



LA CHICORÉE

Since 1903

OPEN 7 DAYS A WEEK – DAY AND NIGHT



SINCE 1903, LA CHICORÉE HAS BEEN A GATHERING PLACE FOR THE PEOPLE OF LILLE. OUR BRASSERIE OPENS EARLY AND CLOSES LATE, SERVING BREAKFAST THROUGH DINNER WITHOUT INTERRUPTION. THIS STORIED ESTABLISHMENT HAS WELCOMED GENERATIONS OF FAMILIES AS WELL AS NIGHT OWLS. IN A RENOVATED SETTING THAT STILL PRESERVES ITS ORIGINAL CHARM, OUR CUISINE REFLECTS THE SPIRIT OF THE PLACE – WARM, CONVIVIAL, AND GENEROUS.

DRAUGHT BEERS

	25 cl	33 cl	50 cl
PVL Amber with Chicory Leroux 6°	4,30	5,40	7,70
Anosteke 8°	4,60	5,80	8,30
Jupiler 5,2°	3,90	4,90	7,00
Stella Artois 4,8°	3,90	4,90	7,00
Leffe blonde 6,6°	4,70	5,80	8,20
Kwak blonde 7,4°	4,00	5,60	8,90
Triple Karmeliet 8°	4,80	6,00	8,70
Cuvée des Trolls 7°	4,50	6,10	7,60
Rince Cochon 8,5°	4,90	6,10	8,90
Goose IPA 5,9°	4,10	5,20	7,50
Kasteel rouge 8°	4,70	5,90	8,70
Beer of the Month	4,90	6,00	8,50
Monaco, Tango, Shandy	4,20	5,30	7,50
Picon Beer	4,50	5,60	7,90

BOTTLED BEERS

Paix Dieu Triple 33cl, 10°	7,40
Duvel 33cl, 8,5°	6,90
Chimay bleue strong ale 33cl, 8,5°	7,00
Chouffe 33cl, 8°	6,60
Hoegaarden wheat 33cl, 4,8°	5,60
Kasteel Tropical 33cl, 7°	5,90
Jupiler 0,0 25cl, 0,0°	5,90



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APERITIFS

White Wine Kir (12cl) Blackcurrant, raspberry, violet, or Picon	4,50
Kir Royal (12cl) Blackcurrant, blackberry, raspberry, peach, or violet	8,90
Martini – White or Red (7cl)	4,50
Ricard (2cl), Suze (4cl)	4,50
Campari (6cl)	4,90
Red or White Port (8cl)	4,50
Carta Oro Rum (4cl)	6,90
Eristoff Original 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 Whisky / Glenlivet Whisky (4cl)	9,50
Patrón Tequila (4cl)	9,90

Extra soft + 2.00

SHARING BOARDS

Charcuterie Board	18,90
Regional Cheese Board	14,50
Large Fries (Cheddar supplement +2,50€)	7,00
Mixed Board (Cheeses & Charcuterie)	19,90
Smoked Salmon Board	19,00
Dry Sausage	8,50
Land & Sea Board Foie Gras & Smoked Salmon	22,00



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COCKTAILS

MOJITO & SPRITZ

Original Mojito (12 cl) Amber Bacardi Oro rum, cane sugar, sparkling water, fresh mint, lime	7,90
Royal Mojito (12 cl) Amber Bacardi Oro rum, sparkling wine, cane sugar, fresh mint, lime	9,40
Strawberry, Passion Fruit, or Raspberry Mojito (12 cl) Amber Bacardi Oro rum, fruit purée, sparkling water, fresh mint, lime	8,90
Original Spritz (14cl)	7,90
Italicus Spritz (14cl) Bergamot liqueur (4 cl), sparkling wine, sparkling water	9,00
Hugo Spritz (20cl) Fiorente elderflower liqueur, sparkling wine, sparkling water, lemon	8,50

Cuba Libre (20 cl) Amber Bacardi Oro rum, cola, lime	7,90
Pina Colada (20 cl) Amber Bacardi Oro rum, coconut purée, pineapple juice	7,90
Bombay Gin & Tonic (12cl) Bombay Sapphire gin, Schweppes tonic, lemon	8,10
Birdie Gin & Tonic (local) (24cl)	9,50
Birdie gin, lemon, served with its Fever-Tree tonic bottle	
House Americano (12cl) Martini Rosso, Campari, Noilly Prat, orange and lemon wedge	7,90
Pornstar Martini (12cl) Passion fruit, vodka, vanilla	7,90
Espresso Martini (12cl) Vodka, espresso, coffee liqueur, sugar	7,90
Moscow Mule (12cl) Ginger beer, vodka, lime, fresh mint	7,90
Cocktail of the Month (20cl) See board	7,50

