

APÉRO

APÉROL/ SEA BUCKTHORN/ LIMONCELLO/ HUGO SPRITZ 9€ KIR PICARD 5€ 12CL

MAROILLES CHEESE CROQUE 9€
Country Bread, Maroilles AOP béchamel sauce, ham & Maroilles cheese

FARM'S LUNCH 6€
Pure pork terrine with garlic and shallots served with toasted country bread & pickles

DUCK PÂTÉ WITH GLASSWORT 7€
Duck pâté with glasswort from the Baie de Somme served with toasted country bread & pickles

CAESAR SALAD 16€
Lettuce, cherry tomatoes, breaded chicken, Parmesan cheese, croutons, Caesar dressing

PLANCHE MIXTE 15€
Selection of cheeses from Hauts-de-France & Farmer's Lunch / Duck Terrine with glasswort served with toasted country bread, pickles, and seasonal jam

STARTERS

MAROILLES QUICHE 8€
served with a salad

TART OF THE DAY 7€
served with a salad

ENDIVE SALAD, TOMME CHEESE WITH HAY, ROASTED BUCKWHEAT VINAIGRETTE 5€

PICARD FICELLE

10,5€

Wheat crepe, ham, Emmental cheese, cream, mushrooms

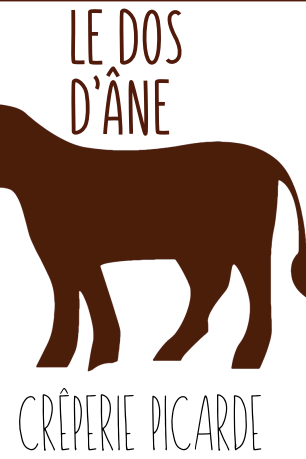
+ FRENCH FRIES & SALAD 14,5€

MENU

MONDAY - FRIDAY
12pm-2pm + 7pm-9pm

SATURDAY - SUNDAY 12pm-9pm

SALTY BUCKWHEAT CREPES



THE GOURMETS

NEW YORK

GROUND BEEF STEAK, SMOKED BACON, CHEDDAR SAUCE, ONION CONFIT, FRENCH FRIES + EGG 1€

CHICKEN RUN

PANKO-CRUSIED FRIED CHICKEN, SMOKED BACON, CHEDDAR, HOUSE BBQ SAUCE, SALAD

POET POET CAMEMBERT

SMALL WHOLE ROASTED CAMEMBERT, HONEY, SMOKED BACON, ONION CONFIT, BABY POTATOES, ARUGULA

SERVED AT
12PM-2PM
& 7PM-9PM

17,5€

YOU DRIVE ME CRAZY

16€

EGG, SERRANO HAM, FRESH GOAT CHEESE SAUCE, ROASTED FIGS, WALNUTS, ARUGULA

FJORD

14,5€

SMOKED SALMON, EGG, DILL & LEMON CREAM

+ COMPLETE

11€

HAM, EGG, EMMENTAL CHEESE

+ COMPLETE SHROOM

12,5€

HAM, EGG, EMMENTAL CHEESE, SAUTÉED MUSHROOMS

+ SHROOM

11€

EGG, EMMENTAL CHEESE, SAUTÉED MUSHROOMS

SIDES

+ SALAD WITH CIDER VINAIGRETTE, OLD-FASHIONED MUSTARD, HONEY, TOASTED BUCKWHEAT & RED ONION PICKLES

SMALL 3,5€ LARGE 6€

+ FRENCH FRIES SMALL 3,5€ LARGE 6€

+ EGG/ SAUTÉED MUSHROOMS/ ARUGULA 1€

+ HAM/ SERRANO HAM 2,5€

+ SMOKED SALMON/ GROUND BEEF STEAK 3€

NET PRICE, SERVICE INCLUDED

ARTISANAL ICE CREAM

MADAGASCAR BOURBON VANILLA, DARK CHOCOLATE, SALTED BUTTER CARAMEL, BUCKWHEAT, 100% PISTACHIO, BULGARIAN YOGURT, SENG STRAWBERRY, SICILIAN LEMON, RUM-RAISIN

1 SCOOP 3€ 2 SCOOPS 5,5€ 3 SCOOPS 7,5€

+ SALTED BUTTER CARAMEL/ HOT CHOCOLATE 1€
+ WHIPPED CREAM 2€

LADY NORMANDIE 10,5€

SALTED BUTTER CARAMEL ICE CREAM, CARAMELIZED APPLES WITH CALVADOS, SALTED BUTTER CARAMEL & WHIPPED CREAM

SWEET WHEAT

SUGAR 4€
VERGEISE SUGAR/ BUTTER SUGAR 4,5€
LEMON SUGAR/ HONEY 5€

HOT CHOCOLATE / SALTED BUTTER CARAMEL / JAM / AUBENAS CHESTNUT CREAM / NUTELLA 5,5€

BANANA-CHOCOLATE / BANANA-CARAMEL / BANANA-NUTELLA 6,5€

DAME BLANCHE WITH BOURBON VANILLA ICE CREAM/ HOT CHOCOLATE/ SLICED ALMONDS/ WHIPPED CREAM 9,5€

THE 100% BUCKWHEAT 9€

BUCKWHEAT CREPE
BUCKWHEAT ICE CREAM
SALTED BUTTER CARAMEL
ROASTED BUCKWHEAT

PICARD GOURMET

COFFEE

10€

Amiens Macaron +
Gâteau battu, whipped cream & seasonal fruit +
a hot beverage of your choice

