



# LA CHICORÉE

Since 1903

OPEN 7 DAYS A WEEK - DAY & NIGHT



SINCE 1903, LA CHICORÉE HAS BEEN A MEETING PLACE FOR THE PEOPLE OF LILLE. OUR BRASSERIE OPENS EARLY AND CLOSSES LATE, SERVING CONTINUOUSLY FROM BREAKFAST THROUGH DINNER. STEEPED IN HISTORY, IT HAS WELCOMED GENERATIONS OF FAMILIES AS WELL AS NIGHT OWLS. IN A BEAUTIFULLY RENOVATED SETTING THAT PRESERVES ITS ORIGINAL ATMOSPHERE, THE CUISINE REFLECTS THE SAME SPIRIT—WARM, FRIENDLY, AND GENEROUS.

## DRAFT BEERS

PVL Amber Chicory Beer (Leroux) 6°
Anosteke 8°
Jupiler 5,2°
Stella Artois 4,8°
Leffe blonde 6,6°
Hoegaarden 4,9°
Triple Karmeliet 8°
Cuvée des Trolls 7°
Rince Cochon 8,5°
Goose IPA 5,9°
Kasteel rouge 8°
Beer of the Month
Monaco / Tango / Shandy
Picon Beer

	25 cl	33 cl	50 cl
	4,40	5,50	7,80
	4,70	5,90	8,40
	4,00	5,00	7,10
	4,00	5,00	7,10
	4,80	5,90	8,40
	4,10	5,20	7,50
	4,90	6,20	8,50
	4,90	6,20	8,50
	4,90	6,20	8,60
	4,20	5,30	7,60
	4,80	5,90	8,40
	5,00	6,30	8,80
	4,30	5,40	7,60
	5,00	6,30	8,80

## SHARING PLATTERS

Charcuterie Board	18,90
Large Fries (extra Cheddar +2.50€)	7,00
Mixed Board (Cheese & Charcuterie)	18,90
Smoked Salmon Board	19,90
Dry-Cured Sausage	8,50



## MOCKTAILS

Virgin Mojito Original (20 cl)	6,50
Cane sugar syrup, soda water, fresh mint, lime	
Add: Strawberry, Passion Fruit or Raspberry +1.00€	
Virgin Colada (20 cl)	6,50
Coconut cream, pineapple juice	
Tropical fresh (20 cl)	6,50
Pineapple juice, orange juice, lime, grenadine	
Martini Vibrante Spritz (20 cl)	6,50
Non-alcoholic Martini Vibrante, tonic	
JNPR N°1 Tonic (20cl)	6,50
Juniper berry spirit, Fever-Tree tonic	
SPRZ N°1 Spritz (20cl)	6,50
Sweet and bitter orange, mandarin	
Crodino Spritz (20cl)	5,90
The classic Italian alcohol-free spritz	
Mocktail du mois (20cl)	6,00
See chalkboard	



## WATER

Perrier (33 cl)	4,20
Vittel (50 cl)	4,00
San Pellegrino (50 cl)	4,50
Vittel (100 cl)	5,20
San Pellegrino (100 cl)	5,90



## SOFT DRINKS

Coca-Cola (33 cl)	4,10
Original, Sugar-Free, or Cherry	
Sprite / Fanta Orange (25 cl)	3,90
Fuze Tea (25 cl)	3,90
Schweppes Tonic or Agrum' (25 cl)	3,90
Oasis Tropical (25 cl)	3,90
Orangina (25 cl)	3,90
Noko kombucha - Lemon-Ginger (33 cl)	6,90
Lemonade (25 cl)	3,20
Diabolo (25 cl)	3,70
Syrup with Water (25 cl)	3,00
Strawberry, Grenadine, Lemon, Mint, Peach, Violet	
Fruit Juices, Minute Maid (25 cl)	3,90
Orange, Pineapple, Tomato, Apple, Apricot	



## SPRITZ

Original Spritz (14cl)	8,00
Italicus Spritz (14cl)	8,50
Bergamot liqueur, sparkling wine, soda water	
Hugo Spritz (20cl)	8,50
Elderflower liqueur (Fiorente), sparkling wine, soda water, lemon	
Sarti Rosa (20cl)	8,50
Sarti Rosa (mango & passion fruit), sparkling wine, soda water, lime	
Campari (20cl)	8,50
Campari, sparkling wine, soda water, orange	
Limoncello (20cl)	8,00
Limoncello, sparkling wine, soda water, lemon	



