

MANGER

Spring

TO SHARE.

Platter	25€
Assortment of cold cuts and cheeses.	
Fries	5,5€
Homemade fries, cheddar cream & crispy bacon.	
Homemade smoked duck breast	8€
Plate of homemade smoked duck breast from our smokehouse.	

The Maison Evrard selection

Amateur, 80g - Maison Evrard	18€
3-month dry-aged Norman rib steak, finely sliced.	
Bayonne ham, 80g - Maison Montauzer 80g.	11€

STARTERS.

Crispy chicken	9,5€
Chicken thigh in tempura, bone marrow barbecue sauce.	
Thai salmon	11,5€
Salmon tartare, candied ginger, mild chili, Thai basil, bergamot dressing.	
Pakchoi 🌿	7,5€
Braised pakchoi, vegetable dressing, lemongrass siphon.	
Flaming Bone 🍷	11€
Marrow bone in a gutter, flamed in front of you. Organic bread.	

MAINS.

Steak and chips approx. 180g. 🍷	19,5€
Hereford skirt steak heart grilled from Maison Lesage, sauce of your choice. Homemade fries.	
Osso bucco Milanese-style	23,5€
Slow-cooked veal shank in tomato sauce, saffron rice, gremolata.	
Cordon bleu 🍷	19€
Breaded turkey escalope, stuffed with Comté cheese and white ham, pesto condiment. Homemade fries.	
Redfish	21€
Redfish fillet, seasonal steamed vegetables, rich fish jus.	
Tartare	18€
Flank steak tartare, hand-cut, with its condiments. Homemade fries.	
The BABE Sandwich	19€
Brioche-style white bread, confit and smoked Creekstone Black Angus chuck, Swiss cheese, sauerkraut, pickled gherkins, yellow mustard. House-made fries.	
Cheeseburger 🍷	19€
100% HDF Lesage steak (150 g), Iberian bacon, fried onions, cheddar cream, iceberg, homemade BBQ sauce. Organic bread from Maison Degruson. Homemade fries.	
Double Cheeseburger	25€
Twice as much meat, for twice the pleasure.	
Daily Stew	16,5€
Well-sourced meat, slow-cooked for hours. Homemade fries.	
Parmigiana 🌿	15€
Italian-style eggplant gratin with tomato, basil, mozzarella, and Parme-	

EXTRAORDINARY MEAT

The Babe's selection.

Rib-eye approx. 300g.	38€
The heart of the rib-eye: a thick and flavorful piece, slightly marbled.	
Bone-in Rib approx. 1000g. / 2 pers.	95€
Tender and juicy beef rib, with enough fat to nourish the meat and give it a subtle taste.	
Hanger steak, PGI Scottish approx. 300g.	34€
Extra tender, grass-fed meat, appreciated for its juiciness.	
Dry-aged L-bone Black Pearl approx. 350g.	44€
Sirloin dry-aged for several weeks and served on the bone. Very tender meat with subtle nutty notes.	
Dry-aged Holstein bone-in rib steak approx. 1000g. / 2 pers.	145€
Dry-aged on the bone for several weeks, beautifully marbled, tender and juicy.	

The Maison Evrard selection

We share the philosophy of Maison Evrard: 'eat less meat, eat better meat'.
A selection of exceptional meats, 100% French.

Extra Burger	25€
Butcher's ground beef, onion confit, Lombardino with truffle Philippe Olivier, honey & mustard mayonnaise, lardo di Colonnata.	
Veal flank steak approx. 250g.	42€
Pork Tomahawk approx. 800g. / 2 pers.	42€
Slightly marbled, tender piece with a rich and simple flavor.	

Our meats are served with chips and a choice of sauce: Maroilles, pepper, strong juice or chimichurri (olive oil, oregano, garlic, parsley, chilli pepper and lemon)

DESSERTS.

Assortment of cheeses - Philippe Olivier -	12€
3 cheeses selected by Monsieur Olivier, according to the seasons and his desires.	
Original Dame Blanche	8,5€
Vanilla ice cream, whipped cream, homemade hot chocolate and toasted almonds.	
Tiramisu	8€
Tatin	8,5€
Apple tarte Tatin & Isigny cream.	
Frozen vacherin	10€
Crunchy meringue, raspberry & sumac sorbet, verbena ganache.	
Gourmet coffee	10€
Assortment of homemade desserts served with a Méo coffee - Lille's café for 90 years.	
Irish Gourmand supplement	+ 5€

La goutte d'eau (brandy).

The creative use of fruit, spices and plants has distinguished this family distillery since 1897.

Our eaux de vie from the Basque Country by Maison Brana 4cl 11€

Raspberry, Pear, Corsican Clementine, Prune d'Ente.

Alcohol abuse is dangerous for your health.



B A B E
Boire. Manger.