

BRASSERIE
Flore



AUTUMN WINTER
2017-2018



STARTERS






TO SHARE :

DRY SAUSAGE	5.50€
TERROIR	8.50€
CREAMY DUCK TERRINE AND BAKED MEAT PIE	
L'ESCAPADE EN NORD	8.50€
REGIONAL CHEESE PLATTER	
C'HTI MOMENT D'JOIE	18.50€
FOIE GRAS TERRINE, SMOKED SALMON AND TOASTS AND BAKED MEAT PIE	
NO LIMIT	14.80€
DRY SAUSAGE, CHERRY TOMATOES, ASSORTED CHEESES AND BAKED MEAT PIE	

COLD STARTERS :

CREAMY DUCK TERRINE AND CRISPY BREAD	4.90€
 ENDIVES, DRIED FRUITS AND LOCAL FRESH GOAT CHEESE SALAD	6.50€
BAKED MEAT PIE AND SEASONNAL SALAD	6.50€
 FRESH SALMON TARTARE, CUCUMBER AND BLACK RADDISH	8.00€
SMOKED SALMON AND CREAM WITH TOASTS	10.80€
FOIE GRAS TERRINE AND TOASTS	12.00€



HOT STARTERS :

 CREAM OF POTATOE AND MAROILLES CHEESE	6.50€
 BAKED MARROW BONE AND TOASTED BREAD	10.50€
 FLEMISH CHEESE TART AND SEASONNAL SALAD	6.90€
TWO SHRIMPS CROQUETTES, TARTARE SAUCE	12.00€

REGIONAL PLATTERS

 GALLOWAY CHEDDAR CHEESE WELSH AND FRIES	15.00€
 GALLOWAY CHEDDAR CHEESE WELSH TOPPED WITH FRIED EGG AND SAUSAGE, FRIES	16.50€
 FLEMISH BEEF STEW CARBONNADE, FRIES AND SALAD	13.90€
 POTJEVLEESCH	13.90€
TERRINE OF VEAL, RABBIT, CHICKEN AND PORK IN GELATIN SCENTED WITH JUNIPER BERRIES, FRIES	



 GRILLED SIRLOIN STEAK, YOUR CHOICE OF DESSING, FRIES AND SALAD	18.00€
 GRILLED RUMP STEAK, YOUR CHOICE OF DRESSING, FRIES AND SALAD	15.30€

 **FORT DES HALLES : GRILLED RUMP STEAK WITH ITS BAKED MARROW BONE, YOUR CHOICE OF DRESSING, FRIES AND SALAD**..... 18.50€


 GRILLED HANGER STEAK, YOUR CHOICE OF DRESSING, FRIES AND SALAD	14.00€
 BEEF TARTARE (WITH RAW GROUND MEAT) FRIES AND SALAD	14.50€

SAUCES :

GREEN PEPPER, MAROILLES CHEESE, BEARNAISE OR SHALLOTS SAUCE

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: **TODAY'S SPECIAL (FOR LUNCH EXCEPT SUNDAYS AND BANK HOLIDAY)** 8.90€ :
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WINTER PLATTERS

 LAMB CUTLETS	15.90€
WITH SMOKED GARLIC SAUCE AND BAKED BEANS	
 BEEF STEW	15.50€
« POT AU FEU » WITH WINTER VEGETABLES AND BOILED POTATOES	
 BEER AND BUTTER CREAM SAUCE CHICKEN BLANQUETTE	13.90€
RICE, CAROTTS AND MUSHROOMS	



FISH



-  SCALLOPS AND SAFFRON RISOTTO 17.90€
-  SAUTÉED FILET OF SALMON WITH GREEN LENTILS 15.90€
-  MONKFISH CURRY 16.50€
-  THREE SHRIMPS CROQUETTES, TARTARE SAUCE AND FRIES 16.90€

MUSSELS RECIPES

HOLLAND
MUSSELS

FRENCH
BOUCHOT
MUSSELS

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|  TRADITIONNAL MARINIÈRE STYLE COOKED MUSSELS ... 13.50€ | 17.50€ |
|  SAFFRON RICE AND MUSSELS 12.00€ | 14.00€ |
|  TOMATO SAUCE AND DRIED CHORIZO MUSSELS 14.90€ | 18.90€ |
|  CREAMY MUSSELS
WITH ROQUEFORT BLUE CHEESE SAUCE 14.90€ | 18.90€ |
|  CREAMY MUSSELS
WITH MAROILLES CHEESE SAUCE 14.90€ | 18.90€ |
|  CREAMY MUSSELS WITH CREAM SAUCE 14.90€ | 18.90€ |