## COCKTAILS

Original Mojito (12 cl)	7,90
Bacardi Oro amber rum, cane sugar, soda water, fresh mint, lime	
Royal Mojito (12 cl)	9,40
Bacardi Oro amber rum, sparkling wine, cane sugar, fresh mint, lime	
Flavoured Mojito (Strawberry, Passion Fruit or Raspberry) (12 cl)	8,90
Bacardi Oro amber rum, fruit purée, soda water, fresh mint, lime	
Cuba Libre (20 cl)	7,90
Bacardi Oro amber rum, cola, lime	
Pina Colada (20 cl)	7,90
Bacardi Oro amber rum, coconut purée, pineapple juice	
Bombay Gin & Tonic (12cl)	8,10
Bombay Sapphire gin, Schweppes tonic, lemon	
Birdie Gin & Tonic (Local Gin) (24cl)	9,50
Birdie gin, lemon, Fever-Tree tonic	
House Americano (12cl)	7,90
Martini Rosso, Campari, Noilly Prat, orange and lemon wedge	
Pornstar Martini (12cl)	7,90
Passion fruit, vodka, vanilla	
Espresso Martini (12cl)	7,90
Vodka, espresso, coffee liqueur, sugar	
Moscow Mule (12cl)	7,90
Ginger beer, vodka, lime, fresh mint	
Cocktail of the Month (20cl)	7,50
See chalkboard	

## BOTTLED BEERS

Paix Dieu Triple 33cl, 10°	6,90
Duvel 33cl, 8,5°	6,60
Chimay Blue 33cl, 8,5°	6,60
Chouffe 33cl, 8°	6,60
Kasteel Tropical 33cl, 7°	5,90
Tripel Karmeliet 33cl, 0,4°	5,50
Jupiler 0,0 25cl, 0,0°	4,60

## APERITIFS

White Wine Kir (12cl) Blackcurrant, raspberry, peach, violet or Picon	4,50
Kir Royal (12cl) Blackcurrant, raspberry, peach or violet	8,90
Martini – Bianco or Rosso (7cl)	4,50
Ricard (2cl), Suze (4cl)	4,50
Campari (6cl)	4,90
Port – Red or White (8cl)	4,50
Carta Oro Rum (4cl)	6,90
Eristoff Vodka (4cl)	5,90
Bombay Sapphire Gin (4cl)	6,30
Birdie Gin (Local Gin) (4cl)	6,80
William Lawson's Whisky (4cl)	6,30
Jack Daniel's Whisky (4cl)	7,80
Chivas Regal / Glenlivet Whisky (4cl)	9,50
Patrón Tequila (4cl)	9,90
Extra soft + 2.00	

## OUR BUDGET FRIENDLY DISHES

Chicken Thigh with Thyme Jus, Mashed Potatoes	10,90
Arras Andouillette Sausage with Fresh Fries	11,50
Fish & Chips with Tartar Sauce and Fresh Fries	11,90
Confit pork cheeks, penne pasta	11,90

## STARTERS

<b>Gratinée French Onion Soup House Specialty since 1903</b>	<b>8,40</b>
Bone Marrow with Toasts (2 pieces)	11,90
Smoked Salmon Plate with Toasts	11,50
<i>Served with dill cream sauce</i>	
Garlic & Parsley Snails – 6 or 12 pieces	12,90 / 23,00
Grey Shrimp Croquettes (2 pieces)	14,90
<i>Served with tartar sauce</i>	
Maroilles Cheese Tart with Salad	8,90
Warm Goat Cheese Toast with Honey and Salad	7,50
<i>1 toast with goat cheese, honey, cherry tomatoes, walnuts, and mesclun salad</i>	
Citrus Salmon Tartare	8,90
Beef Carpaccio with Green Pesto and Parmesan	10,90
Frog Legs in Garlic & Parsley	11,90

## SALADS

Océane Salad	17,50
<i>Mixed greens, smoked salmon, pink shrimp, grapefruit</i>	
Caesar Salad	17,90
<i>Romaine lettuce, chicken, cherry tomatoes, Caesar dressing, croutons, Parmesan, poached egg</i>	
Warm Goat Cheese Salad	14,50
<i>Mixed greens, 2 toasts with goat cheese and honey, cherry tomatoes, walnuts</i>	

