

MENU

autumn

To Share.

Charcuterie & Cheese Board	25 €
A selection of cured meats and cheeses.	
Babe Fries	5,5 €
Homemade fries, cheddar cream, and crispy bacon.	
House-Smoked Duck Breast	8 €
House-smoked duck breast, prepared in our own smoker.	

Extra. Maison Evrard Selection

Amateur 80 g - Maison Evrard	18 €
Three-month dry-aged and matured Norman ribeye, thinly sliced. A true gem.	

Starters.

Maroilles Flamiche 🍷	7,5 €
Small Maroilles cheese tart, Maroilles espuma, raspberry & bergamot condiment.	
Chicken Croquettes	9 €
Cajun chicken & cheddar croquettes, black garlic mayo.	
Prawns	13 €
Prawns, tartare sauce, reduced bisque & crispy brick pastry.	
Flaming Bone Marrow 🍷	11 €
Bone marrow canoe-cut and flambéed tableside. Served with organic bread.	

Signatures.

Lunch only, Monday to Friday.

Dish of the Day	14,5 €
Croque-monsieur, salad	11,9 €
Butcher's Cut & Babe's Signature Sauce	15,5 €
Served with fries and our café de Paris sauce.	

Steak & Fries approx. 180 g env. 180 g 🍷	19,5 €
Grilled Hereford bavette heart steak from Lesage, choice of sauce. Homemade fries.	
Steak Tartare	18 €
Hand-cut flank steak tartare with traditional condiments. Homemade fries.	
Cordon bleu 🍷	19 €
Breaded turkey cutlet stuffed with Comté cheese and ham, served with pesto condiment. Homemade fries.	
Tuna Steak	19,5 €
Grilled tuna steak, smoked onion cream, potato millefeuille & braised pak choi.	
Lamb Kebab	21 €
Lamb kebab, homemade pita, white sauce & pickles.	
Cheeseburger 🍷	19 €
100% Hauts-de-France Lesage beef patty (150 g), Iberian bacon, crispy onions, cheddar cream, iceberg lettuce, homemade BBQ sauce. Organic bun from Maison Degruson. Homemade fries.	
Double Cheeseburger	25 €
Twice the meat, twice the pleasure.	
Porchetta	16 €
Porchetta, 'nduja tomato cream & potato millefeuille.	
Slow-Cooked Dish of the Day	16,5 €
Carefully sourced meat, slow-cooked for hours. Homemade fries.	
Ligurian Lasagne 🍷	15 €
Ligurian pesto lasagne, green beans & potatoes, mozzarella and Parmesan.	

Extra Cuts. by Lesage and Evrard.

Babe's Selection.

Ribeye Heart approx. 300 g	38 €
The prized center cut of the ribeye: thick, flavorful, and delicately marbled.	
Bone-In Rib Steak approx. 1 000 g / for 2	94 €
Tender and juicy prime rib with just the right amount of fat for exceptional flavor.	
Black Angus Bavette - Creekstone Farm approx. 300 g	42 €
Tender and juicy beef with delicate marbling and remarkable depth of flavor. A benchmark among American producers.	
Dry-Aged Black Pearl L-Bone approx. 350 g	44 €
Dry-aged striploin served on the bone. Exceptionally tender, rich in flavor, with subtle hazelnut notes.	
Hanger Steak, Scottish PGI approx. 300 g	34 €
Exceptionally tender, grass-fed beef renowned for its juiciness.	
Blonde de Galice Bone-In Rib Steak , approx. 1 200 g / for 2-3	195 €
Aged for 3 to 4 weeks, this exceptional beef is celebrated for its intense aromas, spicy and maritime notes, and remarkable finish.	

WAGYU	AVAILABLE BY PRE-ORDER ONLY. PLEASE ASK YOUR SERVER FOR ADVICE.
An extraordinary beef with incomparable marbling, prized for its melt-in-the-mouth texture and unique aromatic richness.	

Maison Evrard Selection.

We share Maison Evrard's philosophy: "eat less meat, eat better meat".

A showcase of exceptional, 100% French meats.

Extra Burger	25 €
Butcher's beef patty, onion compote, Philippe Olivier truffle Lombardino cheese, honey-mustard mayonnaise, and Lardo di Colonnata.	
Pork Tomahawk approx. 800 g / for 2	42 €
Lightly marbled, tender and juicy, with rich flavor.	

All meats are served with homemade fries and your choice of sauce:

Shallot confit & rich jus, Maroilles cheese sauce, Pepper sauce or Chimichurri (olive oil, oregano, garlic, parsley, red chili, and lemon)

Desserts.

Desserts crafted by our pastry chef, Maxime.

Philippe Olivier Cheese Selection	12 €
Three cheeses selected by Philippe Olivier according to the season and his inspiration.	
Authentic Dame Blanche	8,5 €
Vanilla ice cream, whipped cream, homemade hot chocolate sauce, and toasted almonds.	
BABE Tiramisu	8 €
Biscuit soaked in coffee, whipped cream with mascarpone.	
Snickers Tartlet	9 €
Chocolate cream, peanut caramel, hazelnut streusel.	
Pear, Passion Fruit & Hazelnut	9 €
Poached pears, passion fruit gel, hazelnut biscuit, hazelnut praline.	
Gourmet Coffee	10 €
A selection of homemade desserts served with a Méo coffee - Lille's iconic coffee roaster for over 90 years.	
Irish Gourmet coffee supplement	+5 €

A Drop of Brandy.

Basque Fruit Brandies by Maison Brana 4 cl	11 €
Raspberry, Pear, Corsican Clementine, Ente Plum.	
«The creative use of fruits, spices, and botanicals has distinguished this family-run distillery since 1897.»	

Alcohol abuse is dangerous to health.