



**RESTAURANT**

**L'ACACIAS GOURMAND**

# **MENU**

**Restaurant opened from 12 to 2pm and  
from 7pm to 10pm**

**Bar opened from 11am to 11pm**

# BEERS, SOFT DRINKS & WATER

## • DRINKS MENU •



### BEERS

<b>Ginette pression (4.5°)</b>	25cl / 33cl / 50cl	<b>5.00€/6.50€/8.50€</b>
<b>Triple Karmeliet pression (8°)</b>	25cl / 33cl / 50cl	<b>5.50€ /7.00€ /9.50€</b>
<b>Beer of the moment</b>	25cl / 33cl / 50cl	<b>5.30€ /6.70€ /8.80€</b>
<b>Liefmans 5 red fruits (3.8°)</b>	25cl	<b>6.00€</b>
<b>8 Blanche (5.1°)</b>	33cl	<b>7.00€</b>
<b>Triple Lefort (8.8°)</b>	33cl	<b>7.00€</b>
<b>Sam Triple (&lt;0.5°)</b>	33cl	<b>4.90€</b>

### SOFT DRINKS & WATER

<b>Coca Cola / Zero</b>	33cl	<b>4.50€</b>
<b>Orangina</b>	25cl	<b>4.50€</b>
<b>Tonic La French</b>	25cl	<b>4.50€</b>
<b>Fuzetea</b>	25cl	<b>4.50€</b>
<b>Lemonade</b>	25cl	<b>4.50€</b>
<b>Fruit juice</b>	25cl	<b>4.50€</b>
(Orange, Pineapple, Apple, Tomato)		
<b>Perrier</b>	33cl	<b>4.50€</b>
<b>Home-filtered water</b>	75 cl	<b>2.80€</b>
(your choice : still or sparkling)		



Alcohol abuse is hazardous to your health.

# CELLAR

# WINE LIST

## GLASSES AND BOTTLES

### WHITE WINES:

12cl / 75cl

Chardonnay IGP - Beauvignac - 2024	6.10€ / 26.90€
Pays d'Oc IGP - Une histoire de famille - 2023	5.30€ / 23.90€
Entre deux mers AOP - Moulin de Launay - 2021	5.70€ / 24.90€
Le Cabotin - Côtes de Gascogne IGP - 2021 (Moelleux)	5.50€ / 21.90€

### ROSÉ WINES:

12cl / 75cl

Maryvone - Côte de Provence AOP - 2023	5.90€ / 25.90€
Cuvée des Oliviers - Gris - Vins de France 	4.90€ / 18.90€

### RED WINES:

12cl / 75cl

Saumur Champigny AOP - Eternes - 2022 	5.50€ / 24.90€
Côte du Rhône AOP - Domaine de l'Odylée - 2022 	5.70€ / 25.90€
Crozes Hermitage - Friandise - 2024 	7.10€ / 38.90€
Moulin à vent AOP - Beaujolais - 2022	5.90€ / 26.90€
Bourgogne Pinot noir - Côtes d'Auxerre - 2023	6.70€ / 34.90€
Fronsac AOP - Bordeaux - 2018	5.90€ / 27.50€

## THE JUGS

25cl / 50cl

White, Chardonnay	8.00€ / 15.00€
Rosé, IGP Gard	8.00€ / 15.00€
Red, Merlot	8.00€ / 15.00€