## MEATS

Roast Pork Shank with Honey (approx. 500g), Fresh Fries	19,90
Grilled Flank Steak with Shallots, Fresh Fries	18,90
Grilled Ribeye Steak (approx. 300g), Fresh Fries	27,90
<i>Choice of sauce</i>	
Ground Beef Steak, Fresh Fries	15,50
<i>*A cheval* +1€ (topped with a fried egg) – Choice of sauce</i>	
Beef Tenderloin with Pepper Sauce, Fresh Fries	24,90
Beef Tartare (Prepared or Raw), Fresh Fries	18,50
Large Carpaccio Plate	19,90

**Side options:** Fresh fries, mashed potatoes, rice, salad, vegetables, pasta or Baby Potatoes  
Additional Side Dish: 5.00€

## TRADITIONAL MENU 27,90

STARTER – MAIN – DESSERT

6 snails with garlic butter or 2 grey shrimp croquettes or 1 piece of bone marrow

Flemish Carbonade or Maroilles Cheese Tart or Chicken Fillet Gratinated with Maroilles

Homemade Flan or La Chicorée Crème Brûlée

Side: Fresh fries

## CHICORÉE MENU 19,90

STARTER – MAIN  
OR  
MAIN – DESSERT

Mini Goat Cheese Salad or French Onion Soup with Gruyère

Marinière Mussels or Chicken Thigh or Today's Special

Sugar Crêpe or chocolate mousse

Available from 11:00 AM to 10:30 PM, excluding weekends and public holidays

## KIDS' MENU 9,90

Up to 10 years old

Mini Flemish Carbonade or Small Plain Mussels or 1 Sausage

Side of your choice

1 Scoop of Ice Cream (Vanilla, Strawberry, or Chocolate) or 1 Sugar Crêpe

: Vegetarian Dish - : Specialties from Hauts-de-France

## SPECIALTIES

### LE FORT DES HALLES

Ribeye with bone marrow, pepper sauce, fries	29,90
Maroilles Cheese Tart with Salad	15,90
<i>2 portions</i>	
Flemish Carbonade with Fresh Fries	16,90
<i>Beef stew braised in amber beer, gingerbread, and brown sugar</i>	
Chicken Fillet Gratinated with Maroilles, Fresh Fries	18,90
Potjevleesch with Fresh Fries	16,50
<i>Terrine of 4 meats (chicken, rabbit, pork, and veal) served in jelly</i>	
Discovery Plate – 4 Flavors	22,50
<i>Grey shrimp croquette, Maroilles tart, smoked salmon, goat cheese toast, salad</i>	

## WELSHS

Famous in the North for decades, it was the Welsh who passed down their recipe to us: Cheddar melted with beer and mustard on a ham toast.

Cheddar is a pale yellow cow's milk cheese with a strong, distinctive flavor. It originates from the village of Cheddar in Somerset, England.

Vegetarian Welsh with Fresh Fries	15,90
Ham Welsh with Fresh Fries	15,90
Royal Welsh with Fresh Fries	17,90
<i>Topped with egg and sausage</i>	

## MUSSELS

Plain Mussels with Fresh Fries	16,90
Marinière Mussels with Fresh Fries	17,50
Mussels in Cream Sauce with Fresh Fries	18,90
Mussels with Maroilles Cheese and Fresh Fries	18,90
Mussels in Garlic Cream Sauce with Fresh Fries	19,90

## FISH DISHES

Sole Meunière (approx. 350g)	29,90
<i>Baby Potatoes</i>	
Salmon Fillet with Sorrel Sauce	19,90
<i>Mashed Potatoes</i>	
Grey Shrimp Croquettes (3 pieces) with Fresh Fries	22,90
<i>Served with tartar sauce</i>	

## BURGERS

Cheddar Burger with Fresh Fries	19,90
<i>Burger bun, fresh beef patty, cocktail sauce, cheddar, tomato, fried egg</i>	
Maroilles Burger with Fresh Fries	20,90
<i>Burger bun, fresh beef patty, cocktail sauce, Maroilles cheese, tomato, grilled bacon</i>	
Vegetarian Burger with Fresh Fries	20,90
<i>Burger bun, vegetarian patty, cheddar, onions, lettuce, tomato, tartar sauce</i>	
Choice of Sauces: Pepper, Maroilles, Creamy Mushroom, Shallot, Herb Cream, Tartar, Béarnaise	
<i>Additional Sauce: 2.00€</i>	



