



Starters Classics

Champagne Mercier 10cl	9.90€
Royal Kir 100ml Blackberry cream, peach, blackcurrant, raspberry	9.90€
Kir White Wine 100ml Blackberry cream, peach, blackcurrant, raspberry	4.90€
Picon white wine, 15 cl	5.90€
Ricard 2 cl	3.50€
Martini 60ml White or Red	5.90€
Campari 40ml	4.90€
Suze 4 cl	4.90€
Porto Rouge 8 cl	5.50€
Lillet rosé 12cl	6.90€

Spirits

Havana Rum, 3 Years, 4cl	6.90€
Olmecca Tequila 40ml	6.90€
Vodka Wyborowa 4cl	6.90€
Absolut flavored 40ml	7.90€
Whiskies and Gins (Refer to Cellar)	
Additional soda or juice	1.50€
Red Bull supplement	3.00€

Spritz

Classic Spritz	7.90€
Spritz Royale	9.90€
Spritz Italicus	8.90€
Spritz St. Germain	8.90€
Campari Spritz	8.90€
Spritz Limoncello	8.90€

Cocktails

Classic Mojito	8.50€
Fruity Mojito Strawberry, raspberry, or passion fruit	8.90€
Mojito Royale Champagne	9.90€
Piña Colada	8.90€
Liberated Cuba	8.50€
Moscow Mule	8.90€
The Infatuation Beefeater Gin, Watermelon Red Bull	8.90€
Gin and Tonic Citadel Gin	10.00€

Mocktails

Virgin Mojito	6.50€
Virgin Fruity Mojito Strawberry, raspberry, or passion fruit	6.80€
Soft Colada	6.50€
Bora Bora Pineapple, apple, lime	6.50€
Flower Fizz Elderberry syrup, apple juice, lemon, sparkling water	6.80€

Alcohol misuse poses significant risks to your health. Consume judiciously.

Wine Cellar

WHISKIES 4cl

Ballantine's Scotland / Blended, toasted cereal	6.90€
Jack Daniel's USA / Whiskey, caramelized, artisanal	8.90€
Aberlour Rare Protection Scotland / Single malt, white fruits, grains	9.90€
The Deacon Scotland / Blended, dry, and lightly peated	8.90€
The Glenlivet Founder's Scotland / Single malt, grain, and dry	8.90€
Lot 40 Canada / Rye whiskey, rounded, vanilla	9.90€
Jameson Black Barrel Ireland / Blended, with hints of vanilla and nuts	9.90€

RUM 4cl

Havana Club 7 Years Cuba / Cocoa, Vanilla	8.90€
Spice Barbados / delectable spices, gourmet	8.90€
Don Papa Philippines / Caramel, citrus zest	9.90€
Pineapple Plantation Barbados and Jamaica / Fruity, dry	9.90€

GINS 40ml + 2€ TONIC

Beefeater Gin England / Citrus, aromatic	6.90€
Citadel Gin France / Arid, fragrant	8.00€
Christian Drouin France / sweet spices, apple	8.00€
Monkey 47 Germany / Arid, grassy	10.00€

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Beverages

Syrup supplement: €0.50

Strawberry, grenadine, mint,
peach, lemon, kiwi, violet

 Vittel 25cl	3.60€	 Fanta Orange 250ml	3.90€
Vittel 50cl	4.70€	 Fuzeta 250ml	3.90€
Vittel 1L	5.90€	 Tropico 250ml	3.90€
 Perrier 330ml	4.30€	 Coca-Cola 330ml	3.90€
 Perrier 500ml	4.90€	Revised, Nil, Cherry	
 Perrier 1 Liter	5.90€	 Sprite 250ml	3.90€
Lemonade 25cl	3.90€	 Minute Maid 250ml	3.90€
 Schweppes 250ml	4.30€	Orange, pineapple, apple, apricot, tomato	
Tonic, citrus.		 Red Bull 25 cl	4.70€
		Classic or Watermelon	

