



MENU



You do have allergies ? The staff is at your service.
On request, you will have all information about the declaration of allergens in our dishes.

"BISTROT" MENU

At lunch on weekdays, only

22.00€

Choices :

Seasonal starter or Herring with potatoes in oil

Meal of the day or Fish stew

2 scoops of ice cream or Homemade chocolate mousse

STARTER + MEAL

or

MEAL + DESSERT

+ 1 coffee



CHILDREN MENU

(up to 12 years old)

12.50€

Choices

Mussels • Steak and french fries • White fish filet and french fries

Crepe with sugar or chocolate • 1 scoop of ice cream

Fruit squash • Fruit syrup lemonade • Oasis Tropical

BISTROT MENU & CHILDREN MENU

STARTERS

	Fish soup. from "La maison Corrue Deseille"	12,00€
🍽	Salmon Gravlax with dill	12.50€
🍽	Seasonal soup	8,00€
🍽	Panna Cotta of mushrooms & <i>grape seed vinaigrette</i>	11,00€
🍽	Maroilles baked egg & its brioche soldiers	10.00€
🍽	Herrings with potatoes in oil	10,00€
🍽	Fish oven dish	14.50€

- *mussels, shrimps, salmon trout, leeks, carrots, mushrooms and sauce of crustaceans*

STARTERS

FISHES

Tuna's Tataki, sesame & lime, oil sauce

- *sweet potato's fries*

Cod in a chorizo crust

- *potatoes and seasonal vegetables*

Burger of salmon trout seared & its avocado mousse

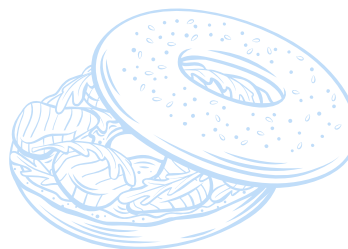
- *Bao's bread with french fries and mayonnaise*

Fish Stew of Cote d'Opale's fishermen

- *Fish according to availability, mussels, shrimps, seasonal vegetables, potatoes & saffron's sauce*

Roast sea bream with red butter

- *potatoes and seasonal vegetables*



19,00€

24,00€

19,00€

20,00€

21,00€



MUSSELS & FRENCH FRIES

Marinières in white wine

With garlic cream

With Maroilles cheese cream

With chorizo cream

16,00€

17,00€

17,00€

17,00€

FISH & MUSSELS WITH FRENCH FRIES

SEAFOOD

Whelks - *Homemade mayonnaise* 11,00€

Platter of pink shrimps - *Homemade mayonnaise* 13,00€

Platter of Côte d'Opale - *Pink shrimps, 2 oysters, whelks* 17,00€

Oye-Plage n°3's Oysters

Oysters raised in Oye-plage by a little producer: Mytilimer, and distributed by Norocean

• 6 huîtres 18,00€

• 9 huîtres 23,00€

• 12 huîtres 30,00€



PLATEAUX DE FRUITS DE MER

(booking required, 24 hours before)

The Gris-Nez (for 1 person) 45.00€

1 crab, pink shrimps, 3 oysters n°3, whelks, 3 langoustines



The Blanc-Nez (for 2 people)

87.00€

2 crabs, pink shrimps, 6 oysters n°3, whelks, 6 langoustines

SEAFOOD & PLATTER

MEATS

Yellow Poultry supreme, Waterzoi way

- leeks, carrots, potatoes & its creamy sauce

Butcher's choice cut - about 200g

Beef tartare - about 180g

Burger Carnot

- Bun's bread, minced beef, whole grain mustard's mayonnaise, onions pickles, Sablé de Wissant au gratin, pork belly and lettuce

Burger of the Moment

- Ask our team about the specificity of that burger !

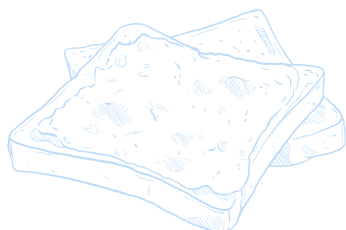
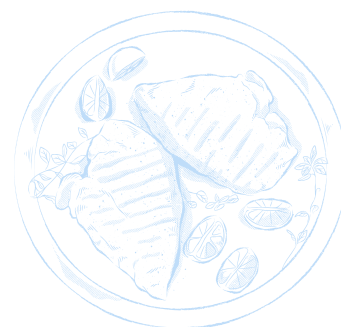
19.00€

21.00€

19.00€

20.00€

22.00€



WELSHES

Simple - toasted bread, cheddar melted with beer

16.00€

Complet - toasted bread, cheddar melted with beer, ham and a fried egg

17.00€

Welsh Burger - burger, steak, cheddar melted with beer

22.00€

MEATS & WELSHES

SALADS

Breaded goat cheese salad 19,00€

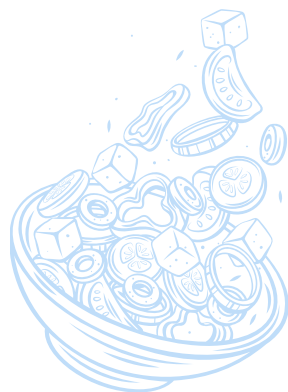
- lettuce, goat cheese breaded with speculoos on brioche bread toast and some crunchy vegetables