# SEAFOOD

SeafSeafood – Dine In or Take Away (depending on the catch)



### 3 Gillardeau® Oysters No. 5 with a Glass of Cheurlin Champagne

<b>OYSTERS</b>			
La Fines de MER	N°3	N°2	
For 6	19,20	20,70	
For 12	37,40	40,40	

Very Special Creuse – Ile de Tatihou	N°3		
For 6	16,50		
For 12	31,00		

Super Special Oysters	N°2		
For 6	29,00		
For 12	48,00		

Special Creuse – Gillardeau®	N°5	N°3	N°2
For 6	29,00	33,50	43,00
For 9	41,00	49,60	63,50
For 12	54,00	59,00	84,50

Belon Flats "Yvon Madec"	N°4	N°2	
For 6	14,90	22,50	
For 12	26,90	42,50	

La Creuse	N°4		
For 6	14,50		
For 12	26,50		

Oyster of the Moment			
For 6		Check the board	
For 12			

<b>OYSTER CASTING</b>	43,00
<i>2 Fine de Mer Oysters No. 3, 2 Gillardeau® Deep Oysters No. 3, 2 Belon Flat Oysters No. 2, 2 Very Special Deep Oysters No. 3, Tatihou Island, 2 Special Deep Oysters No. 2, 2 Oysters of the Moment (Bold Selection)</i>	

<b>PAPILLON PLATTER</b>	32,00
<i>3 Deep Oysters No. 4, 3 Special Deep Oysters No. 5, Gillardeau®, 3 Belon Flat Oysters No. 4</i>	

<b>6 Langoustines Platter</b>	37,00
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<b>Shrimp Platter</b>	29,00
<i>2 Prawns, 2 Langoustines, 5 Pink Shrimps, 100 g Grey Shrimps</i>	

### SEAFOOD *\*Cooked in House Broth*

"Maison Perlita" Caviar 20 g	48,50
Lobster	Half ½ 28,00 Whole 45,00
Langoustines – per piece*	6,50
Whehks – approx. 100 g*	8,40
Brown Crab – approx. 400 g	22,70
Grey Shrimps – approx. 100 g	13,40
Pink Shrimps – approx. 100 g	12,40
Sea Snails – approx. 300 g, served with aioli	13,40
Clams from Chausey Islands – by 6	15,40
Razor Clams (seasonal) – by 6	15,40
Sea Almonds – by 6	10,50
Prawns – per piece	4,90

### OUR OYSTER TASTING PLATES

1 Fine de Mer No.2, 1 Very Special No.3, 1 Belon No.4	10,40	3 Fines de Mer No.2, 3 Very Special No.3, 3 Belon No.4	28,50
2 Fines de Mer No.2, 2 Very Special No.3, 2 Belon No.4	19,70	3 Special Creuses – Gillardeau® No.2	21,50

## DESSERTS

Profiteroles	8,90
<i>2 choux pastries, vanilla ice cream, chocolate sauce, whipped cream, sliced almonds</i>	
French Toast with Vanilla Ice Cream	7,90
Chicory Crème Brûlée	7,90
Chocolate Mousse	6,90
Tarte Tatin with a Scoop of Vanilla Ice Cream	8,50
Chocolate Lava Cake with Vanilla Ice Cream	8,90
Homemade Flan	7,90
Rum Baba	8,50
Tart of the Day	7,90

## CRÊPES & LIÈGE WAFFLES

Sugar	4,50
Brown Sugar	4,50
Whipped Cream	5,00
Hot Chocolate Sauce	5,50
Salted Butter Caramel	5,50
Nutella®	5,80

## ICE CREAM COUPES

Dame blanche	7,80
<i>Vanilla ice cream, chocolate sauce, sliced almonds, whipped cream</i>	
Liège Coffee Sundae	7,80
<i>Coffee ice cream, espresso, sliced almonds, whipped cream</i>	
Liège Chocolate Sundae	7,80
<i>Chocolate ice cream, chocolate sauce, sliced almonds, whipped cream</i>	
Northern Sundae	7,80
<i>Speculoos, chicory and coffee ice cream, whipped cream, sliced almonds</i>	
Colonel Sundae	8,50
<i>Lemon sorbet, vodka</i>	
Peppermint Sundae	8,50
<i>Mint chocolate ice cream, Get 27, whipped cream</i>	
Bistouille	9,00
<i>Coffee, genièvre, whipped cream</i>	

