



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

Ginette pression (4.5°)	25cl / 33cl / 50cl	5.00€/6.50€/8.50€
Triple Karmeliet pression (8°)	25cl / 33cl / 50cl	5.50€ /7.00€ /9.50€
Beer of the moment	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€
Triple Lefort (8.8°)	33cl	7.00€
Sam Triple (<0.5°)	33cl	4.90€

SOFT DRINKS & WATER

Coca Cola / Zero	33cl	4.50€
Orangina	25cl	4.50€
Tonic La French	25cl	4.50€
Fuzetea	25cl	4.50€
Lemonade	25cl	4.50€
Fruit juice	25cl	4.50€
(Orange, Pineapple, Apple, Tomato)		
Perrier	33cl	4.50€
Home-filtered water	75 cl	2.80€
(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€
Belle Emilie - IGP Pays du Gard	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

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

BOARDS

Mixed - 12.90€

Rosette, Terrine, Jambon de Pays, Cheese Selection from Northern France, pickles, tomatoes, salad and butter dish

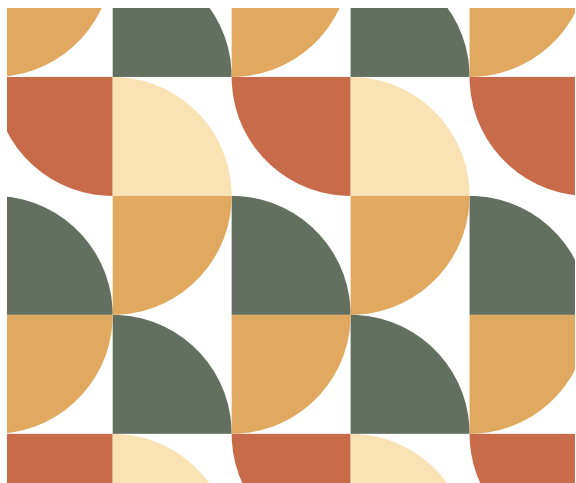
Veggie - 8.90€

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



SPIRITS, DIGESTIFS, COFFEES & TEAS

• DRINKS MENU •

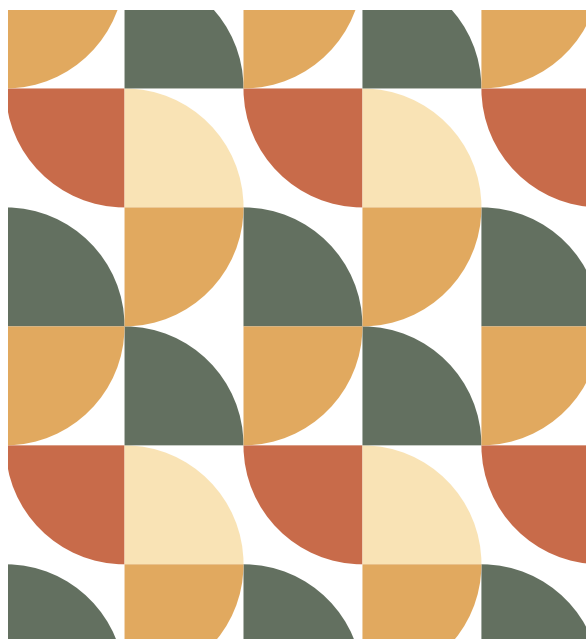


SPIRITS (4CL)

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€

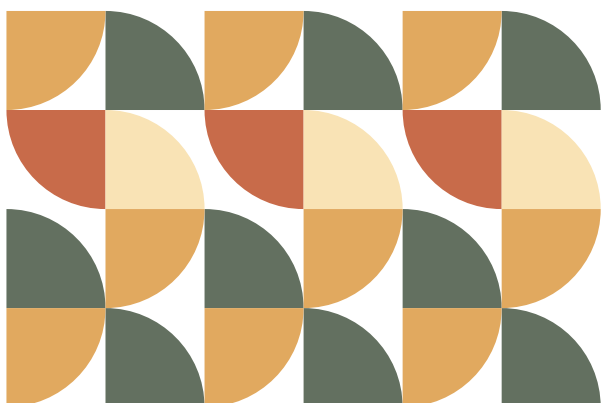
DIGESTIFS (4cl)

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 BRIOCHE TART

Soft brioche tart filled with Maroilles cheese and melting Emmental, served with a green salad

9.50 €

COMINES SNAILS IN GARLIC BUTTER

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

9.90 €

COUNTRY TERRINE WITH JUNIPER AND GARLIC

Rustic terrine with authentic flavors, subtly enhanced with juniper and garlic

9.50 €



Seasonal :

GOAT CHEESE AND LEEK QUICHE

Shortcrust pastry filled with creamy goat cheese and tender leeks.