# APPETISERS & BOARDS

## • DRINKS MENU •

### APPETISERS

<b>Homemade Américano</b> 8cl	<b>8.50€</b>
<b>Campari (25°)</b> 6cl	<b>7.00€</b>
<b>Champagne Nicolas Feuillatte</b> 15cl / 75cl	<b>8.50€ / 52.00€</b>
<b>Homemade Cocktail</b> 10cl	<b>8.50€</b>
<b>Homemade Mocktail</b> 20cl	<b>5.90€</b>
<b>Kir white wine</b> 10cl	<b>6.50€</b>
<b>Kir royal</b> 10cl	<b>9.50€</b>
<b>Martini Rosso/Bianco/Dry</b> 6cl	<b>6.50€</b>
<b>Muscat</b> 4cl	<b>6.50€</b>
<b>Picon beer</b> 25cl/50cl	<b>7.00/11.50€</b>
<b>Picon white wine</b>	<b>6.50€</b>
<b>Pineau des Charentes</b> 6cl	<b>7.00€</b>
<b>Porto red/white (19°)</b> 6cl	<b>6.50€</b>
<b>Ricard (45°)</b> 6cl	<b>6.50€</b>
<b>Suze (36°)</b> 4cl	<b>6.50€</b>

### BOARDS

#### **Mixed - 12.90€**

Rosette, Terrine, Jambon de Pays, Carré du Vinage, Comté du Vinage, Bleu de Roncq, pickles, tomatoes, salad and butter dish

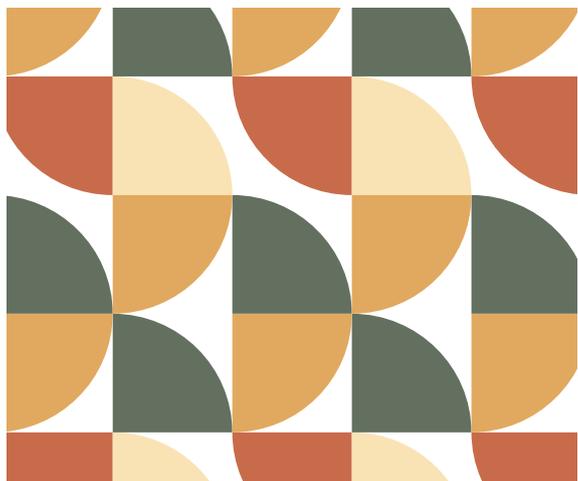
#### **Veggie - 8.90€**

Cucumber, carrots, cauliflower, radishes, tomatoes, raw endives, thick cream



# SPIRITS, DIGESTIFS, COFFEES & TEAS

• DRINKS MENU •

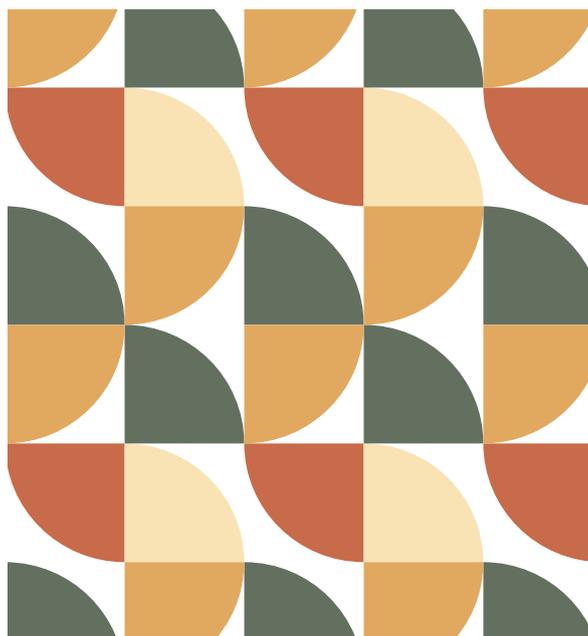


## SPIRITS (4CL)

Rhum White or Brown Bacardi (37.5°)	7.00€
Gin Gohelle - HDF (42°)	8.00€
Tequila San José (40°)	7.00€
Vodka Eristoff	7.00€
Whisky Clan Campbell (40°)	7.00€
Whisky Chivas Régal (40°)	8.50€
Whisky Glenlivet (40°)	8.50€
Whisky Caolila 12 ans (43°)	9.00€