## CUSTOM ICE CREAM

1 Scoop	3,40
2 Scoops	6,00
3 Scoops	7,90
Flavours: Strawberry, Vanilla, Chocolate, Coffee, Pistachio, Mint Chocolate, Speculoos, Chicory, Lemon	
Extras: Whipped cream, Nutella® sauce, chocolate sauce, caramel	1,50

## PLATTERS

<b>Signature Platter</b>	38,00
<i>3 Fine de Mer Oysters No. 2, 2 Clams, 2 Prawns, 4 Pink Shrimps, 2 Sea Almonds, 3 Sea Snails, 50 g Grey Shrimps</i>	

<b>Shellfish Selection</b>	59,50
<i>8 Deep Oysters No. 4, 4 Belon Flat Oysters No. 4, ½ Brown Crab or ½ Spider Crab, 3 Clams or 3 Razor Clams, 6 Pink Shrimps, 100 g Whehks, 3 Sea Almonds, 6 Sea Snails, 50 g Grey Shrimps</i>	

<b>"All Cooked" Platter</b>	136,00
<i>1 Whole Lobster, 12 Pink Shrimps, 100 g Grey Shrimps, 4 Langoustines, 2 Prawns, 6 Sea Snails</i>	

<b>Royal Platter</b>	148,00
<i>8 Very Special Deep Oysters No. 3, Tatihou Island, 4 Belon Flat Oysters No. 4, 1 Whole Lobster, 8 Langoustines, 6 Sea Snails, 50 g Whehks, 8 Prawns, 50 g Grey Shrimps</i>	

<b>"Majestic" Platter</b>	220,00
<i>8 Special Deep Oysters No. 5, Gillardeau®, 4 Belon Flat Oysters No. 4, 1 Whole Lobster, 1 Brown Crab, 6 Sea Almonds, 6 Clams, 6 Langoustines, 6 Sea Snails, 50 g Whehks, 8 Prawns, 100 g Grey Shrimps</i>	

<b>Fairy Platter</b>	268,50
<i>8 Special Deep Oysters No. 5, Gillardeau®, 1 Belon Flat Oyster No. 2, 1 Whole Lobster, 1 Brown Crab, 6 Sea Almonds, 6 Clams, 6 Langoustines, 6 Sea Snails, 50 g Whehks, 8 Prawns, 100 g Grey Shrimps, + "Perlita" Caviar 20 g</i>	

## HOT DRINKS

### COFFEE

Espresso / Double Espresso	2,40 / 3,50
Espresso with Cream / Double Espresso with Cream	2,90 / 3,90
Decaf / Double Decaf	2,40 / 3,50
Cappuccino	4,20
Hot Chocolate	5,50
Viennese Hot Chocolate	6,00

### CHICORY HERBAL TEA 4,50

100% Chicory

## IRISH

Café du Ch'ti (12 cl)	10,50
<i>Coffee, Genièvre, and whipped cream</i>	
Irish Coffee (12 cl)	10,50
<i>Coffee, Whisky, and whipped cream</i>	
Marnissimo (12 cl)	10,50
<i>Coffee, Grand Marnier, and whipped cream</i>	

### KUSMI TEA 4,80

<b>BLACK TEAS</b>	<b>WHITE TEA</b>
Prince Vladimir	White Anastasia
<i>Black tea flavored with citrus, vanilla, and spices</i>	
Earl Grey bleu blanc rouge	<b>HERBAL INFUSIONS</b>
<i>Black tea flavored with bergamot, fruit pieces, and cornflower petals</i>	
Red Fruits	Detox
<i>Black tea with red fruit flavor</i>	
Ceylan OP	Chamomile
<i>Ceylon black tea</i>	
	Roobos Vanilla

### GREEN TEAS

Nanah Bio	
<i>Green tea flavored with mint leaves</i>	

# WINES

## WHITE WINES

### HAUTS-DE-FRANCE

Cuvée Azimut, 100%  
Chardonnay, Les 130

12cl	20cl	50cl	75cl
6,40	10,20	23,50	32,50

### LANGUEDOC

Prima Nature Chardonnay Bio « Gérard Bertrand »  
IGP Pays D'Oc

5,90	9,50	22,50	29,00
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La Grand bleue « Gérard Bertrand »  
IGP Méditerranée