SLATE WITH 3 PICARD SPECIALTIES

Picard Pâté + Picard Ficelle + Quiche au Maroilles AOP served with salad, toasted country bread & pickles

+ A BUBBLY 25CL

½ St. Omer blond beer/ ½ Local Dry bio Cider

+ AMIENS MACARON & COFFEE

1 Amiens macaron & 1 Espresso

REGIONAL MENU

29€

SLATE ONLY 24€

SALTY BUCKWHEAT CREPE & SALAD

16,9€

+ A BUBBLY 25CL

½ St. Omer blond beer/ ½ Local Dry bio Cider

LE DOS D'ÂNE

APPLE JUICE, RASPBERRY PUREE, VIOLET SYRUP 6,5€ 14CL

FARM FRESH

APPLE/ SPARKLING APPLE
APPLE - PEAR
APPLE - BLACKCURRANT/ RHUBARB } 4€ 25CL

HOMEMADE LEMONADE
HOMEMADE ICED TEA

BY THE GLASS 25CL

SODAS 3,5€ COCA-COLA/ COCA-COLA ZÉRO/ ORANGINA/ LIPTON ICE TEA/ ORANGINA/ LEMONADE

SYRUP WATER 3€ GRENADINE/ MINT/ PEACH/ LEMON/ STRAWBERRY/ RASPBERRY/ CHERRY/ BLACKCURRANT/ ORGEAT/ VIOLET

DIABOLO 3,5€

WATER VITTEL BADOIT 50CL 4€ 1L 5,5€

CHILD'S MENU

10,5€

WEE BUCKWHEAT CREPE COMPLETE/MUSHROOM OR
WEE STEAK & FRENCH FRIES +
SUGAR/CHOCOLAT/CARAMEL CREPE OR
1 SCOPE OF ICE CREAM +
FARM FRESH APPLE JUICE OR
CHOICE OF SYRUP WITH WATER

BUBBLY DRAFT

	25CL	50CL	1L
CIDER	5,5%	4€	7,8€
ST. OMER BLOND	4,6%	4€	7,5€
GOUDALE AMBER	7%	4,3€	7,8€
BELZEBUTH WHITE	4,5%	4€	7,5€
+ PICON	1€		
+ SIROP D'ARGOUSIER			

BUBBLY BOTTLE

BEAR'S TAVERN LOCALE	3,5%	
TRIPLE SECRET DES MOINES BLOND/ DARK	8%	5,5€
KASTEEL RED	8%	

GOUDALE ALCOHOL-FREE	8%	4€
PAYS DES COUDRIERS DRY CIDER	5,5%	11,5€
PAYS DES COUDRIERS SWEET CIDER	3,5%	
LOÏC RAISON SWEET CIDER	2,5%	4,5€

SPECIALITY COFFEE

ESPRESSO	2,2€	DOUBLE	3,5€
ALLONGÉ	2,5€	AMÉRICANO	3,5€
NOISETTE*	3€	CORTADO*	4€
CAPPUCCINO/ LATTE*	4,5€	FLAT WHITE*	5€
		MOCHA*	5€
		HOT CHOCOLATE	4,5€
		CHAÏ LATTE*	4,5€
		MATCHA LATTE*	4,5€
		TEA/ INFUSION	3,8€
		CAFÉ FRAPPÉ*	5€
		AU SHAKER CAFÉ, LAIT & SIROP D'ORGEAT	
		CHAÏ*	5€
		MATCHA*	5€
		+ OAT MILK	0,5€
		+ VANILLA SYRUP/ CARAMEL SYRUP	
		+ WHIPPED CREAM	

ALTERNATIVES DRINKS ICED

WINE	25CL	50CL
CHARDONNAY WHITE WINE	4,5€	8€
AOP CÔTE DE PROVENCE ROSÉ WINE	4,8€	8,5€
RED WINE OF YOUR CHOICE	4,5€	8€
DIGESTIVE	4CL	
CALVADOS COGNAC		6€
WILLIAMS PEAR BRANDY		

AFFOGATO 5€

COFFEE CALVADOS/COGNAC 7,5€

COFFEE AMIENS MACARON 4€

IRISH COFFEE 7,5€

DISTELLERIE D'HAUTEFEVILLE 4CL

SINGLE MALT WHISKY 8€

DRY GIN - EXPLORATEUR + TONIC FEVER TREE 9,5€