Wines

The Crimson Team

Wine Selection - Luc Lapeyre
Languedoc - Bright and delectable

The Devout - Remi Pouizin
Côtes du Rhône - Intricate and delectable

Pinot Noir J.L. Denois
Aude Valley - Robust, crimson fruits

Domaine Baudry - Chinon
Loire - Delicate and flavorful

Les Hauts Martins - Lussac Saint-Émilion
Bordeaux - Tannic, vibrant

12cl 75cl

4.70€ 24.90€

5.20€ 27.90€

6.90€ 39.00€

6.90€ 39.00€

7.20€ 42.00€

The Rosés

Grey of Grey - Domaine de la Figueiras
Camargue - Citrus, tropical fruits

Symphony - Saint Margaret
Provence - Citrus fruits, grapefruit

12cl 75cl

4.90€ 26.90€

36.00€

The Caucasians

Château Lafforgue - K-ré white
IGP Côtes Catalanes - Peach/Apricot

Château Godart - Cru Godart Blanc
Sauvignon - Vibrant and mineral-rich

Petit Chablis - La Chablisienne
Burgundy - Vibrant and delectable

Autumn Sun - Domaine Chiroulet
Côtes de Gascogne - Smooth and flavorful

12cl 75cl

4.90€ 26.00€

4.90€ 26.00€

5.90€ 29.90€

5.50€ 27.50€

Our Pitchers

IGP Méridienne (Red / Rosé / White)

12cl 25cl 50cl

4.20€ 7.50€ 11.90€

**Current wine selection:
Inquire with the server.**

Champagnes

Coupe 120ml

75cl bottle



MERCIER - Champagne
Pinot Noir, Pinot Meunier, Chardonnay; white fruits and exquisite effervescence.

9.90€ 54.00€

G.H. MUMM - Champagne
Pinot Noir, Pinot Meunier, Chardonnay. Yellow fruits and smooth bubbles.

69.00€

beers

The pressures

	25cl	33cl	50cl
 Jupiler 5.2%	4.10€	5.50€	7.30€
 Brewed IPA 6°	4.90€	6.90€	7.90€
 Vedett Extra White 4.7%	4.90€	6.90€	7.90€
 Leffe Blonde 6.6%	5.20€	7.20€	8.50€
 PVL Blonde 6.5°	5.50€	7.50€	8.90€
 PVL Amber 6°	5.50€	7.50€	8.90€
 Peace God NOVA 6°	5.70€	7.50€	8.90€
 Cuvée des Trolls 7°	5.50€	7.40€	8.70€
 Castle Rouge 8°	5.50€	7.40€	8.70€
 Chouffe 8°	5.70€	7.70€	9.40€
 Carmelite 8th	5.80€	7.80€	9.70€
 Bon Secours Prestige 9th	5.80€	7.80€	9.70€
 Peace God 10°	5.90€	7.90€	9.90€

Current beer selection

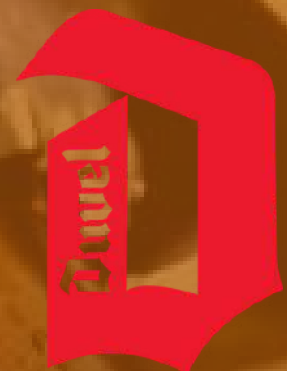
 The transient Stuut:	5.70€	7.70€	9.40€
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Did you genuinely believe we would recount stories once more?
There is no need to promise you the moon; simply relax and give one a try!

The Brasserie Caulier (Paix Dieu / Bon Secours) applies its expertise to Stuut, providing distinctive ephemeral brews.

The Containers

 Jupiler 0.0% (250ml)	4.90€
 Desperados 5.9% (33cl)	6.90€
 Duvel 8.5% (33 cl)	7.50€
 Duvel Tripel Hop Citra 9.5% (33 cl)	7.50€
 Chimay Bleue 9% (33 cl)	7.50€





Our Committees

The artisanal regional platter 16.90€

A selection of French and Italian charcuterie

The Shepherd's Plank 16.80€

A selection of cheese specialties

The specialty of the headquarters 17.90€

Cured meats or cheese?

Choose a distinctive combination of the two.

