


LA BASILIQUE



..... OPEN FROM TUESDAY TO SUNDAY



Since 1954 

LA BASILIQUE

... APÉRITIF ...

Olives to share	4.50
Slice of Foie Gras and toast	8.50
semi-cooked foie gras with fig confit	
Slate to share	18.00
Olives, selection of cold cuts and cheeses	
Plate of fries to share	5.00

... SALADS ...

Warm Goat Cheese Salad and Honey	
salad, warm goat cheese on toast, smoked bacon vinaigrette	
as a starter	8.00
as a main course	15.00
Gourmet Salad	
salad, Foie gras, smoked duck breast, vinaigrette with cream and chives	
as a starter	12.00
as a main course	19.50

... OYSTERS ...

Oysters suggested depending on availability

... STARTERS ...

Plate of cold cuts	8.00
Selection of cold cuts with condiments	
Gravlax Salmon	12.00
Homemade Gravlax Salmon slice	
Homemade Foie Gras with Figs	16.00
Semi-cooked Foie Gras with fig confit flavored with Monbazillac	
Pan-Seared Foie Gras	22.00
Pan-seared Foie Gras escalopes with spring honey syrup and gingerbread	
Truffle-flavored egg cocotte	8.00
egg, truffle condiment, cream, Emmental cheese, baked in the oven	
Onion soup gratin	8.00
homemade, croutons and emmental	
Ficelle Picarde	8.00
filled crepe with ham, mushroom duxelles and fresh cream, baked au gratin, regional specialty	
Snail Casserole	12.50
a dozen Bourgogne snails, with homemade parsley butter	

"Happiness is in the kitchen"
Paul Bocuse

All prices are in Euros including taxes, service included, excluding drinks.
Our cuisine is homemade, we can advise you in case of allergies or food intolerances'

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... THE DISHES ...

Ficelle Picarde and salad 15.50
2 pieces as a main course, filled crepe with ham, mushroom duxelles, sour cream, baked au gratin, regional specialty

Omelette of your choice 15.00
Omelette with three eggs, to be composed, plain, cheese, bacon

Sliced roasted duck breast, 18.00
Orange sauce

Chicken Supreme 18.00
with Maroilles Cheese and Leeks

Roasted lamb shank with thyme 24.50
low temperature cooking

All dishes, meats, and fish are served with the garnish of the moment

extra vegetables or fries 3.00
extra sauce 1.00

... PETIT GASTRONOME MENU 14€ ...

Choice of

Omelette

Ficelle Picarde

Chicken nuggets

and choice of

One scoop of Ice Cream

Dame Blanche

Apple Compote

Children's menu - under 12 years old

... THE MEATS ...

Grilled Bavette simmental 18.00
steak, minimum 180 g
béarnaise, pepper,
maroilles or shallots sauce

Grilled 300g ribeye steak 26.00
béarnaise, pepper,
maroilles or shallots sauce

Grilled Beef Fillet 30.00
200g of tender meat
with béarnaise, pepper,
maroilles or shallots sauce

Beef fillet Périgourdine 39.00
200g of tender meat with Périgourdine
sauce, pan-fried foie gras escalope

*Suggestions for current dishes
on the blackboard*

... THE FISH ...

One-sided salmon 18.00
with béarnaise sauce

Scallops from our coasts,
depending on availability, as a suggestion

*Suggestions for fish
of the moment on blackboard*

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DESSERTS

Selection of 3 cheeses	7.00	Dame Blanche	7.00
Chocolate Mousse	7.00	vanilla ice cream, hot chocolate, whipped cream	
Homemade		Café Liégeois	7.00
Gourmet coffee	9.00	coffee ice cream, espresso coffee, caramel, whipped cream	
(coffee or tea and 3 small desserts)		Iced nougat	7.00
Rum Baba	7.50	custard sauce	
and whipped cream		Sorbet & Alcohol	9.00
French toast	7.00	-exotic fruits and strawberry liqueur	
custard sauce		-blackcurrant soaked in vodka	
Crème brûlée	8.00	-lemon and vodka (Colonel)	
flambé with Grand Marnier		Ice cream sundae	1 scoop 3.50
Chocolate fondant	8.50		2 scoops 6.00
with a choice of ice cream scoop			3 scoops 8.00
The Chocolate Profiterole	9.50	vanilla, chocolate, coffee, pistachio, strawberry, blackcurrant, raspberry, passion fruit, coconut, rum raisin, salted caramel, lime	
homemade choux, vanilla ice cream, hot chocolate and whipped cream			

the heating still

		Alcools 4 cl	
The little gourmet	12.50	Old Armagnac Bas Armagnac	12.00
the gourmet coffee with a digestive		Armagnac 10 years old	8.00
Armagnac, Cognac, Calvados, Get 27 or 31, Bacardi Amber Rum, flavored rum, Baileys, pear or raspberry eau de vie		Cognac from the island of Re	8.00
Gourmet Champagne	18.50	Old Plum of Souillac	8.00
the gourmet coffee and a glass of Champagne		Old Calvados	8.00
Irish Coffee	10.00	Pear or raspberry brandy	6.00
4 cl of whisky, coffee, whipped cream		Get 27 - Get 31 - Limoncello	6.00
Rum Coffee	10.00	Baileys	6.00
4 cl of Bacardi rum, coffee, whipped cream		Chartreuse verte 55°	8.00
French Coffee	10.00	Rum Punch Roasted Pineapple Basilic	6.00
4 cl of Cognac, coffee, whipped cream		Rum Punch Vanilla Passion	6.00
		Rhum Don Papa or Diplomatico	8.00
		Zacapa Guatemala amber Rum	10.00
		Governor 1648 Rum xo 10 years	10.00
		Eminente Cuban amber Rum	12.00

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