

HAPPY HOURS!

Tuesday to Friday 5.30 pm / 7 pm

CLASSIC MOJITO & APEROL SPRITZ : 6€
SOFT DRINKS : 3€



ENJOY IT!

L'ESTAMINET

DE LA
ferme aux oies

English version

OUR GROUP OFFERS

Total or partial **privatisation**, room hire or even a large table in the restaurant. Take advantage of our **private room**.

For your **events**, consult the catalogue of our **Lesage** pastry chef.



DRAUGHT BEERS

	25cl	33cl	50cl	Happy hours
JUPILER 5,2° Jupiler Brewery - Lager light, low fermentation	3,5€	5€	6,5€	6€
BEER OF THE MOMENT ♥	5€	6,5€	8,5€	6€
BON SECOURS PRESTIGE 9° Brasserie Caulier - Mooth triple with a slightly pronounced bitterness	6€	7,5€	9,5€	7,5€
BON SECOURS 4 HOUBLONS 5,9° Brasserie Caulier - IPA, citrus, exotic fruit and lychee aromas	6€	7,5€	9,5€	7,5€
PAIX DIEU 10° Brasserie Caulier - Formerly brewed on full moon nights	6€	7,5€	9,5€	7,5€
MOULIN D'ASCQ BLONDE 6,2° Brasserie Moulin d'Ascq - Peppery notes	5€	6,5€	8,5€	6€
ARIANE MILL 6° Brasserie Moulin d'Ascq - Trouble, velvety, silky and above all very aromatic IPA	5€	6,5€	8,5€	6€
IGOR MILL 7° Brasserie Moulin d'Ascq - Brut IPA, Fruity flavours and citrus notes	5€	6,5€	8,5€	6€
WOODY MILL 6,6° Brasserie Moulin d'Ascq - Dominantly woody and matured on oak chips	5,5€	7€	9€	6€
VEDETT IPA 5,5° Duvel Moortgat Brewery - Fruity and floral notes	5€	6,5€	8,5€	6€
CHOUFFE CHERRY 8° Brasserie d'Achouffe - Aromas of cherries, almonds, and wild berries	6€	7,5€	9,5€	7,5€
CHOUFFE BLONDE 8° Brasserie d'Achouffe - Fruity and hoppy	6€	7,5€	9,5€	7,5€

BOTTLED BEERS

CHOUFFE (33cl) 0,4° - Alcohol-free	5€
CIDRE MAURET (25cl) 5° - Brut	6€
LIEFMANS (25cl) 3,8° - Beer with red fruit aromas (served on the rocks)	6€
LUTGARDE BLONDE 6° ♥ - Belgian beer with malty notes	6€
LA BLANCHE DE BRUGES (25cl) 4,8° - White beer	6€
LE CINZANO (25cl) 0° - Alcohol-free spritz cocktail	6,5€

MOCKTAILS

VIRGIN MOJITO - Mint, cane syrup, lime, sparkling water	6€
DUJARDIN DETOX - Strawberry puree, lemon juice, basil syrup, sparkling water	6€
LE GREEN DETOX - Kiwi puree, mint syrup, lemon juice, sparkling water	6€
BLUSH DETOX ♥ - Rose syrup, guava juice, lychee puree, cinnamon, sparkling water	7€

SOFTS

SODAS	4€
25 cl : Lemonade Val, Fuze, Tea, Orangina, Schweppes (Tonic, Citrus or Hibiscus)	
33 cl : Perrier, Coca-cola, Coca-cola Zero	
ORGANIC DREAM JUICES	4€
25 cl : Apple, 🍌Apricot, 🍌Pineapple, 🍌Orange, 🍌Tomato	
WATERS	
Villers still water 50 cl and 1L	4,50 / 6,50€
Villers sparkling water 50 cl and 1L	4,50 / 6,50€



