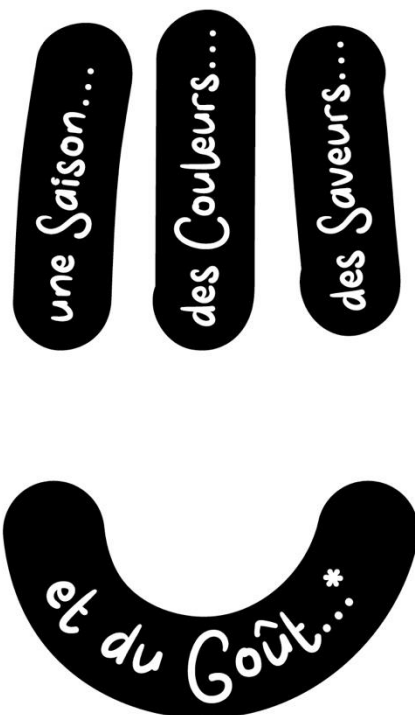




When arriving, **you feel** the warm and authentic vibes.
We cook **local fresh and seasonal produce** to highlight
our terroir cuisine.

Delicious meals arouse your senses.
All made with **eco-responsible policy.**

***watch, feel, touch, taste and smile...**

We are happy to collaborate with local :

Fraich'Leg for our potatoes and French fries
Zone d'aménagement concerté Montignette, 80260 Villers-Bocage

La Ferme des 3 châtaigniers for meats
15 rue St Jacques, 80500 Villers Tournelle

La FermOgout for cheese and milk products
16 ham Petit Cagny, 80680 Saint Fuscien

Mon Panier Nature for vegetables
32 rue du 8 mai 1945 à Camon

Les Boulangeries Cerise in Glisy (80440)
and **Le Marché au Pain** in Poulainville (80260)
For bread

La pêche de Nathan for fishes
Halle du beffroi 80000 Amiens

Le Torréfacteur Proqua for coffee
9 rue Victor Hugo, 62200 Boulogne-sur-Mer

La Brasserie Castelain for draughts
13 rue Pasteur, 62410 Bénifontaine

La maison MAURET for the organic cider
Rue de Lille, 59242 Cappelle-en-Pévèle

La maison MAZARUS for our Blanc de Blanc Champagne
72 rue des Jacobins, 80000 AMIENS

Our bees
Making our honey on site

Our meat is labelled



Greedy
meals

To share

ALONE OR TO SHARE

- **The plate of meats Les 3 châtaigniers**sausages and chorizo, raw ham, terrinefor 2...**15€50**for 4...**30€00**
- **The plate with cheese, fruits and honey** : Rollot, Boule de Lille, Neufchâtel and dry fruitpour 2...**15€50**pour 4...**30€00**

MEALS

- **Our Chef's Tartare** :**17€90**
- **Burger** *Paussy* : fresh Bun, steak 150g, local cheese St Fuscien, bacon from the farm and our famous Burger sauce *Paussy***16€90**
- **Smash Burger** : grilled steak « fracassé », Burger sauce, crudités and cheddar**15€90**
- **Mussels** by la **pêche de Nathan** : white wine, onions, celery and flat-leaf parsley**17€50**
- **Daily special and suggestion of the week** (except weekend)**12€90**

DESSERTS

- **Chocolate mousse** *Paussy* with white chocolate**6€50**
- **Crème Brûlée with Gingerbread****7€50**
- **Dame Blanche** : vanilla ice cream, chocolate sauce, whipped cream**7€90**

To taste these meals, we suggest :



The bottle of beer PVL Triple or the organic cider Mauret



The rosé Terra Santa The Côtes du Rhône Les Beaux Gosses

Our toppings : Fresh French fries, mashed potatoes, fried seasonal vegetable and perfumed rice.

Authentic
mealsSaveurs des
Hauts de France

APPETIZER

- **The Crepe of the Hortillonnages** *Paussy* : homemade crepe, cheese Rollot, ham, zucchini, cheese sauceAas appetizer ...**8€90** As meal...**16€50**
- **Burrata tomatoes** : Rondes et Green Zebra tomatoes, Burrata cheese, Basil and pesto with vegetable greens**8€90**

MEALS

- **Pasta made by** *Paussy* : Tortiglioni, raw ham, Pesto with vegetable greens**19€50**
- **The Big rib steak 250g** : berries sauce, toppings to choose.....**24€90**
- **The rib steak 1Kg to share**: toppings to choose.....**59€90**
- **Crêée du jour or fish market** : fish fillet according to delivery**19€90**
- **Daily special and suggestion of the week** (except Weekend).....**12€90**

DESSERTS

- **Ch'tiramisu with vanilla and peanut** *Paussy* : biscuits moistened with coffee Proqua and our bees' honey**7€90**
- **White cheese from the FermOgout** : our bees' honey and red fruits**6€90**
- **The Iceberg** : chocolate ice cream and mint, Get 27 and whipped cream**9€90**

To taste these meals, we suggest :



The bottle of amber beer 33cl Quentovic or the draught PVL Grand Cru 33cl



Le Chardonnay Château de Pennautier Le Brouilly Domaine Tavian

Our toppings : Fresh French fries, mashed potatoes, fried seasonal vegetable and perfumed rice.