The maritime evacuation board 18.90€

A seaboard that will send chills down your spine.
the gustatory receptors

The Croustiplanche 15.90€

A platter of assorted finger foods.
As delightful as it is crispy!

Our Board Framework

A board of your selection

**Accompanied by two 50cl beers of your selection
(from our range of draught beers and 33cl
bottles).**

29.90€



Fingers food

Camembert Bites x5	5.50€
Grey shrimp croquette x1	5.50€
Chili cheese jalapeños x4	5.50€
Mozzarella sticks x5	5.50€
Onion rings x5	5.50€
Small French fries	4.00€
Large fry	6.00€
Half of a sausage	4.90€
Sausage	8.00€

formula QG: €18.90

Until 2:00 p.m. (excluding weekends)

- Dish of the Day or Ground Beef or Fish and Chips
- A Jupiler (25cl) or a glass of IGP or soft wine
- A coffee and its accompaniment

Chef's Recommendations

<< View Slate >>

Children's formula: €7.90

Minced beef or Breaded poultry or Fish and fries
1 scoop of ice cream (flavor of your preference)

Appetizers

Gravlax Salmon  **10.90€**
Carpaccio

Grey shrimp croquettes, **12.90€**
two pieces

Pan-seared snails with **10.90€**
garlic butter, tomatoes,
and croutons

Onion soup accompanied **9.90€**
by Comté cheese

Seafood & Shellfish

Mussels marinière  **15.90€**

Mussels in a creamy  **16.90€**
sauce

Mussels accompanied by  **17.90€**
Maroilles cheese

Fish and chips.  **15.90€**

Gravlax Salmon Carpaccio  **18.90€**

Pan-seared sea bass fillet,  **18.90€**
squash purée, baby fish
skewers

Salads

14 Caesar Salad  **15.90€**
Salad, chicken, Parmigiano
Reggiano PDO shavings, diced
tomatoes, hard-boiled egg,
croutons, red onions, Caesar
dressing

Breaded Camembert Salad  **16.90€**
Salad, homemade breaded
camembert, coppa, walnuts,
tomatoes, onions, cider vinegar

Vegetable salad   **15.90€**
Salad, sweet and sour vegetables,
cubed Northern mimolette
cheese

Our Risottos

Risotto of the Headquarters  **17.90€**
Risotto, cream, bacon, mushrooms, and
cheddar cheese.

Seafood Risotto  **17.90€**
Parmesan risotto, delicately seared red
mullet

Vegetable risotto   **16.90€**
Risotto, squash purée, sautéed squash
cubes, parmesan sauce

Meats

Entrecôte 300g	🍴	26.90€
Butcher's Cut Subject to arrival	🍴	18.90€
Classic Tartare	🍴	16.90€
Ground beef, onions, pickles, capers, sauce anglaise, egg yolk		
Minced beef steak, 150 grams	🍴	12.90€
Minced horse beef steak, 150 grams Fried egg	🍴	13.90€

toppings

- Crisp Potatoes
 - Oven-roasted baby potatoes
 - Garlic butter green beans
 - Pan-fried squash
- Supplementary garnish +3€

sauces

- Béarnaise
 - Tartare
 - Shallots
 - Maroilles
 - Pepper
 - Mustard
- Supp sauce +€0.50

Burgers

Option XL +
€5.90
Or two steaks

Vegetarian
option
available.

Crack eggs 🍴 15.90€
Burger bun, ground beef patty, fried egg, tomatoes, sautéed onions, caramelized onions, crispy bacon, lettuce

Classic Hamburger 🍴 16.90€
Burger bun, ground beef, smoked bacon, melted cheddar cheese, tomatoes, caramelized onions, lettuce, fried onions, pickles, burger sauce

Burger QG 🍴 17.90€
Burger bun, ground beef patty, salad, caramelized shallots, smoked bacon, house-made pepper sauce, Monts des Cats

Ch'ti Burger 🍴 18.90€
Burger bun, ground beef patty, smoked bacon, melted Maroilles cheese, tomatoes, caramelized onions, crispy onions, pickles

Chicken burger 🍴 17.90€
Burger bun, breaded chicken, tartar sauce, Bergues cheese, greens, crispy onions

Regional Cuisine

Traditional Welsh 🍴 15.90€
Melted cheddar cheese with beer, mustard-infused bread, ham, and a fried egg.