BURGERS



- WINTER BURGER** 17.90€
BUN, CANDIED ONION JAM, FOIE GRAS AND REGIONAL FRESH MINCED BEEF
- ENGLISH BURGER** 14.90€
BUN, CHEDDAR CHEESE, FRESH TOMATO, FRIED EGG AND REGIONAL FRESH MINCED BEEF

ASSORTED PLATTERS

- L'ASSIETTE DU NORD** 13.90€
CREAM OF POTATOE AND MAROILLES CHEESE, FLEMISH CHEESE TART, ASSORTED LOCAL CHEESES, NUTS AND ENDIVE SALAD, FRIES
- L'ASSIETTE OCÉANE** 16.50€
PRAWN CROQUETTE, SMOKED SALMON, FRESH SALMON TARTARE WITH CUCUMBER AND RADISH, FRIES



 HOME-COOKED PRODUCTS DEVELOPED IN THE TRADITION OF FAMILY COOKING FROM THE NORTH

PETIT FLORE MENU

13,80€

(Without drink)

STARTER + MAIN COURSE or MAIN COURSE + DESSERT

Except Saturday evening, Sunday and bank holiday

CREAMY DUCK TERRINE
AND CRISPY BREAD

or

FLEMISH CHEESE TART
WITH SALAD

or

CREAM OF PUMPKIN
AND CHESNUTS

TODAY'S SPECIAL

or

MUSSELS PLATE IN WHITE WINE,
MAROILLES CHEESE SAUCE
OR CREAM

or

GRILLED HANGER STEAK,
FRIES AND SALAD

FRESH FRUIT SALAD or SPECULOOS MOUSSE or CREAMY RICE PUDDING

CH'TI MENU

23,90€

(Without drinks)

STARTER + MAIN COURSE + DESSERT

FLEMISH CHEESE TART

or

CREAM OF POTATOE
AND MAROILLES
CHEESE

or

TWO PRAWN
CROQUETTES

WELSH, FRIES

or

FLEMISH BEEF STEW CARBONNADE,
FRIES AND SALAD

or

MUSSELS FROM HOLLAND ON MARINIERS,
OR IN MAROILLES CHEESE SAUCE OR CREAM, FRIES

or

TRADITIONNAL POTJEVLEESCH, FRIES

MERVELLEUX (CHOCOLATE CAKE) or CRÈME BRULÉE
or CH'TI COLONEL (LEMON SORBET AND GENIÈVRE)

FLORE MENU

28,00€

(Without drinks)

STARTER + MAIN COURSE + DESSERT

DUCK FOIE GRAS
AND GINGERBREAD

or

SMOKED SALMON
WITH CREAM AND TOASTS

or

MARROW BONE
AND SALT FLOWER,
TOASTED BREAD

BEEF STEW « POT AU FEU » WITH WINTER
VEGETABLES AND BOILED POTATOES

or

SAUTÉED FILET OF SALMON WITH GREEN
LENTILS

or

GRILLED RUMP STEAK,
YOUR CHOICE OF DRESSING,
FRIES AND SALAD



SELECTION FROM THE PATISSERIE BUFFET

8.50€

CHILDREN MENU

(Under 10)

BEEF CANELLONI PASTA

or

FRICADELLE SAUSAGE & FRIES

+

CHOCOLATE COOKIE

+

JUS DE POMME DE LA FERME DES WEPES





WINE BY THE GLASS

RED WINES

	12 cl	20 cl
CHÂTEAU BORDENEUVE – AOC BORDEAUX	3.50€	5.20€
CÔTE DU RHÔNE DES VIGNERONS-RÉCOLTANTS ARDÉCHOIS Vin Bio AOC CÔTE DU RHÔNE.....	3.00€	4.80€
CHÂTEAU RIOU DE THAILLAS - AOC ST EMILION GRAND CRU	5.30€	7.90€
LE PETIT DUTRUCH – AOC MOULIS EN MÉDOC	4.30€	6.80€

WHITE WINES

	12 cl	20 cl
CHABLIS – DOMAINE LAROCHE – AOC CHABLIS	4.90€	7.50€
MUSCAT DU CAP CORSE AOP	4.90€	7.50€
DOMAINE ORENGA DE GAFFORY RIESLING ERNEST PREISS – AOC ALSACE.....	3.90€	5.90€
MUSCADET DE SÈVRE ET MAINE SUR LIE GRAND LARGE – AOC MUSCADET.....	3.90€	5.90€

