RESTAURANT

L'ACACIAS
GOURMAND

MENU

Homestyle cooking, flavors of the North, and seasonal ingredients

Restaurant open from 12 p.m. to 2 p.m.
and from 7 p.m. to 10 p.m.
Bar open from 11 a.m. to 11 p.m.

À la Carte Menu

Homestyle cooking, seasonal ingredients, and flavors of the North

Starters

숨	• Beef Tataki, Garlic & Sesame, Caramelised Onion Purée	**12.00€**
숨	• Trout Gravlax, Beetroot & Citrus, Fresh Cheese, Spring Onion & Local Endive	**11.00€**
숨	• Devilled Eggs, Vinaigrette Leeks & Pickled Red Onions	**9.50€**
숨	• Butternut Squash Velouté, Burrata Emulsion & Roasted Chestnuts	**9.50€**

Main Dishes

숨	• Butcher’s Cut of the Day, French Fries, Fresh Salad & Choice of Sauce	**22.00€**
숨	• Slow-Cooked Pork Belly, Butternut Squash Mousseline, Roasted Potatoes & Fresh Salad	**22.00€**
숨	• Chicken Fillet with Mont des Cats Cheese, French Fries & Fresh Salad	**21.00€**
숨	• Acacias Burger, Beef Patty, Maroilles Cheese, Smoked Bacon & Crispy Onions, French Fries & Fresh Salad	**20.00€**
숨	• Fish of the Day, Garlic & Lemon Vierge Sauce, Leek Fondue & Herb Basmati Rice	**19.90€**
숨	• Caesar Salad, Crispy Chicken & Parmigiano Reggiano PDO	**19.90€**
숨	• Tagliatelle, Mushrooms, Burrata & Roasted Pumpkin Seeds	**18.00€**

Vegetarian option available

The prices listed are all-inclusive (tax included), net, and include service.
A water cooler with still and sparkling water is available free of charge on the 2nd floor.
The list of allergens present in our dishes is available at the end of the menu.

SAUCES & DESSERTS

To accompany your meal and end on a delicious note

Choice of sauces

- Meat Jus, garlic & thyme
- Mont des Cats Cream Sauce
- Creamy Mushroom Sauce
- Pepper Jus
- Homemade Mayonnaise

Desserts

• 64% Dark Chocolate Pavlova, Praline, Roasted Almonds & Corsican Clementines	**10.00€**
• Apple & Pear Tatin-Style Tart, Shortbread, Vanilla & Salted Butter Caramel	**9.50€**
• Dame Blanche, Chocolate Sauce, Vanilla Whipped Cream & Hazelnuts	**9.50€**
• Chicory Crème Brûlée, Speculoos & Local Brown Sugar	**9.00€**
• Selection of Local Cheeses	**12.00€**

Vegetarian option available

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SOIRÉE ÉTAPE MENU

Menu available Monday through Thursday, inclusive

Starters

- Beef Tataki, Garlic & Sesame, Caramelised Onion Purée
- Trout Gravlax, Beetroot & Citrus, Fresh Cheese, Spring Onion & Local Endive
- Devilled Eggs, Vinaigrette Leeks & Pickled Red Onions
- Butternut Squash Velouté, Burrata Emulsion & Roasted Chestnuts

Main Dishes

- Butcher’s Cut of the Day, French Fries, Fresh Salad & Choice of Sauce
- Slow-Cooked Pork Belly, Butternut Squash Mousseline, Roasted Potatoes & Fresh Salad
- Chicken Fillet with Mont des Cats Cheese, French Fries & Fresh Salad
- Acacias Burger, Beef Patty, Maroilles Cheese, Smoked Bacon & Crispy Onions, French Fries & Fresh Salad
- Fish of the Day, Garlic & Lemon Vierge Sauce, Leek Fondue & Herb Basmati Rice
- Caesar Salad, Crispy Chicken & Parmigiano Reggiano PDO
- Tagliatelle, Mushrooms, Burrata & Roasted Pumpkin Seeds

Desserts

- 64% Dark Chocolate Pavlova, Praline, Roasted Almonds & Corsican Clementines
- Apple & Pear Tatin-Style Tart, Shortbread, Vanilla & Salted Butter Caramel
- Dame Blanche, Chocolate Sauce, Vanilla Whipped Cream & Hazelnuts
- Chicory Crème Brûlée, Speculoos & Local Brown Sugar