SEAFOOD

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



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3 Gillardeau® Oysters No.5 with a glass of Cheurlin Champagne 25,60

OYSTERS

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 (Audacious)	N°2	
For 6	29,00	
For 12	48,00	
Special Creuse – Gillardeau®	N°5	N°3
For 6	29,00	33,50
For 9	41,00	49,60
For 12	54,00	59,00
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		
For 12		Check the board

OYSTER CASTING

43,00
2 Fines de mer No.3, 2 Creuse No.3 Gillardeau®, 2 Belon Flats No.2, 2 Very Special Creuse No.3 Ile de Tatihou, 2 Special Creuse No.2, 2 Oysters of the Moment (Audacious)

PAPILLON PLATTER

32,00
3 Creuse No.4, 3 Special Creuse No.5 Gillardeau®, 3 Belon Flats No.4

6 Langoustines Platter

37,00

Shrimp Platter

29,00
2 Prawns, 2 Langoustines, 5 Pink Shrimps, 100 g Grey Shrimps

SEAFOOD *Cooked in House Broth

Caviar “Maison Perlita” 20 g		48,50
Lobster	Half 28,00	Whole 45,00
Langoustines – per piece*		6,50
Whelks – approx. 100 g*		7,40
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 with aioli		13,40
Clams from Chausey Islands – by 6		15,40
Veneres (seasonal) – by 6		15,40
Sea Almonds – by 6		10,50
Prawns – per piece		4,90

PLATTERS

OUR OYSTER TASTING PLATES

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

Signature Platter

3 Fine de Mer Oysters No.2, 2 Clams, 2 Prawns, 4 Pink Shrimps, 2 Sea Almonds, 3 Whelks, 50 g Grey Shrimps

38,00

Shellfish Master’s Selection

8 Creuse Oysters No.4, 4 Belon Flats No.4, ½ Brown Crab or ½ Spider Crab, 3 Clams or 3 Veneres, 6 Pink Shrimps, 100 g Whelks, 3 Sea Almonds, 6 Whelks, 50 g Grey Shrimps

59,50

“All Cooked” Platter

1 Whole Lobster, 12 Pink Shrimps, 100 g Grey Shrimps, 4 Langoustines, 2 Prawns, 6 Whelks

136,00

Royal Platter

8 Very Special Creuses No.3 Ile de Tatihou, 4 Belon Flats No.4, 1 Whole Lobster, 8 Langoustines, 6 Whelks, 50 g Whelks, 8 Prawns, 50 g Grey Shrimps

148,00

“Majestic” Platter

8 Special Creuses No.5 Gillardeau®, 4 Belon Flats No.4, 1 Whole Lobster, 1 Brown Crab, 6 Sea Almonds, 6 Clams, 6 Langoustines, 6 Whelks, 50 g Whelks, 8 Prawns, 100 g Grey Shrimps

220,00

Fairy Platter

8 Special Creuses No.5 Gillardeau®, 1 Belon Flat No.2, 1 Whole Lobster, 1 Brown Crab, 6 Sea Almonds, 6 Clams, 6 Langoustines, 6 Whelks, 50 g Whelks, 8 Prawns, 100 g Grey Shrimps + Perlita Caviar 20 g

268,50

OUR STARTERS

Gratinated Onion Soup «House Specialty since 1903»	7,90
Chicory Terrine	8,90
Bone Marrow with Toasts (2 pcs)	11,90
Smoked Salmon Plate with Toasts Dill cream sauce	11,50
Snails with Maroilles Cheese – 6 or 12 pcs	7,90 / 14,50
Foie Gras with Apple and Cranberry Chutney	13,90
Gray Shrimp Croquettes (2 pcs) Tartar sauce	14,90
Maroilles Cheese Tart with Salad 🌿 🍷	8,90
Warm Goat Cheese Toast with Honey and Salad 🌿 1 toast with goat cheese, honey, cherry tomatoes, vinaigrette, crispy onions, mixed salad greens	7,50