COCKTAILS

CLASSICS

MOJITO - Havana rum (40°), mint, cane sugar, lime, sparkling water, Angostura (44.7°) Extra puree : Red or passion fruit	9€
DAÏQUIRI - Havana rum 3 years (40°), lime, cane sugar Extra puree: Red or passion fruit	9€
GIN TONIC - Beefeater gin (40°), Schweppes Tonic, cucumber, juniper berries	9€
CAÏPIRINHA - Cachaça (37.5°), brown sugar, lime	9€
MOSCOW MULE / LONDON MULE - Vodka (40°) or beefeater gin (40°), ginger beer, lime, cane sugar, ginger	9€
BLUSH ♥ - Vodka (40°), rose syrup, guava juice, lychee puree, cinnamon, sparkling water	10€
AMERICANO - Campari (25°), Cinzano (15°), red martini (15°), Noilly Prat (17°), sparkling water	10€
ROOKIE WHISKY ♥ - Glenmorangie whisky (40°), Madagascar vanilla syrup, salted butter caramel syrup, dash of Grand Marnier and apple juice	11€

SPRITZ

SPRITZ CINZANO - Cinzano (15°), Prosecco (11.5°), sparkling water	9€
SPRITZ LILLET ROSÉ - Lillet rosé (17°), Prosecco (11.5°), sparkling water	9€
SPRITZ ITALICUS/ LIMONCELLO/ ST GERMAIN - Italicus (20°) or St Germain liqueur (20°) or Limoncello (24.5°), Prosecco (11.5°), sparkling water	9€
LOCAL SPRITZ ♥ - Italicus (20°), Cointreau (40°), St germain (20°) Prosecco (11.5°), sparkling water	11€



TO SHARE

STARTER

LITTLE WELSH REVISITED 🌿 ----- 12€
Cheddar cheese mousse, farmhouse bread, smoked white ham, perfect egg

BONE MARROW FLAMBEED WITH THYME ♥ ----- 14€
2 pieces, Belles Terres bread, fleur de sel

PARMESAN CROQUETTES ----- 9,5€
2 pièces, 75gr

ONION SOUP AU GRATIN 🌿 ----- 7€
Toasts

PERFECT EGG WITH MAROILLES CREAM 🌿 ----- 7,5€
Garlic croutons

OVEN-ROASTED CAMEMBERT 🌿 ----- 13€
Candied garlic



OFFER TO SHARE

TAPAS SLATE 🧑 ----- 18€
Bites of camembert, falafels, mozzarella sticks, onion rings, sweet and sour sauce

CHARCUT' & CHEESE SLATE 🧑 🌿 ----- 23€
Selection of cold meats and cheeses

CROQUES CHEDDAR ----- 10€
White ham with bechamel sauce and cheddar cheese

LE SAUCISSON 🧑 🌿 ----- 7€
Nature / Pepper / Herbs / Paprika

CHEDDAR OR MAROILLES FRIES 🌿 ----- 6,5€
French Fries with cheddar or maroilles cheese sauce & fried onions

FRESH FRIES 🌿 ----- 4,5€



TO SHARE

SHOULDER OF LAMB 1,5KG 🧑 🌿 ----- 70€
2-3 people, Honey and thyme confit, jacket potatoes, herb cream, vegetables of the moment
Waiting time approx. 30min

RIB OF BEEF 1KG 🧑 🌿 ♥ ----- 75€
2 people, French breed from Hauts-de-France, jacket potatoes, herb cream, vegetables of the moment
Waiting time approx. 30min

MARINATED PORK RIBS 🧑 🌿 ----- 35€
2 people, barbecue sauce, baked potatoes, herb cream, vegetables of the moment

WHOLE CHICKEN 🧑 🌿 ----- 39€
2 people, certified French origin chicken, 1.3 kg & chips, salad
Maroilles sauce

WEEKDAY LUNCH MENUS

CHEF'S SUGGESTION

MINI GOURMET COFFEE (2 pieces) 19€

Main course only 15 € / Gourmet tea (2 pieces) 21€

MAINS COURSE



MAINS OF THE MOMENT

HALF ROAST CHICKEN 🌿 ----- 21€
Certified French origin chicken, Maroilles sauce & fries, salad