Vegetarian option available

À LA CARTE MENU

Menu available for the Box

Starters

- Beef Tataki, Garlic & Sesame, Caramelised Onion Purée
- Trout Gravlax, Beetroot & Citrus, Fresh Cheese, Spring Onion & Local Endive
- Devilled Eggs, Vinaigrette Leeks & Pickled Red Onions
- Butternut Squash Velouté, Burrata Emulsion & Roasted Chestnuts

Main Dishes

- Butcher’s Cut of the Day, French Fries, Fresh Salad & Choice of Sauce
- Slow-Cooked Pork Belly, Butternut Squash Mousseline, Roasted Potatoes & Fresh Salad
- Chicken Fillet with Mont des Cats Cheese, French Fries & Fresh Salad
- Acacias Burger, Beef Patty, Maroilles Cheese, Smoked Bacon & Crispy Onions, French Fries & Fresh Salad
- Fish of the Day, Garlic & Lemon Vierge Sauce, Leek Fondue & Herb Basmati Rice
- Caesar Salad, Crispy Chicken & Parmigiano Reggiano PDO
- Tagliatelle, Mushrooms, Burrata & Roasted Pumpkin Seeds

Desserts

- 64% Dark Chocolate Pavlova, Praline, Roasted Almonds & Corsican Clementines
- Apple & Pear Tatin-Style Tart, Shortbread, Vanilla & Salted Butter Caramel
- Dame Blanche, Chocolate Sauce, Vanilla Whipped Cream & Hazelnuts
- Chicory Crème Brûlée, Speculoos & Local Brown Sugar

Vegetarian option available

CHILDREN'S MENU

A drink + a main course + a dessert

13.00€

Main Dishes

• Beef Burger Patty or Fried Chicken or Catch of the Day

Choice of sauce: homemade mayonnaise or ketchup
All main courses are served with French fries, roasted potatoes, tagliatelle or a green salad

Desserts

• Caramelised Apples & Pears

• Dame Blanche

• Crème Brûlée

Drinks

• Water-based syrup

• Fuzetea

• Lemonade

• Fruit juice (orange, apple)

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Vraie cuisine maison
Real home cooking

Produits régionaux

Cuisine Maison
CERTIFIÉE
Maître Restaurateur
Association Française des Maîtres Restaurateurs

APPETIZERS & PLATTERS

Drinks Menu

Appetizers

• House Americano - 8 cl	**8.50€**
• Campari (25°) - 6cl	**7.00€**
• Champagne Veuve Pelletier - 37.5 cl	**24.90€**
• House Cocktail - 20 cl	**8.90€**
• House Mocktail - 20 cl	**5.90€**
• Apérol Spritz - 20cl	**9.50€**
• White Wine Kir - 10 cl	**6.50€**
• Sparkling Kir - 10cl	**9.50€**
• Martini Rosso / Bianco / Dry - 6cl	**6.50€**
• Muscat - 6cl	**6.50€**
• Picon with Beer - 25 cl / 50 cl	**7.00€ / 11.50€**
• Picon with White Wine - 15 cl	**6.50€**
• Pineau des Charentes - 6cl	**7.00€**
• Red / White Port (19°) - 6 cl	**6.50€**
• Ricard (45°) - 4cl	**6.50€**
• Suze (36°) - 6cl	**6.50€**

Assorted Platter - €15.90

• Cheese and cold cuts platter



BEERS, SOFT DRINKS & WATER, COFFEE

Drinks Menu

Beers

• Hell's Pils on tap (4.9°) - 25cl / 33cl / 50cl	**5.00€ / 6.50€ / 8.50€**
• Triple Karmeliet on tap (8°) - 25cl / 33cl / 50cl	**5.50€ / 7.00€ / 9.50€**
• Beer of the Moment on tap - 25cl / 33cl / 50cl	**5.30€ / 6.70€ / 8.80€**
• Liefmans 5 Red Fruits (3.8°) - 25cl	**6.00€**
• 8 Blanche (5.1°) - 33cl	**7.00€**
• Moulin d'ascq triple bio (8°) - 33cl	**7.50€**
• Chouffe (0.0°) - 33cl	**5.50€**