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OUR SPECIALTIES

LE FORT DES HALLES Ribeye steak with bone marrow, pepper sauce, fries	29,90
Maroilles Cheese Tart with Salad 🌿 🍷 2 portions	15,00
Warm Goat Cheese Toasts with Honey and Salad 🌿 2 toasts with goat cheese, honey, cherry tomatoes, vinaigrette, crispy onions, mixed salad greens	14,50
Flemish Beef Stew with Fresh Fries Beef slow-cooked in amber beer, gingerbread, and brown sugar	16,50
Chicken Fillet Gratinated with Maroilles Cheese, Fresh Fries	18,90
Potjevleesch with Fresh Fries Terrine of 4 meats (poultry, rabbit, pork, veal) served in aspic	16,50
Fish Waterzoï Cod, salmon, mussels, and clams, with rice, seasonal vegetables, beurre blanc	17,90
Flemish-style Endive Gratin with Salad 🍷	15,50
Discovery Plate – 4 Flavors Gray shrimp croquette, Maroilles tart, smoked salmon, goat cheese toast, salad	22,50

OUR SAUERKRAUT DISHES

Impériale Pork shank, Frankfurt sausage, smoked bacon, garlic sausage	26,90
Gourmande Smoked bacon, 2 smoked sausages, Frankfurt sausage, garlic sausage	17,90
Fisherman's Style Salmon, cod, mussels, cream	19,90
Royal Catch Salmon, prawns, shrimp, cod, mussels, cream	25,00



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OUR MUSSELS



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Steamed 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

OUR WELSH DISHES

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

Cheddar is a pale yellow cow's milk cheese with a pronounced flavor. It originates from the English village of Cheddar in Somerset.

Vegetarian Welsh with Fresh Fries 🌿	15,90
Ham Welsh with Fresh Fries	15,90
Royal Welsh with Fresh Fries Egg, sausage	17,90



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GOURMET MOMENTS

The Iconic Dishes of La Chicorée

Discover a weekly special featuring a classic dish from French brasseries

Mondays: Traditional Stew

Tuesdays: Forgotten Delicacies (offal)

Wednesdays: The Must-Have Quiche

Thursdays: King's Couscous

Fridays: Catch of the Day

Price: See board

OUR 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 Choice of sauce	27,90
100% Beef Burger, Fresh Fries "À cheval" +1€ (with a fried egg) – Choice of sauce	14,50
Grilled Andouillette AAAAA, Fresh Fries Choice of sauce	16,90
Beef Tartare (Prepared or Not), Fresh Fries	18,50
Chicken and Mushroom Pasta Gratin	15,90

OUR BURGERS

Cheddar Burger with Fresh Fries

Burger bun, fresh beef patty, mayonnaise, ketchup, cheddar, tomato, fried egg

19,90

Maroilles Burger with Fresh Fries

Burger bun, fresh beef patty, mayonnaise, ketchup, Maroilles cheese, tomato, grilled bacon

20,90

Vegetarian Burger with Fresh Fries

Burger bun, vegetarian patty, cheddar, onions, lettuce, tomato, tartar sauce

20,90



OUR FISH DISHES

Sole Meunière – approx. 350g Baby potatoes	29,90
Salmon Fillet with Sorrel Mashed potatoes	19,90
Two-Salmon Pasta (cooked & smoked)	16,50
Gray Shrimp Croquettes (3 pcs) with Fresh Fries Tartar sauce	22,90

TRADITIONAL MENU 27,90

STARTER – MAIN COURSE – DESSERT

6 Snails with Maroilles Cheese or 2 Gray Shrimp Croquettes or Bone Marrow (1 piece)

Flemish Beef Stew or Maroilles Cheese Tart or Chicken Fillet Gratinated with Maroilles Cheese

Cream Puff with Whipped Cream or Chicory crème brûlée

Served with fries

CHICORÉE MENU 19,90

STARTER – MAIN COURSE OR MAIN COURSE – DESSERT

Mini Goat Cheese Salad or Small Chicorée Terrine

Marinière Mussels or Mussels in Cream Sauce or Our Dish of the Day

Sugar Crêpes or Speculoos Mousse

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


KIDS' MENU – up to 10 years

9,90

Mini Flemish Beef Stew or Small Steamed Mussel or 1 Sausage - Served with a side of your choice