MARINATED PORK RIBS ♥ 🌿 ----- 19€
Barbecue sauce, baked potatoes, herb cream, salad

OVEN-ROASTED CAMEMBERT 🌿 🌿 ----- 19€
Cold meats & boiled potatoes, salad

FISH FILLET (according to availability) 🌿 ----- 19€
Mousseline de pommes de terre et sauce vierge aux olives

MARKET GARDENER'S PLATE 🌿 ----- 16€
Seasonal vegetables, creamy carrots and virgin olive sauce



MUST-HAVES

WELSH REVISITED (lille speciality) 🌿 ----- 17€
Cheddar mousse, Belles Terres bread, white ham, perfect egg & fries
Vegetarian option available ----- 17€

GREY PRAWN CROQUETTES ----- 21€
2 pieces 75g, Tartar sauce, pickles & fries, salad

BUTCHER'S CUT 200G 🌿 ----- 18€
Maroilles sauce, thyme, mushrooms or pepper & fries, salad

FLEMISH CARBONADE (lille speciality) ----- 18€
Fries, salad



BURGERS

WELSH BURGER ♥ ----- 22€
Butcher-style minced steak, bacon, mozzarella, rocket, melted cheddar, onion confit, cocktail sauce & fries, salad
XL version (2 minced steaks) ----- 26€

CLASSIC BURGER ----- 18€
Butcher-style minced steak, bacon, mozzarella, rocket, onion confit, cocktail sauce & fries, salad
XL version (2 minced steaks) ----- 22€

CHICKEN BURGER ----- 18€
Fried chicken, bacon, mozzarella, rocket, onion confit, cocktail sauce & fries, salad

VEGGIE BURGER 🌿 ----- 18€
Veggie steak, mozzarella, rocket, onion confit, cocktail sauce & fries, salad

Extra fries, salad or vegetables of the moment ----- +3€
Extra maroilles sauce, mushrooms, thyme or pepper ----- +1,5€

- 🌿 **VEGETARIAN OPTIONS**
- ♥ **THE TEAM'S FAVOURITES**
- 🌿 **GLUTEN-FREE**
- 🧑 **TO SHARE**
- 🌿 **VEGETARIAN DISHES**

Lesage bakery supplies all our bread.

DESSERTS

GOURMET COFFEE / TEA ----- 9,5€ / 11,5€
4 mini desserts

LIEGE WAFFLE ----- 7,5€
Vanilla ice cream, chocolate hot sauce & whipped cream

CHOCOLATE AND HAZELNUT BROWNIE ----- 7€
Custard cream

VANILLA CUSTARD FLAN ----- 7,5€

APPLE AND PEAR CRUMBLE ----- 7€
Vanilla ice cream

VANILLA CRÈME BRULÉE 🌿 ----- 7€

COLONEL 🌿 ----- 9,5€
Two ice cream of lemon sorbet & 2cl of vodka

DAME BLANCHE, DAME CHOCOLAT, DAME COFFEE 🌿 ----- 8€
Ice cream (chocolat / vanille / coffee) hot chocolate sauce / Whipped cream

CUT «AFTER-EIGHT» ♥ ----- 8€
Mint and chocolate ice cream scoops with chocolate coulis and whipped cream
With get 27, 2cl ----- 9,5€



HOT DRINKS

TEA / INFUSION	3,5€
COFFEE Ristretto / Espresso ☞	2,2€
DECAFFEINATED / LONG	2,4€
COFFEE CREAM / DOUBLE CREAM	2,4€ / 4€
DOUBLE ESPRESSO ☞	3,9€
CAPPUCCINO	4,5€
HOT CHOCOLATE Chocolate Van Houten	4,5€
MOCACCINO Coffee, ☞ Houten chocolate & milk	4,9€
LATTE MACCHIATO Double espresso ☞, plain milk foam and 1cl syrup: Salted butter caramel, vanilla or roasted hazelnuts	5€
LIÈGE CHOCOLATE BROWNIE Van Houten chocolate, milk, whipped cream, homemade brownie pieces	6,5€