Soft drinks & water

• Coca Cola / Zéro - 33cl	**4.50€**
• Orangina - 25cl	**4.50€**
• Schweppes Tonic - 25cl	**4.50€**
• Fuzetea - 25cl	**4.50€**
• Lemonade - 25cl	**4.50€**
• Fruit juice - 25cl (orange, pineapple, apple, tomato)	**4.50€**
• Perrier - 33cl	**4.50€**
• House-filtered water - 75cl (still or sparkling)	**2.80€**
• NÉPHALIA 0.0% white wine, white fruits - 15cl	**4.70€**
• NÉPHALIA 0.0% rosé wine, red fruits - 15cl	**4.70€**

Coffee

• Espresso / Long / Decaf	**2.30€**
• Double espresso / Decaf	**3.50€**
• Cappuccino / Latte	**3.50€**
• Hot chocolate	**3.50€**
• Tea & herbal tea	**3.50€**

WINE CELLAR

Wine List - Glasses and Bottles

Prices listed per 12cl glass / 75cl bottle

White Wines

- Chardonnay IGP - Beauvignac **26.90€**
- Les terrasses - Côtes de Gascogne IGP (Moelleux) **5.50€ / 23.90€**
- Uby numéro 4 - Côtes de Cascogne **5.30€ / 21.90€**

Rosé Wines

- Côte de Provence AOP **5.00€ / 24.90€**
- Belle Emilie - IGP Pays du Gard **18.90€**

Red Wines

- Saumur Champigny AOP - Les Longes **5.50€ / 24.90€**
- Côte du Rhône AOP - Les Dimanches de Lignane **5.70€ / 25.90€**
- Crozes-Hermitage - Les Palais **38.90€**
- Moulin-à-Vent AOP - Beaujolais **26.90€**
- Bourgogne Pinot Noir - Côtes d'Auxerre **34.90€**
- Graves AOP - Bordeaux **26.90€**

Vintage Wines

	75cl
• Chateau Haut-Mabuzet 2018	**49.90€**
• Connétable Talbot 2023	**59.90€**

Glasses and Jugs

	12cl / 25cl / 50cl
• Blanc, Chardonnay	**4.00€ / 8.00€ / 15.00€**
• Rosé, IGP Gard	**4.00€ / 8.00€ / 15.00€**
• Rouge, Merlot	**4.00€ / 8.00€ / 15.00€**

LIQUOR, DIGESTIFES

Drinks Menu

Liquor- 4cl

• Bacardi white or amber rum (37.5°)	**7.00€**
• Gin Gohelle - HDF (42°)	**8.00€**
• Tequila San José (40°)	**7.00€**
• Vodka Eristoff	**7.00€**
• Whiskey Clan Campbell (40°)	**7.00€**
• Whiskey Chivas Regal (40°)	**8.50€**
• Whiskey Glenlivet (40°)	**8.50€**
• Caolila 12-Year-Old Whiskey (43°)	**9.00€**
• Soda surcharge	**4.50€**