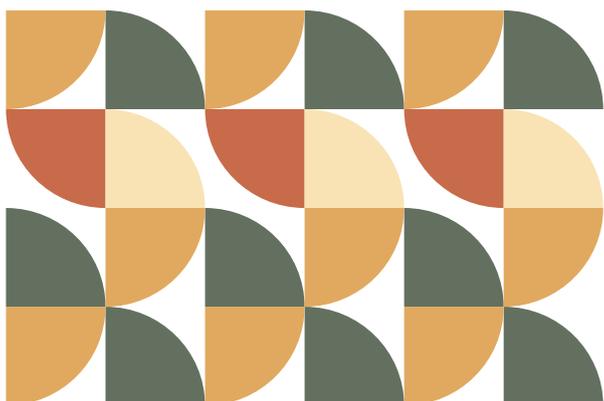
## DIGESTIFS (4cl)

Armagnac (40°)	7.00€
Bénédictine (40°)	7.00€
Bailey's (17°)	7.00€
Calvados (40°)	7.00€
Cognac (40°)	7.60€
Cointreau (40°)	7.00€
Genièvre de Houille (38°)	7.60€
GET 27 (21°) ou 31 (24°)	7.00€
Grand Marnier (40°)	7.60€
Mandarine Napoléon	7.00€
Poire Williams (45°)	7.60€
Rhum Don Papa (40°)	8.50€



## COFFEES & TEAS

Espresso/Long coffee/Decaffeinated	2.30€
Double Espresso/Decaffeinated	3.50€
Cappuccino/Latte	3.50€
Hot chocolate	3.50€
Tea & Infusion	3.50€





## Regional :

### **MAROILLES QUICHE**

Maroilles cheese, egg and fresh cream

**9.00 €**

### **PCOMINES SNAILS IN GARLIC BUTTER**

Comine snails cooked in garlic butter with parsley (15 to 20 minutes waiting time)

**9.90 €**

### **FPICARDY TWINE**

Crêpe filled with ham, Emmental cheese and rich béchamel sauce

**9.00 €**



## Seasonal :

### **MARROW BONES**

Served with toast and coarse salt (15 to 20 minutes waiting time)

**9.00 €**

### **GIZZARD SALAD**

Salad and raw vegetables, duck gizzards confit

**9.00 €**

### **GRAVLAX SALMON**

Dill-marinated salmon with toast

**10.90 €**



## Balanced :

### **HOMEMADE SOUP WITH EMULSION**

Soup of the day with a dash of seasoned cream

**9.00 €**

The prices shown are all taxes included, net and include service.  
A still and sparkling water fountain is available free of charge on the 2nd floor.

The Acacias Team

**Regional :****COUNTRY-STYLE PORK TENDERLOIN****18.90 €**

Grilled filet steak served with wild mushroom sauce, vegetable stir-fry and oven-roasted potatoes

**FLEMISH BEEF STEW****18.50 €**

Beef stew with Belgian dark beer, served with homemade chips and salad

**CHICKEN FILLET WITH MAROILLES CHEESE****19.50 €**

Chicken fillet topped with Maroilles sauce, homemade chips and salad

**MAROILETTE****18.90 €**

Melted Maroilles cheese, potatoes, onions and bacon lardons served with a green salad

**ACACIAS BURGER****19.90 €**

Beef steak burger with cheddar, grilled bacon, onion compote, tomato and pickles, served with homemade chips and salad

**ROASTED POLLOCK, SWEET POTATO PURÉE AND SAFFRON SAUCE****19.90 €**

Roast beef served with a creamy saffron sauce and homemade sweet potato purée

**Seasonal :****BUTCHER'S CUT****19.90 €**

Beef cut of the day, sauce of your choice, homemade chips and salad

**DUCK PARMENTIER WITH SWEET POTATO****18.90 €**

Shredded duck confit topped with homemade sweet potato purée

**CHICKEN PENNE GRATIN****16.90 €**

Penne pasta au gratin with Emmental cheese, chicken fillet and rich béchamel sauce

**VEAL BLANQUETTE****19.90 €**

Veal cooked in broth, white sauce and mushrooms served with rice

**Balanced :****GRILLED CHICKEN FILLET WITH HERBS****18.90 €**

Herb-marinated chicken fillet, served with rice, vegetables of the day and a yoghurt sauce