5,90	9,50	22,50	29,00
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Domaine de l'aigle « Gérard Bertrand »  
AOP Limoux

36,00

Pic Poul de Pinet « Gérard Bertrand »  
AOP Pic Poul du Pinet

26,00

Sauvignon Héritage « Gérard Bertrand »  
IGP Pays D'Oc

27,00

### BORDEAUX

Mouton Cadet «Cuvée x Nathan»  
AOC Bordeaux

6,00	9,50	22,90	32,90
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### LOIRE

Pouilly Fumé « Domaine Saget »  
AOP Pouilly Fumé

45,00

### ALSACE

Riesling Cuvée Europe « Dopff Au Moulin »  
AOP Alsace

32,50

### BOURGOGNE

Chablis « Louis Jadot »  
AOC Chablis

9,20	14,50	32,50	52,00
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Bourgogne Aligoté « Domaine Rion »  
AOP Bourgogne

37,00

### CÔTE DE GASCOGNE

UBY Gros et Petit Manseng N°4 « Domaine UBY »  
IGP Côte de Gascogne Vin Moelleux

6,90	11,20	27,50	37,00
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## ROSÉ WINES

Gris Blanc « Gérard Bertrand »  
IGP Pays D'Oc

12cl	20cl	50cl	75cl
5,90	9,50	22,50	29,00

M de Minuty  
AOC côte de Provence

36,00

Leos cuvée Augusta bio  
Aop cotes de provence, domaine de Patrick Bruel

7,70	12,00	28,30	38,90
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## RED WINES

### BORDEAUX

Mouton Cadet Cuvée Héritage  
Baron Philippe de Rothschild – AOP Bordeaux

6,40	9,90	24,50	35,00
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### LANGUEDOC

Pinot Noir Domaine de L'aigle « Gérard Bertrand »  
IGP Pays D'Oc

5,90	9,50	22,50	29,00
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Prima Nature Syrah « Gérard Bertrand »  
IGP Pays D'Oc

5,90	9,50	22,50	29,00
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### VAL DE LOIRE

Saint Nicolas-de-Bourgueil  
Saget « Domaine de La Perrière » - AOP Saint Nicolas de Bourgueil

32,90

Chinon Le Haut midi  
Domaine du petit bondieu - AOP Chinon

38,00

### VALLEE DU RHÔNE

Signature, Famille Perrin  
AOC Côtes du Rhône

5,40	8,70	20,50	28,90
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### BOURGOGNE

Hautes cotes de Nuit les dames Huguettes « Albert Bichot »  
AOC Bourgogne Hautes-Côtes de nuits

57,50

### BEAUJOLAIS

Saint-Amour, Côte de Besset, Domaine Burrier  
Château de Beauregard – AOC Saint-Amour

44,00

AOP : Appellation d'origine protégée - IGP : Indication géographique protégée - AOC : Appellation d'origine contrôlée

# OUR FAVORITE PICK

6e Sens (white, rosé, red)  
IGP Pays d'Oc



12cl	20cl	Carafe 50cl	75cl
4,90	7,80	18,50	25,00



# CHAMPAGNES & SPARKLING WINES

	10cl	75cl
Code Rouge, Crémant de Limoux	6,00	36,00
Cheurlin-Dangin Brut	7,90	42,00
Pommery Brut Royal	9,50	65,00
Moët & Chandon Brut impérial		79,00



## LA CHICORÉE IS COMMITTED

WE PRIORITIZE FRENCH MEATS, POULTRY, AND CHEESES

WE HIGHLIGHT SEASONAL FRUITS AND VEGETABLES GROWN

IN THE HAUTS-DE-FRANCE REGION AND ACROSS FRANCE

# LA CHICORÉE

Depuis 1903

www.restaurantsdelille.com - www.brasserie-lachicoree.fr

From 1:00 a.m., alcoholic drinks are only served with a hot dish from the menu. We do not serve alcohol before 11:00 a.m. Prices increase by 20% after midnight. Photos are for illustration purposes only. Prices are net, in euros, including VAT. The establishment does not accept checks or American Express cards. A list of allergens is available at the bar upon request.

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. PLEASE DRINK RESPONSIBLY.

FREE DRINKING WATER AVAILABLE ON REQUEST.- FOR YOUR HEALTH, EAT AT LEAST 5 FRUITS AND VEGETABLES A DAY – WWW.MANGERBOUGER.FR