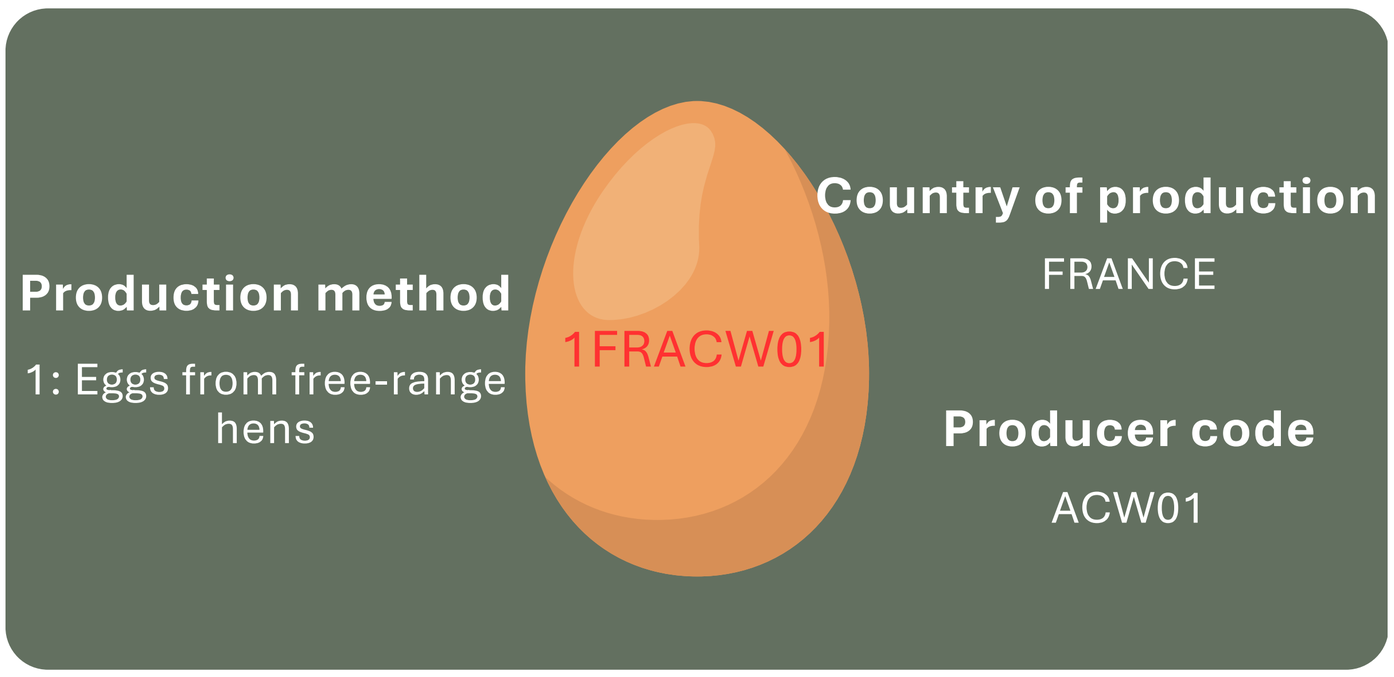
Digestifes- 4cl

• 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 Houlle (38°)	**7.60€**
• Get 27 (21°) ou Get 31 (24°)	**7.00€**
• Grand Marnier (40°)	**7.60€**
• Mandarine Napoléon	**7.00€**
• Poire Williams (45°)	**7.60€**
• Rhum Don Papa (40°)	**8.50€**

SUPPLIERS & INFORMATION



THE SOURCE OF OUR EGGS AND MEAT



Category	Country of origin	Country of rearing	Country of slaughter
Duck	France	France	France
Pork	France	France	France
Poultry	France	France	France
Veal	France	France	France
Beef	Europa	Europa	Europa

ALLERGEN INFORMATION

	Gluten	Crustacean	Egg	Fish	Peanuts	Soy	Milk	Tree nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
Starters														
Beef Tataki, Garlic & Sesame, Caramelised Onion Purée					x	x		x			x			
Trout Gravlax, Beetroot & Citrus, Fresh Cheese, Spring Onion & Local Endive				x						x				
Devilled Eggs, Vinaigrette Leeks & Pickled Red Onions			x							x				
Butternut Squash Velouté, Burrata Emulsion & Roasted Chestnuts							x	x						
Dishes														
Butcher's Cut of the Day, French Fries, Fresh Salad & Choice of Sauce										x				
Slow-Cooked Pork Belly, Butternut Squash Mousseline, Roasted Potatoes & Fresh Salad							x			x				
Chicken Fillet with Mont des Cats Cheese, French Fries & Fresh Salad							x							
Acacias Burger, Beef Patty, Maroilles Cheese, Smoked Bacon & Crispy Onions, French Fries & Fresh Salad	x						x			x				
Fish of the Day, Garlic & Lemon Vierge Sauce, Leek Fondue & Herb Basmati Rice				x										
Caesar Salad, Crispy Chicken & Parmigiano Reggiano PDO	x		x				x			x				
Tagliatelle, Mushrooms, Burrata & Roasted Pumpkin Seeds	x						x	x						
Homemades sauces														
Meat Jus, garlic & thyme						x						x		
Pepper Sauce						x						x		
Mont des Cats Cream Sauce							x							
Homemade Mayonnaise							x							
Creamy Mushroom Sauce			x							x				
Deserts														
64% Dark Chocolate Pavlova, Praline, Roasted Almonds & Corsican Clementines							x	x						
Apple & Pear Tatin-Style Tart, Shortbread, Vanilla & Salted Butter Caramel	x						x							
Dame Blanche, Chocolate Sauce, Vanilla Whipped Cream & Hazelnuts							x	x						
Chicory Crème Brûlée, Speculoos & Local Brown Sugar			x				x							
Selection of Local Cheeses							x			x				

Please feel free to ask one of our servers for help if needed; we'll do our best to accommodate you.