**ROAST FISH WITH ALMOND CREAM SAUCE****19.90 €**

Roasted fish of the day depending on availability, creamy almond sauce, rice and salad

**BALANCED SALAD****17.90 €**

Mixed raw vegetable salad, grilled chicken and fried egg

**Veggie :****ACACIAS VEGGIE BURGER****19.90 €**

Soy burger with cheddar, onion compote, tomato, and pickles, served with homemade chips and salad

**FOREST MUSHROOM RISOTTO****18.90 €**

Vegetable broth and mushroom risotto

**Régionaux :****CHICORY MOUSSE CHARLOTTE STYLE**

Homemade mousse and boudoir biscuits soaked in homemade coffee syrup

**8.90 €****SPECULOOS PASTRY**

Crispy crêpe shaped like a purse, light speculoos cream and mascarpone

**8.90 €****CRÈME BRÛLÉE WITH BROWN SUGAR**

Vanilla crème brûlée, caramelised with brown sugar

**8.90 €****LOCAL CHEESE PLATTER**

Carré du Vinage, Bleu de Roncq, Pierre de Roncq et Ch'ti gris

**11.90 €****Saisonniers :****APPLE TART**

Caramelised upside-down apple tart

**8.90 €****HOMEMADE CHOCOLATE FONDANT**

Homemade chocolate cake with a molten centre

**8.90 €****COFFEE OR TEA WITH A SWEET TREAT**

Assortment of 3 mini desserts

**8.90 €****Balanced :****FRESH FRUIT SALAD**

Mix of seasonal fruits and fresh mint

**8.90 €****SAVOURY OR SWEET FAISSELLE CHEESE AND ACCOMPANIMENTS**

Savoury: shallots, berries and chives / Sweet: coulis of your choice

**7.90 €**

The prices shown are all taxes included, net and include service.  
A still and sparkling water fountain is available free of charge on the 2nd floor.

The Acacias Team

# HALF BOARD - MENU



## STARTERS

### MAROILLES QUICHE

Maroilles cheese, egg and fresh cream

### SNAIL PAN

Comines snails cooked in garlic butter with parsley (15 to 20 min waiting time)

### PICARDY TWINE

Crêpe filled with ham, mushrooms, Emmental cheese and rich béchamel sauce

### GIZZARD SALAD

Salad and raw vegetables, duck gizzards confit

### HOMEMADE SOUP WITH EMULSION

Soup of the day with a dash of seasoned cream

## PLATS / SALADE

### FLEMISH BEEF STEW

Beef stew with Belgian dark beer, served with homemade fries and salad

### MAROILETTE

Melted Maroilles cheese, potatoes, onions and bacon lardons served with a green salad

### BUTCHER'S CUT

Beef cut of the day, sauce of your choice, fries and salad

### CHICKEN PENNE GRATIN

Penne pasta gratin with Emmental cheese, chicken fillet and rich béchamel sauce

### GRILLED CHICKEN FILLET WITH COUNTRY SAUCE

Chicken fillet, served with rice, vegetables and a country-style sauce

### ROAST FISH WITH ALMOND CREAM SAUCE

Roasted fish of the day depending on availability, creamy almond sauce, rice and salad