Salad grand large 20,00€

- lettuce, cod, salmon, smoked salmon, warm potatoes, sea asparagus and crunchy vegetables

Salad of the Region 18,00€

- lettuce, potatoes, smoked sausage, lardon, wholemeal bread toast, Sablé de Wissant



SIDE DISHES AND SAUCES

Homemade mayonnaise, homemade old mustard's mayonnaise, pepper, bearnaise, Maroilles cheese cream or chorizo 1,50€

Lettuce 3,00€

French fries or potatoes or sweet potato fries or seasonal vegetables 4,00€

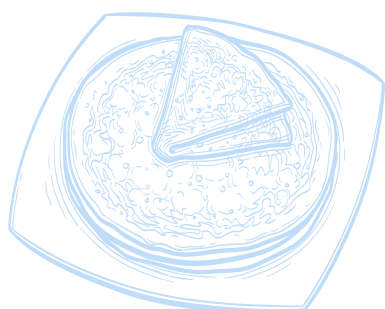
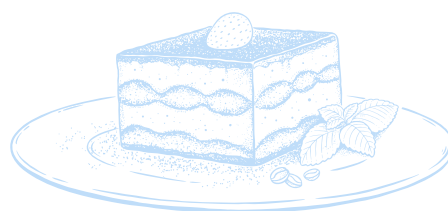


SALADS, SIDE DISHES & SAUCES

MAY YOU NEED A DESSERT ?

DESSERTS

Chocolate mousse	7,00€
Fresh fruits salad	6,50€
Caramel cream upside down	7,00€
Brioche, French toast's way	10,00€
Speculoos Tiramisu	9,00€
Apple and salted caramel pie	9,50€
Coffee with a selection of desserts	9,50€



CRÊPES

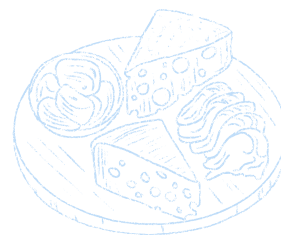
served by two pieces

Sugar	4,00€
Brown sugar	4,00€
Hot chocolate	5,00€
Hot chocolate and whipped cream	6,00€
Extra bowing	+ 2€

- Grand Marnier, Calvados, Cointreau

CHEESES

Platter of cheeses, from "Les Frères Bernard"	10,00€
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DESSERTS & CHEESE

ICE CREAM CORNER

ICE CREAM

vanilla, coffee, dark chocolate, rum-raisin, salted caramel,
milk chocolate, white chocolate, pistachio, mint & chocolate,
speculoos, carnaval, temptation of vanilla and raspberry
with meringue

SORBETS

lime, strawberry, raspberry and pineapple

• 1 scoop 3,00€

• 2 scoops 6,00€

• 3 scoops 8,00€

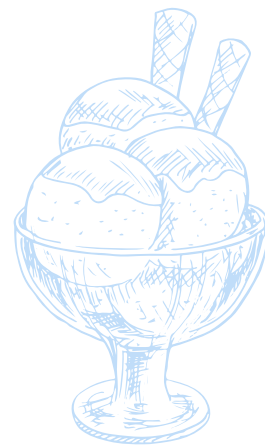
Toppings : coulis or whipped cream 2,00€

ICE CREAM CUPS

Dame blanche	9,00€
Coffee, chocolate or caramel liegeois	9,00€
Old sweetness - 1 scoop of vanilla, 1 scoop of coffee, 1 scoop of pistachio & whipped cream	9,00€
West indian sweetness - 2 scoops of rum-raisin, 1 scoop of caramel & whipped cream	9,00€
The Crunchy cup	9,00€
- 1 scoop of pistachio, 2 scoops of temptation of vanilla and raspberry with meringue & whipped cream	
The Gourmet cup	9,00€
- 1 scoop of speculoos, 1 scoop of dark chocolate, 1 scoop of caramel & whipped cream	

ALCOHOLIC ICE CREAM CUPS

Colonel - 2 scoop of lime with vodka	10,00€
Mint experience - 2 scoops of mint chocolate & Get27	10,00€
Hawaiï - 2 scoops of rum-raisin with white rum	10,00€
Iced Irish Coffee - 1 scoop vanille, 1 scoop of coffee & whisky J&B	10,00€



ICE CREAM CORNER

OUR PROVIDERS AND COLLABORATORS



THE ESTABLISHMENTS OF LIVING HÔTELS COLLECTION

OUR HOTELS

L'HOTEL DE WIMEREUX ***

78, rue Carnot
62930 WIMEREUX

LE CHATEAU DE MONTREUIL ****

4, chaussée des Capucins
62170 MONTREUIL

LA VILLA DES 2 CAPS ***

12, rue Carnot
62930 WIMEREUX

LA VILLA BOHÈME ***

2bis, Cité Pigalle
75009 PARIS

OUR BARS & RESTAURANTS

LE RESTAURANT LE CENTRE & LE BUBBLE BAR

78, rue Carnot
62930 WIMEREUX

LA TABLE DU CHATEAU

4, chaussée des Capucins
62170 MONTREUIL

LE RESTAURANT LE CARNOT

12, rue Carnot
62930 WIMEREUX



Living Hotels Collection

"des Hôtels & Demeures à vivre"