Our organic Massaya coffee is roasted in France



IRISH

IRISH COFFEE Espresso ☞, Whisky Jameson (40°) cane sugar, whipped cream	9,5€
ITALIAN COFFEE Espresso ☞, Amaretto (28°), cane sugar, whipped cream	9,5€
CUBAN COFFEE Espresso ☞, Rhum Havana 3 years (40°), cane sugar, whipped cream	9,5€
FRENCH COFFEE Espresso ☞, Cognac (40°), cane sugar, whipped cream	9,5€
BAILEYS COFFEE Espresso ☞, Baileys (17°), cane sugar, whipped cream	9,5€

All our Irish products are available as "gourmets".



WHISKIES

JAMESON Irish whisky, triple distillation, 40°	4cl 6€
WHISKY DE WAMBRECHIES Single malt, taste of liquorice, vegetal and floral notes, round and soft on the palate, 43°	8€
MONKEY SHOULDER Blended malt scotch whisky with aromas of honey, cinnamon and vanilla, 40°	8€
NIKKA FROM THE BARREL A unique blended whisky from Japan, 51.4°	8,5€
ABERLOUR Aberlour is a single malt whisky, from Speyside in Scotland, 40°	9€
DEACON Peated Scotch whisky, blended scotch whisky 40°	10€
GREEN SPOT Whisky irlandais single pot still, triple distillation, 40°	10€

All our shooters :
3€ !

Discover our board games.
Ask our teams

RUMS

DAMOISEAU 3 YEARS VO vieux agricole rum, subtle notes of wood, spices & dried fruit, Guadeloupe, 42°	4cl 7€
NEISSON Rhum vieux agricole, notes of sugar cane, spices & tropical fruits Martinique, 45°	12€
BUMBU A smooth rum with both sweet and spicy notes, Barbados, 40°	8€
DIPLOMATICO Aromas of caramel, honey and vanilla, Venezuela, 40°	9€
JM CUVÉE VOLCANIQUE Agricultural rum from Martinique, JM volcanic smoke distilled from pure sugar cane juice. It is distinguished by its rich with fruity, spicy and woody notes, 49°	10€
KRAKEN Black spiced, amber rum, Trinidad and Tobago, notes of spices, 47°	9€

GIN

TANQUERAY Spicy and earthy tones, fresh citrus aromas, 43.1°	4cl 10€
MONKEY 47 Tangy citrus notes and a sweet, floral aroma, 47°	12€
HENDRICK'S Premium Scottish gin, with fresh floral notes, infused with cucumber cucumber and rose petals, 44°	9€
ONOA Artisanal gin with floral and spicy notes, distilled in Bailleul, 43°	10€
Supplement with Tonic	+2€

APERITIFS

GET 31 4cl, Mint liqueur, 24° Sparkling water supplement	6€ 8€
GET 27 4cl, Mint liqueur, 17,9° Sparkling water supplement	6€ 8€
LILLET BLANC / ROSÉ 4cl, Wine and fruit aperitif, 17°	6€

RICARD 2cl, 45°	4,5€
MARTINI ROUGE / BLANC 6cl, 15°	4,5€
PORTO ROUGE & LE PORTO BLANC 6cl, 19°	4,5€

DIGESTIFS

BAILEY'S Liqueur de whisky, 17°	4cl 6€
LIMONCELLO Lemon liqueur, 24,5°	6€
AMARETTO DISARONNO Mild and sweet, with a pronounced almond flavour, 28°	6€
FLOWER OF BEER WOLFBERGER 40°	5,5€
GENIÈVRE DE HOULLE DES FLANDRES 49°	6€
COGNAC GAUTIER 40° Round and generous	6€
COGNAC PEAR Pear liqueur with cognac, 35°	6,5€