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

COLD DRINKS

Coca-Cola (33 cl) Original, Sugar-Free, or Cherry	4,10	Minute Maid Fruit Juices (25 cl) Orange, Pineapple, Tomato, Apple, Apricot	3,90
Sprite, Fanta orange (25 cl)	3,90	WATERS	
Tropico, Fuze Tea (25 cl)	3,90	Perrier (33 cl)	4,20
Schweppes Tonic or Agrum' (25 cl)	3,90	Vittel (50 cl)	4,00
Oasis Tropical (25 cl)	3,90	San Pellegrino (50 cl)	4,50
Orangina (25 cl)	3,90	Vittel (100 cl)	5,20
Lemonade (25 cl)	3,20	San Pellegrino (100 cl)	5,90
Diabolo (25 cl)	3,70		
Syrup with Water (25 cl) Strawberry, Grenadine, Lemon, Mint, Peach, Violet	3,00		

OUR WINES

WHITE WINES

HAUTS-DE-FRANCE

Cuvée Azimut, 100% Chardonnay, Les 130	12cl	20cl	50cl	75cl	6,40	10,20	23,50	32,50
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LANGUEDOC

Cent pour Cent Chardonnay IGP Pays d'Oc	5,90	9,50	22,50	31,90
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La Grande bleue « Gérard Bertrand » IGP Méditerranée	29,00
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Domaine de l'Aigle « Gerard Bertrand » AOP Limoux	36,00
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LOIRE

Muscadet Sèvre Et Maine Sur Lie La Perrière - AOP Muscadet	6,90	9,90	24,00	33,00
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Pouilly Fumé « Domaine Saget » AOP Pouilly Fumé	45,00
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ALSACE

Riesling Cuvée Europe « Dopff Au Moulin » AOP Alsace	32,50
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BOURGOGNE

Chablis « Louis Jadot » AOC Chablis	9,20	14,50	32,50	52,00
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Bourgogne Aligoté « Domaine Rion » AOP Bourgogne	7,10	11,20	27,50	37,00
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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
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M de Minuty AOC côte de Provence	7,60	11,90	27,90	36,00
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RED WINES

	12cl	20cl	50cl	75cl				
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Pinot Noir Cuvée des deux cerfs « Dopff Au Moulin » AOP Alsace	36,00
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BORDEAUX

Mouton Cadet Cuvée Héritage Baron Philippe de Rothschild – AOP Bordeaux	6,40	9,90	24,50	35,00
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VAL DE LOIRE

Saint Nicolas-de-Bourgueil Saget « Domaine de La Perrière » - AOP Saint Nicolas de Bourgueil	34,00
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LANGUEDOC

Cistes, Syrah-Grenache Domaine Fontanel – AOC Côtes du Roussillon Tautavel	7,50	11,90	26,90	38,00
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VALLEE DU RHÔNE

Signature, Famille Perrin AOC Côtes du Rhône	5,40	8,70	20,50	28,90
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Beaumes de Venise, Cuvée Taus AOC Beaumes de Venise	47,00
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BOURGOGNE

Hautes-Côtes de nuits, Grand-Bas Domaine Rion - AOC Bourgogne Hautes-Côtes de nuits	9,80	15,40	35,00	49,00
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Chorey-lès-Beaune, 100% Pinot noir Domaine Arnoux – AOC Chorey-lès-Beaune	63,00
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BEAUJOLAIS

Saint-Amour, Côte de Besset, Domaine Burrier Château de Beauregard – AOC Saint-Amour	44,00
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MOCKTAILS

6,50

Virgin Mojito Original (20 cl)
Cane sugar syrup, sparkling water, fresh mint, lime

Optional flavor: Strawberry, Passion Fruit, or Raspberry +1€

Virgin Colada (20 cl)
Coconut cream, pineapple juice

Tropical fresh (20 cl)
Pineapple juice, orange juice, lime, grenadine

Martini Vibrante Spritz (20 cl)
Non-alcoholic Vibrante Martini, tonic

JNPR N°1 Tonic (20cl)
Juniper berry spirits, Fever-Tree tonic

SPRZ N°1 Spritz (20cl)
Sweet and bitter orange, mandarin

Mocktail du mois (20cl) 6,00
See board



OUR FAVORITE

6e Sens (White, Rosé, Red)
IGP Pays d'Oc



	12cl	20cl	Pitcher 50cl	75cl
	4,90	7,8	18,50	25,00

CHAMPAGNES & SPARKLING WINES

	10cl	75cl
Cheurlin-Dangin Brut	7,50	42,00
Pommery Brut Royal	9,50	65,00
Moët & Chandon Brut impérial		79,00



