniel's		8 €
Johnnie Walker Black Label 12 ans		10 €
Chivas 12 ans		11 €
Nikka 12 ans		12 €



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TEQUILAS, GINS, VODKAS

	4 cl
Tequila Olmeca Blanco	7 €
Beefeater	7 €
Smirnoff Red	7 €
Belvédère	10 €
Tanqueray N°Ten	12 €

BRANDIES, COGNACS, LIQUEURS

	4 cl
Cointreau	9 €
Bailey's, Get 27, Poire Cognac	9 €
Eau de vie Poire Williams N°1	10 €
Eau de vie Framboise Distillerie de Biercée	10 €
Hennessy Very Special	12 €
Hennessy XO	30 €

HOT DRINKS

	4 cl
Expresso	4 €
Thé au choix	6 €
Double Expresso	8 €
Grand crème	8 €
Cappuccino	8 €
Chocolat Chaud	8 €

SELECTION FROM OUR SOMMELIER

Wines by the glass

Whites

	14 cl	75 cl
Mâcon - Villages AOC Albert Bichot	7 €	35 €
Figuière - Famille Combard - Côtes de Provence AOP	8 €	

Rosés

Les Hauts de Masterel - Côtes de Provence AOP	6 €	
Figuière - Famille Combard - Côtes de Provence AOP	8 €	

Reds

L'envol - Côtes-du-Rhône AOP Maison Guyot	8 €	40 €
Château Gaudin Pauillac AOC	10 €	49 €
Château La Tour De Pez Saint-Estèphe AOC	11 €	56 €
Château La Commanderie Saint-Estèphe AOC	12 €	63 €
Les Charmes de Kirwan Margaux AOC	13 €	65 €



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