### BALANCED SALAD

Mixed raw vegetable salad, grilled chicken and fried egg

### VEGGIE SAUSAGE AND LENTILS

Veggie sausage and lentil stir-fry

## DESSERTS

### CHICORY MOUSSE CHARLOTTE STYLE

Chicory mousse and boudoir biscuits soaked in homemade coffee syrup

### BURNT CUSTARD WITH BROWN SUGAR

Vanilla burnt custard, caramelised with brown sugar

### HOMEMADE CHOCOLATE FONDANT

Homemade chocolate cake with a molten center

### FRESH FRUIT SALAD

Mix of seasonal fruits and fresh mint

### SALTY OR SWEET FAISSELLE CHEESE AND ACCOMPANIMENTS

Salty: shallots, berries and chives / Sweet: coulis of your choice

# CHILDREN'S MENU

**A drink + a dish + a dessert**

## DRINKS

**Coca Cola / Coca Cola Zero / Orangina / Fuzetea /  
Lemonade / Fruit juice / Water syrup**

## DISHES

**Penne gratin with chicken or Chicken breast or Fish of the day**

Choice of sauce: homemade mayonnaise or ketchup

Dishes are served with french fries, rice ou vegetables

## DESSERTS

**Pouss Pouss Coca or Orange ice cream / Fruits salad / "Meuh"  
Ice cream (Vanilla)**

# 13.00€

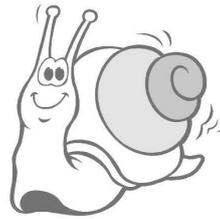
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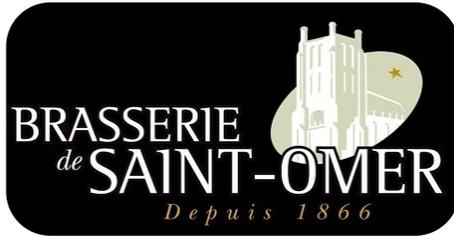
# OUR LOCAL SUPPLIERS



**RONCQ**  
For our cheeses



**COMINES**  
For our snails



**RONCQ**  
For our poultry

## THE ORIGIN OF OUR EGGS AND MEAT

**Production method**

1: Eggs from free-range hens

**Country of production**

FRANCE

**Producer code**

ACW01

Category	Country of origin	Country of breeding	Country of slaughter
Duck	France	France	France
Pork	France	France	France
Poultry	France	France	France
Calf	France	France	France
Beef	Ireland	Ireland	Ireland

Plats	1 Gluten	2 Crustacés	3 Œuf	4 Poisson	5 Arrachides	6 Soja	7 Lait	8 Fruits à coque	9 Céleri	10 Moutarde	11 Sésame	12 Sulfites	13 Lupin	14 Mollusques
Quiche au maroilles	X		X				X					X		
Feuilleté d'escargot aux amandes et cidre	X						X	X				X	X	
Vol-au-vent	X		X				X					X	X	
Ficelle Picarde	X		X				X					X	X	
Os à moelle												X	X	
Soupe à l'oignon gratinée	X		X				X					X	X	
Salade de gésiers										X		X	X	
Saumon gravlax				X		X	X	X	X	X	X	X	X	
Potage maison avec émulsion			X				X							
Tartare de saumon aux baies rouges				X										
Filet mignon de porc champêtre	X						X			X		X		
Carbonnade Flamande	X									X		X		
Vol-au-vent à la Flamande	X		X				X					X	X	
Filet de poulet à la bière	X						X					X	X	
Maroilette	X						X							
Lieu jaune rôti, purée de patate douce et jus safrané	X			X			X	X				X	X	
Pièce du boucher												X		
Parmentier de canard à la patate douce							X							
Gratin de penne au poulet	X		X				X	X				X	X	
Pot-au-feu maison avec un os à moelle									X			X	X	
Blanquette de veau	X		X				X			X		X	X	
Salade gourmande du Sud-Ouest			X				X	X	X	X		X	X	
Filet de poulet grillé aux herbes							X							
Poisson rôti à la crème				X			X			X				
Saucisse veggie et lentilles	X													
Risotto lentilles de corail à la fondue de poireaux et lait de coco									X					
Salade équilibrée									X	X		X		
Assiette de fromages du terroir							X							
Mousse à la chicorée façon charlotte	X		X				X							
Aumônière spéculoos	X		X				X							
Crème brûlée à la vergeoise brune			X				X							
Tarte tatin	X		X				X							
Fondant au chocolat	X		X				X							
Café ou thé gourmand	X		X				X					X		
Salade de fruits frais														
Faisselle salée ou sucrée et ses							X							X