RED WINES



BORDEAUX

	12cl	75cl
CHÂTEAU HAUT GUIRAUD -----	5,5€	26€
Côte de Bourg, 14°		
CUVÉE DES DAVID -----	6€	26€
Côte de Blaye, 13°		
CHÂTEAU LA TOUR DE BY -----	45€	
Medoc AMC, 13,5°		
PESSAC LÉOGNAN -----	65€	
Château de France, 13,5°		

VALLÉE DU RHÔNE

	12cl	75cl
SAINT- JOSEPH, DOMAINE DE PIERRE BLANCHE «CÔTE SEPTENTRIONALE» -----	8€	42€
85 rangs, AOP, 14°		
CROZES-HERMITAGE LES HAUTS GRANITES «CÔTE SEPTENTRIONALE» -----	46€	
Jeanne Boutin, 13°		
CHÂTEAUNEUF DU PAPE -----	69€	
Clos de l'oratoire, 15°		

PAYS D'OC

	12cl	75cl
RAOUL MAPOUL -----	5€	22€
13,5°		
ST CHINIAN -----	6€	24€
Clos de la Rive, AOP, 13°		

BOURGOGNE

	12cl	75cl
PINOT NOIR DE CHEZ ROUX DOMAINE ROUX -----	6,5€	38€
13,5°		
HAUTES CÔTES DE NUITS DOMAINE GUY ET YVAN DUFOULEUR -----	44€	
16ème génération, 13,5°		
MERCUREY «VIEILLES VIGNES» DOMAINE FAIVELEY -----	65€	
13°		

LOIRE

	12cl	75cl
LES GALETS CHINON DE PLOUZEAU -----	6€	26€
AOP, 13,5°		
SAUMUR-CHAMPIGNY DOMAINE DES ROCHES NEUVES -----	8€	40€
Thierry Germain, 2,5°		



ROSE WINES



	12cl	75cl	150cl
CASA ROSSA, ÎLE DE BEAUTÉ -----	5€	22€	40€
IGP, 12°			
FIGUIERE -----	6,5€	28€	
IGP méditerranéenne, 12,5°			
SYMPHONIE -----	39€		
Côte de provence, maison Sainte Marguerite, 13°			



WHITE WINES



COTES DE GASCOGNE

	12cl	75cl
« LES GRAPPES » DOMAINE MAOURIES -----	5€	22€
IGP, 11° sec		
« LES FRUITS » DOMAINE MAOURIES -----	5€	22€
IGP, 12° moelleux		

BOURGOGNE

	12cl	75cl	150cl
CHABLIS DOMAINE LE VERGER -----	7,5€	42€	75€
12,5°			
ALIGOTÉ DOMAINE ROUX -----	6€	26€	
12,5°			
HAUTES CÔTES DE NUITS DOMAINE GUY ET YVAN DUFOULEUR -----	44€		
13,5°			

PAYS D'OC

	12cl	75cl
CHARDONNAY PREIGNES LE NEUF -----	5€	21€
IGP, 13°		

LOIRE

	12cl	75cl
SANCERRE DOMAINE DE CÔTES BLANCHE MILLET -----	38€	
ASC, 12,5°		
POUILLY FUMÉ DE PASCAL JOLIVET -----	42€	
13,5°		

CHAMPAGNES

	12cl	75cl	150cl
CHAMPAGNE AUTREAU -----	45€		
12°			
CHAMPAGNE PANNIER -----	9€	55€	
12°			
BILLECART SALMON BRUT -----	75€		
12°			
BILLECART BRUT SOUS BOIS -----	80€		
12°			
BILLECART SALMON ROSÉ -----	85€		
12°			
BILLECART BLANC DE BLANC -----	90€		
12°			
BILLECART SALMON MAGNUM BRUT -----	140€		
12°			



PROSECCO

	12cl	75cl
CORTE GIOVANNI -----	5€	25€
11°		

For more details, ask for our wine list

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DE LA
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