ROSÉS

	12 cl	20 cl
CHÂTEAU LA GORDONNE	3.90€	5.90€
AOC CÔTES DE PROVENCE		

◀ AOC CHAMPAGNES ▶

POMMERY BRUT ROYAL

TULIP (12 cl)	8.00€
BOTTLE (75 cl)	50.00€

VEUVE CLIQUOT PONSARDIN

TULIP (12 cl)	9.00€
BOTTLE (75 cl)	60.00€

DRAUGHT BEERS

	25 cl	33 cl	50 cl
PELFORTH BLONDE 5.5°	3.50€	4.90€	6.30€
LA GOUDALE AMBRÉE 7.2°	3.90€	5.20€	6.60€
AFFLIGEM BLONDE 6.8°	4.00€	5.50€	7.10€
KASTEEL ROUGE 8°	4.90€	7.00€	9.80€
LA CUVÉE DES TROLL 7°	4.50€	6.30€	8.20€
TRIPLE SECRET DES MOINES 8.4°	4.50€	6.30€	8.20€
THE BEER OF THE MOMENT.....	ASK YOUR WAITER		

BOTTLED BEERS

DESPERADOS 5.9° (33 cl)	5.90€
HEINEKEN 5° (25 cl)	4.10€
EDELEWEISS BLANCHE 5° (25 cl)	4.10€
SAINT LOUIS CERISE 3.2° (37.5 cl)	6.10€
CHIMAY BLEUE 9° (33 cl)	5.90€
CHIMAY ROUGE 7° (33 cl)	5.90€
DUVEL 8.5° (33 cl)	5.90€
HEINEKEN 0.0° 0° (25 cl)	4.10€

Our WINE SELECTION

FLORE'S  FAVOURITE

12 cl

20 cl

75 cl



Moulin de Gassac
(red, white, rosé)
IGP Pays d'Hérault

2.90€

4.60€

12.90€

RED WINES

375 cl

75 cl

BORDEAUX

MOUTON CADET – AOC BORDEAUX	13.00€	23.90€
CHÂTEAU BORDENEUVE – AOC BORDEAUX	14.90€	
CHÂTEAU RIOU DE THAILLAS – AOC ST EMILION GRAND CRU.....	38.00€	
CHÂTEAU CARBON D'ARTIGUES – AOC GRAVES	13.50€	24.50€
CHÂTEAU DU HÂ – AOP HAUT MÉDOC	28.00€	
LE PETIT DUTRUCH – AOC MOULIS EN MÉDOC	24.00€	

LOIRE

CHINON « LES GAROUS » COULY DUTHEIL – AOC CHINON	11.50€	19.00€
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BOURGOGNE

BROUILLY – DOMAINE PIRON – AOP BROUILLY	15.30€	28.00€
MÂCON ROUGE – VIGNERONS DE MANCEY – AOC MÂCON.....	12.50€	23.00€

VALLÉE DU RHÔNE

CÔTE DU RHÔNE DES VIGNERONS-RÉCOLTANTS ARDÉCHOIS  – AOC CÔTE DU RHÔNE.....	15.90€	
CHATEAUNEUF DU PAPE		
CLOS DE L'ORATOIRE DES PAPES – AOC CHÂTEAUNEUF DU PAPE	45.00€	

WHITE WINES

LOIRE

MUSCADET DE SÈVRE ET MAINE SUR LIE		
GRAND LARGE JEAN MACÉ – AOC MUSCADET	9.50€	14.90€

ALSACE

RIESLING ERNEST PREISS – AOC ALSACE.....	11.50€	19.00€
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BOURGOGNE

CHABLIS DOMAINE LAROCHE – AOC CHABLIS	14.50€	26.00€
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CÔTE DU RHÔNE

CHÂTEAUNEUF DU PAPE HAUTS DE BARVILLE BROTTÉ.....	25.00€	43.00€
AOC CHÂTEAUNEUF DU PAPE		

CORSE

MUSCAT DU CAP CORSE AOP – DOMAINE ORENGA DE GAFFORY	31.00€	
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ROSÉS

CHÂTEAU LA GORDONNE – AOC CÔTES DE PROVENCE.....	19.00€	
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PITCHERS

25 cl

50 cl



Anne de Joyeuse

IGP D'OC

5.60€ 10.80€

SAUVIGNON (BLANC), SYRAH (ROSÉ), MERLOT (ROUGE)

OUR MOJITOS

12 cl

25 cl

ORIGINAL MOJITO

7.00€ 12.00€

BACCARDI RUM, SPARKLING WATER,
FRESH MINT, LIME, CRUSHED ICE

STRAWBERRY / PASSION / RASPBERRY / PEACH MOJITO

7.00€ 12.00€

ORIGINAL MOJITO + STRAWBERRY / PASSION / RASPBERRY / PEACH PUREE

ROYAL MOJITO : ORIGINAL MOJITO + POMMERY CHAMPAGNE

10.00€ 18.00€