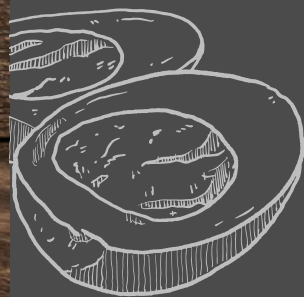


ENTRÉES

STARTERS



Œuf dur label rouge,
mayonnaise maison

"Red label" hard-boiled egg,
homemade mayonnaise 3€

Potage de saison

Seasonal soup 5€

Quiche Lorraine

Quiche Lorraine 6€



DESSERTS

DESSERTS



Coupe fraises chantilly

Strawberry whipped cream cup 6€

Mousse au chocolat

Chocolate mousse 5€

Crème caramel

Caramel cream 3€

Tarte fine aux pommes

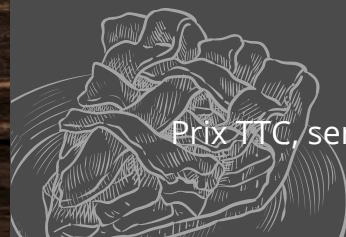
Thin apple tart 5€

Coupe sorbets citron, framboise

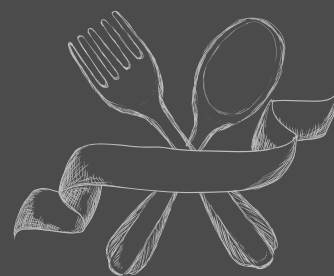
Lemon and raspberry sorbet cup 6€

Café ou thé gourmand

Gourmet coffee or tea 7€



Prix TTC, service inclus Prices include VAT and service



Le P'tit Bouillon de l'Atelier 117

PLATS

MAIN DISHES



Brochette d'onglet de bœuf sauce poivre

Beef miter skewer with pepper sauce 18€

Navarin d'agneau printanier

Spring lamb stew 18€

Äioli de cabillaud

Cod äioli 19€

Côte de cochon rôti, sauce charcutière

Roast pork chop with charcuterie sauce 16€

Demi magret de canard aux griottes

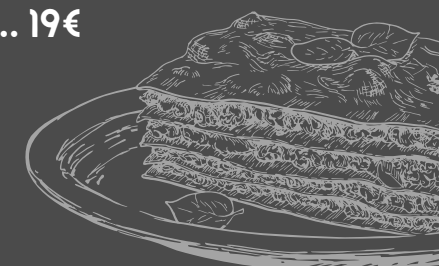
Half duck breast with Morello cherries 19€

Lasagne au saumon et épinard

Salmon and spinach lasagne 16€

Blanc de poulet aux Maroilles

Chicken breast with Maroilles cheeses 14€



GARNITURES AU CHOIX A CHOICE OF TRIMS

Frites, pommes grenailles, riz pilaf, haricots verts,
mesclun de salades Chips, boiled potatoes, rice pilaf,
green beans, mixed salad greens

