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

• Zucchini, eggplant beignets with Kalamata olive, lemon ricotta and olive oil	9.00€
• Trout gravlax with miso, ginger, and lemongrass, garlic toast, fresh salad	10.90€
• Smoked duck breast, gourmet salad, walnuts, local endives	10.90€
• Soft-boiled egg, crispy smoked bacon, peas, Parmesan emulsion	9.50€

Main Dishes

• Butcher's cut, fries, fresh salad, sauce of your choice	20.50€
• Duck breast, roasted potatoes with garlic and thyme, fresh salad, meat jus with honey and rosemary	21.00€
• Acacias burger from Mont des Cats, smoked bacon, onion pickles, house-made fries, fresh salad	19.90€
• Chicken breast, tagliatelle, grilled eggplant, and Parmesan	18.90€
• Fish of the day, citrus and passion fruit sauce vierge, Touquet finger potatoes in a salad	19.90€
• Caesar salad with crispy chicken	19.90€
• Buffalo mozzarella, heirloom tomatoes, baby greens, pine nuts, and pumpkin seeds	18.90€

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.

SAUCES & DESSERTS

To accompany your meal and end on a delicious note

Choice of sauces

- Meat jus, garlic, and thyme
- Maroilles sauce (Cheese)
- Citrus-flavored sauce vierge
- Old-fashioned mustard
- Parmesan emulsion
- Homemade mayonnaise

Desserts

• Basil panna cotta with strawberries and kiwis	9.50€
• Honey and sesame ice cream nougat with peach carpaccio	9.50€
• Strawberry, pistachio, and lime cheesecake	9.50€
• Dark chocolate mi-cuit with praline and crunchy almonds	10.50€
• Dame blanche with chocolate sauce, vanilla whipped cream, and toasted hazelnuts	9.50€
• Platter of local cheeses	11.90€

Vegetarian option available

The prices listed are all-inclusive (tax included), net, and include service.
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SOIRÉE ÉTAPE MENU

Menu available Monday through Thursday, inclusive

Starters

- Zucchini, eggplant beignets with Kalamata olive, lemon ricotta and olive oil
- Trout gravlax with miso, ginger, and lemongrass, garlic toast, fresh salad
- Smoked duck breast, gourmet salad, walnuts, local endives **(+ 2€)**
- Soft-boiled egg, crispy smoked bacon, peas, Parmesan emulsion

Main Dishes

- Butcher's cut, fries, fresh salad, sauce of your choice **(+ 3€)**
- Duck breast, roasted potatoes with garlic and thyme, fresh salad, meat jus with honey and rosemary **(+ 4€)**
- Acacias burger from Mont des Cats, smoked bacon, onion pickles, house-made fries, fresh salad
- Chicken breast, tagliatelle, grilled eggplant, and Parmesan **(+ 2€)**
- Fish of the day, citrus and passion fruit sauce vierge, Touquet finger potatoes in a salad
- Caesar salad with crispy chicken
- Buffalo mozzarella, heirloom tomatoes, baby greens, pine nuts, and pumpkin seeds

Desserts

- Basil panna cotta with strawberries and kiwis
- Honey and sesame ice cream nougat with peach carpaccio **(+ 2€)**
- Strawberry, pistachio, and lime cheesecake
- Dark chocolate mi-cuit with praline and crunchy almonds **(+ 2€)**
- Dame blanche with chocolate sauce, vanilla whipped cream, and toasted hazelnuts
- Platter of local cheeses **(+ 2€)**

Vegetarian option available

Vraie cuisine maison
Real home cooking
Produits régionaux
Cuisine Maison
Maître Restaurateur

CHILDREN'S MENU

A drink + a main course + a dessert

13.00€

Main Dishes

• Ground beef steak, fried chicken, or fish of the day

Choice of sauce: homemade mayonnaise or ketchup
Dishes are served with French fries, potato salad, pasta, or a green salad

Desserts

• Pouss Pouss Coca-Cola Ice Cream

• Fruit Salad

• “Meuh” Ice Cream (vanilla)

Drinks

• Water-based syrup

• Fuzetea

• Lemonade

• Fruit juice (orange, apple)

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.

APPETIZERS & PLATTERS

Drinks Menu

Appetizers

• House Americano - 8 cl	**8.50€**
• Campari (25°) - 6cl	**7.00€**
• Champagne J&H Fagot brut - 15cl / 75cl	**8.50€ / 52.00€**
• House Cocktail - 20 cl	**8.90€**
• House Mocktail - 20 cl	**5.90€**
• Apérol Spritz - 20cl	**9.50€**
• White Wine Kir - 10 cl	**6.50€**
• Kir royal - 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

Alcohol abuse is dangerous to your health. Please drink in moderation.

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€**

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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 - Eternes	**5.50€ / 24.90€**
• Côte du Rhône AOP - Domaine de l'Odylée	**5.70€ / 25.90€**
• Crozes-Hermitage - Friandise	**38.90€**
• Moulin-à-Vent AOP - Beaujolais	**26.90€**
• Bourgogne Pinot Noir - Côtes d'Auxerre	**34.90€**
• Graves AOP - Bordeaux	**26.90€**

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€**

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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€**

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SUPPLIERS & INFORMATION

Socovol
Le goût, c'est notre affaire

COMINES
Pour nos escargots

BRASSERIE BIO
DEPUIS 1999
MOULINS D'ASCQ

martin
Le Meilleur de la Mer

THE SOURCE OF OUR EGGS AND MEAT

Production method
1: Eggs from free-range hens

1FRACW01

Country of production
FRANCE

Producer code
ACW01

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

Main Dishes	Gluten	Shellfish	Eggs	Fish	Peanuts	Soy	Milk	Tree Nuts	Celery	Mustard	Sesame	Sulfites	Lupin	Mollusks
Zucchini and Eggplant Beignets	x	x	x	x						x				
Trout Gravelax with Seasonal Citrus	x	x		x		x				x				
Smoked Duck Breast								x		x				
Soft-Boiled Egg	x		x				x			x				
Butcher's Selection										x				
Duck Breast										x				
Les Acacias Burger at Mont des Cats	x		x				x	x		x				
Chicken Breast	x						x							
Fish of the Day				x								x		
Caesar Salad	x		x	x			x	x		x				
Buffalo Mozzarella							x	x		x				
Meat jus with garlic and thyme									x			x		
Maroilles sauce														
Citrus-infused sauce vierge														
Old-fashioned mustard							x			x				
Parmesan emulsion							x							
Homemade mayonnaise							x			x				
Basil panna cotta							x							
Iced nougat with sesame honey	x		x		x		x				x			
Strawberry cheesecake	x				x		x	x						
Dark chocolate mi-cuit	x		x		x	x	x	x						
Dame blanche			x		x	x	x	x						
Platter of regional cheeses							x							

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