FRENCH CANCAN

	10cl	75cl
Brut	6,00	38,00
Orange		38,00
Rosé		38,00

DESSERTS

Profiteroles 2 choux pastry, vanilla ice cream, chocolate sauce, whipped cream, sliced almonds	8,90
French Toast with Vanilla Ice Cream	7,90
Chicory crème brûlée	7,90
Chocolate Mousse	6,90
Speculoos Mousse	6,90
Tarte Tatin with Vanilla Ice Cream	8,50
Dark Chocolate Fondant with Speculoos Center	8,50
Cream Puffs with Whipped Cream	6,50
Cheese Plate from Our Region	7,90

GOURMET COFFEE	9,90
GOURMET TEA	10,90
GOURMET HOT CHOCOLATE	11,50

IRISH COFFEES

Ch'ti coffee (12 cl) Coffee, Genièvre, whipped cream	10,50
Irish Coffee (12 cl) Coffee, Whiskey, whipped cream	10,50
Marnissimo (12 cl) Coffee, Grand Marnier, whipped cream	10,50



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CRÊPES & LIÈGE WAFFLES

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

ICE CREAM SUNDAES

Dame blanche Vanilla ice cream, chocolate sauce, sliced almonds, whipped cream	7,80
Liégeois Coffee Coffee ice cream, coffee, sliced almonds, whipped cream	7,80
Liégeois Chocolate Chocolate ice cream, chocolate sauce, sliced almonds, whipped cream	7,80
Northern Sundae Speculoos, chicory & coffee ice cream, whipped cream, sliced almonds	7,80
Coupe Colonel Lemon ice cream, vodka	8,50
Peppermint Mint-chocolate ice cream, Get 27 liqueur, whipped cream	8,50
Bistouille Coffee ice cream, Genièvre, whipped cream	9,00

BUILD-YOUR-OWN ICE CREAM

1 Scoop	3,40
2 Scoops	6,00
3 Scoop	7,90
Flavors: Strawberry, Vanilla, Chocolate, Coffee, Pistachio, Mint Chocolate, Speculoos, Chicory, Lemon	
Extras: Whipped cream, Banana	1,50
Extras: Nutella®, Chocolate, Caramel Sauce	1,50



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HOT DRINKS

COFFEE

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

CHICORÉE HERBAL TEA 4,50

100% Chicory **LEROUX**

KUSMI TEA Bio

4,80

BLACK TEAS

Prince Vladimir Black tea flavored with citrus, vanilla, and spices
Earl Grey bleu blanc rouge Black tea flavored with bergamot, fruit pieces, and cornflower petals
4 Red Fruits Black tea with red fruit flavor
Ceylan OP Ceylon black tea

WHITE TEA

White Anastasia White tea with bergamot and orange blossom flavor
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HERBAL INFUSIONS

Detox Herbal blend flavored with lemon and mint
Verbena
Rooibos Vanilla

GREEN TEAS

Nanah Bio Green tea flavored with mint leaves
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DIGESTIFS

To be enjoyed on the rocks or with mixer
Soft drink accompaniment + 2.00 €

Rhum Santa Teresa 1796 (4cl)	9,90
Get 27 / Get 31 (6cl)	7,90
Eau de vie de Genièvre de Houille (4cl)	7,90
Fruit Brandy (4cl) Raspberry, Williams Pear, or Mirabelle Plum	7,90
Baileys (6cl)	7,90
Grand Marnier Cordon rouge (4cl)	7,90
Cognac / Calvados (4cl)	8,90
Armagnac (4cl)	8,90
Old Plum Brandy (Vieille Prune) (4cl)	8,90
Green Chartreuse (4cl)	8,90
Limoncello (6cl)	7,90



www.restaurantsdelille.com - www.brasserie-lachicoree.fr
From 1:00 AM, alcoholic drinks are served only with a hot dish from the menu. Alcohol is not served in the morning before 11:00 AM. Prices are increased 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. CONSUME RESPONSIBLY. FREE DRINKING WATER AVAILABLE UPON REQUEST. FOR YOUR HEALTH, EAT AT LEAST 5 FRUITS AND VEGETABLES PER DAY - WWW.MANGERBOUGER.FR