9.50 €

GRAVLAX DUCK BREAST SALAD

Thin slices of lightly salted and cured duck breast, served on a bed of salad and fresh vegetables

10.90 €

REVISITED EGG MAYONNAISE

Classic egg mayonnaise topped with thin slices of smoked bacon, served on toasted bread

9.50 €

GRAVLAX SALMON

Fresh salmon, lightly salted and cured with fresh herbs, served with toast

10.90 €



Balanced :

HOMEMADE SOUP WITH EMULSION

Soup of the day with a dash of whipped cream

9.00 €

SALMON TARTARE WITH RED BERRIES

Fresh salmon finely chopped, seasoned with lime, served with red berries

9.90 €

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



Regional :

BEER-BRAISED PORK ROAST

Pork roast simmered in Saint-Omer beer sauce, served with homemade fries and salad

18.50 €

FLEMISH BEEF STEW

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

19.50 €

CHICKEN FILLET WITH MAROILLES CHEESE

Sliced chicken in homemade Maroilles cheese sauce, baked and served in casserole with fries and salad

19.50 €

ARRAS ANDOUILLETTE

Traditional Arras sausage, grilled and served with your choice of sauce

19.90 €



Seasonal :

BUTCHER'S CUT

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

20.90 €

DUCK BREAST WITH HONEY

Tender roasted duck breast with honey sauce, served with a baked potato and salad

20.50 €

ACACIAS BURGER

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

19.90 €

FISH OF THE DAY WITH CREAM AND GREEN ASPARAGUS

Fish of the day with green asparagus, creamy sauce, served with rice and seasonal vegetables

19.90 €

BEEF TARTARE

Seasoned minced beef with capers, onions, mustard, and egg yolk, served with fries and salad

20.90 €

SPRING FRESH PASTA WITH ASPARAGUS AND CHICKEN

Fresh pasta with tender chicken, spring asparagus, and a light sauce

18.90 €

> Vegetarian option available without chicken 



Balanced :

GRILLED CHICKEN FILLET WITH HERBS

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

18.90 €

OMELETTE YOUR WAY

Fluffy omelette prepared to your liking: plain, with ham, or Emmental cheese, served with seasonal vegetables

18.90 €

ACACIAS SALAD

Crisp salad with fresh vegetables, gravlax duck breast, and warm potatoes, drizzled with homemade vinaigrette

20.90 €

CAESAR SALAD

Crisp salad with grilled chicken, croutons, Parmesan, and creamy Caesar dressing

20.50 €



Veggie :

ACACIAS VEGGIE BURGER

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

18.90 €



**Regional :****CHTI'RAMISU**

Tiramisu revisited with speculoos and coffee, a typical Northern treat

9.20 €**CRÈME BRÛLÉE-STYLE TARTLET**

Vanilla cream tartlet topped with caramelized sugar

9.20 €**LOCAL CHEESE PLATTER**

Selection of matured Northern cheeses, served with green salad

11.90 €**Seasonal :****HOMEMADE CHOCOLATE MOUSSE**

Smooth and creamy homemade chocolate mousse

9.20 €**HOMEMADE SEASONAL FRUIT TART**

Fresh seasonal fruit tart, light yet indulgent

9.20 €**DAME BLANCHE OR DAME ROUGE**

Vanilla ice cream with either warm chocolate sauce or red fruit coulis, topped with whipped cream

9.20 €**Balanced :****FRESH FRUIT SALAD**

Mix of seasonal fruits and fresh mint

8.90 €

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The Acacias Team

HALF BOARD - MENU



This menu is available Monday through Thursday

STARTERS

MAROILLES BRIOCHE TART

Soft brioche tart filled with Maroilles cheese and melting Emmental, served with a green salad

REVISITED EGG MAYONNAISE

Classic egg mayonnaise topped with thin slices of smoked bacon, served on toasted bread

GRAVLAX SALMON

Fresh salmon, lightly salted and cured with fresh herbs, served with toast

HOMEMADE SOUP WITH EMULSION

Soup of the day with a dash of whipped cream

STARTER OF THE DAY

Daily specials board

DISHES / SALADS

FLEMISH BEEF STEW

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

BURGER DES ACACIAS

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

BUTCHER'S CUT

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

GRILLED CHICKEN FILLET WITH HERBS

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

FISH OF THE DAY WITH CREAM AND GREEN ASPARAGUS

Fish of the day with green asparagus, creamy sauce, served with rice and seasonal vegetables

BALANCED SALAD

Mixed raw vegetable salad, grilled chicken and fried egg

MAIN COURSE OF THE DAY

Daily specials board

DESSERTS

HOMEMADE CHOCOLATE MOUSSE

Smooth and creamy homemade chocolate mousse

CHTI'RAMISU

Tiramisu revisited with speculoos and coffee, a typical Northern treat

FRESH FRUIT SALAD

Mix of seasonal fruits and fresh mint

DESSERT OF THE DAY

Daily specials board

CHILDREN'S MENU

A drink + a dish + a dessert

DRINKS

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

DISHES

Beef Burger Steak 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€

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

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