The beef from Wales 🍴 19.90€
Melted cheddar cheese paired with beer, mustard-infused bread, ground beef patty, and a fried egg.

Baked Camembert 🍴 20.90€
Camembert, new potatoes, selection of cold cuts

Chemynois Andouillette 16.90€
Traditional mustard sauce

Flemish carbonnade stew 🍴 16.90€

Canned meat 15.90€
Poultry, swine, beef

Chicken supreme gratin with Maroilles cheese 🍴 17.90€

Delectable Confections

Vanilla Crème Brûlée	🍰	7.90€
Vanilla cheesecake, Nutella center, and crushed almonds	🍰	7.90€
Dark chocolate mousse with white chocolate shavings	🍰	7.90€
Tiramisu accompanied by poached pear and speculoos	🍰	7.90€
The Marvelous by Fred's Lille Artisan		8.50€
The Extraordinary at Fred's Lille Artisan		8.50€

Culinary Experts

Coffee and confections	☕	4.90€
Tea and confections	☕	6.40€
Gourmet coffee blend	☕	8.00€
Gourmet tea selection	☕	8.50€
Irish epicurean	☕	13.00€
The Royal Epicurean Champagne	☕	13.00€

Crepes and Waffles

Sugar, Brown Sugar, or Jam	3.90€
Nutella or Whipped Cream	4.50€

Frozen Delights

MOVENPICK

Cut two balls.	5.90€
Cut three balls	6.90€
Hot chocolate enhancement	1.00€
Additional whipped cream	1.00€

The fragrances:

Vanilla, Coffee, Chocolate, Strawberry, Pistachio, Stracciatella, Rum Raisin

Sorbets:

Raspberry, Lemon, Apricot, Passion Fruit, Mango

Ice Cream

Freshly Cut Lemon, raspberry, mango-passion fruit sorbet, passion fruit purée, and whipped cream	7.90€
White Lady Three scoops of vanilla, artisanal hot chocolate, and whipped cream.	7.90€
Liège chocolate Two scoops of chocolate, one scoop of vanilla, homemade hot chocolate, and whipped cream.	7.90€
Headquarters Cup 1 scoop of stracciatella, 1 scoop of coffee, 1 scoop of vanilla, homemade hot chocolate, and whipped cream	7.90€
The Colonel (Beverage) 2 lemon balls, 2 cl vodka	8.90€
General Jack (Alcohol) 2 scoops of vanilla, Jack Daniel's 2 cl	9.90€
Captain Sparrow (Beverage) 2 scoops of rum-raisin, Havana rum 3 years 2cl	8.90€
Mango Beer Blossom (Alcohol) 2 scoops of Mango-Passion Fruit, 2 cl Beer Flower	8.90€
Poirissimo (Alcohol) 1 scoop of vanilla, 1 scoop of stracciatella, 2 cl of pear liqueur	8.90€

Warm Beverages

Express	2.20€
Decaffeinated	2.50€
Elongate	2.80€
Decaffeinated Long Brew	2.90€
Double espresso	4.20€
Cappuccino	4.50€
Homemade Hot Cocoa	4.90€
Austrian chocolate	5.50€
Viennese Coffee	4.90€
Coffee and confections	4.90€
Tea / Infusion	4.20€
Dairy supplement	0.30€
Irish coffee (whiskey)	9.90€
Jamaican coffee (rum)	9.90€
Normandy coffee (Calvados)	9.90€
Russian coffee (vodka)	9.90€



Digestives (4 cl)

Limoncello	6.90€
Baileys	6.90€
Acquire 27	6.90€
Pear	6.90€
Cognac Fine	7.90€
Hops Blossom	7.90€
Calvados	7.90€
Geneviève de Houille	8.90€
Black card	





OPEN DAILY

BREAKFAST 8:00 A.M. - 11:00
A.M.

CONTINUOUS SERVICE 11:30 A.M.
- 10:00 P.M.

CLOSING AT 12:00 PM



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