Tasty
Meals



APPETIZER

- **Croque-Monsieur/toasties goat cheese and honey** : goat cheese, slice of cheddar, spinach and a cider vinaigrette**7€90**
- **Salted Ile flottante with salmon** : beaten egg, poached egg, smoked salmon and cream with aneth**7€90**

MEALS

- **Carbonnade Flamande with craft beer:** beef stew *Paussy***18€90**
- **Salad du Rucher** : Romaine lettuce, Burrata, dried tomatoes, antipasto vegetables, raw ham and breadsticks**20€90**
- **Poultry fillet** *Paussy* : caramelized with our bees' honey**18€90**
- **Mussels** *Paussy* : with cream and cheese St Fuscien**18€90**
- **Daily special and suggestion of the week** (except Weekend).....**12€90**

DESSERTS

- **Roasted grapefruit with our bees'honey and a lemon sorbet****6€50**
- **Ice cream with strawberries** : vanilla/strawberry ice cream, meringue, strawberries, whipped cream and honey**8€90**

To taste these meals, we suggest :



Our toppings : Fresh French fries, mashed potatoes, fried seasonal vegetable and perfumed rice.

Refined
Meals



APPETIZER

- **Salmon tartar and citrus** : Salmon, shallot, dill, cucumber, citrus and rape/grapefruit vinegar as a starter **9€50** as the main course**18€90**
- **Carpaccio of beef** : cheese Saint Fuscien salad, olive oil and oregano Simple ... **7€90** Double ...**15€50**

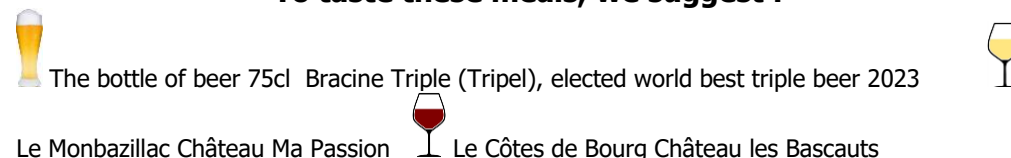
MEALS

- **Artichoke mimosa and shrimps** : Artichoke from the hortillonnages emptied in its centre and filled with a homemade preparation mimosa, rose shrimps**21€90**
- **Tournedos sauce Roquefort cheese** : topping to choose**24€90**
- **Beef skewer XL**: 300g, onions, pepper, marinade *Paussy***26€90**
- **Daily special and suggestion of the week** (except Weekend)**12€90**

DESSERTS

- **Mystery Cup** : Vanilla and caramel ice cream, meringue, pralin, caramel sauce with salted butter**8€90**
- **Coffee/tea gourmand** : three homemade desserts**6€90**

To taste these meals, we suggest :



Our toppings : Fresh French fries, mashed potatoes, fried seasonal vegetable and perfumed rice.

The CHILD MEAL (Up to 12 years old)

Meal + Dessert + Drink

9.50 €

MEALS

- **Burger** : Chopped steak (French origin), labelled « Saveur en Or », cheddar cheese melted, burger sauce
- **Chopped steak**: (French origin), labelled « Saveur en Or »
- **Nuggets** *Passy* : Chicken fillet baked
- **Fish fillet** : according to delivery

Our toppings : Fresh French fries, mashed potatoes, fried seasonal vegetable and perfumed rice. Extra topping : 2€20

DESSERTS

- **Sorbet ice cream – 2 scoops** : lemon or strawberry, vanilla, chocolate, caramel
- **Chocolat Mousse** *Passy* : homemade with white chocolate
- **Chocolate Croque-Monsieur/Toasties** : with caramel
- **White cheese** : with honey or sugar

DRINKS

Homemade iced tea, alcohol-free cocktails, strawberry lemonade, Coca-Cola, Orangina, fruit juice.

APERITIFS

- Kir blackcurrant, peach or blackberry.....**3€90**
- Kir Royal blackcurrant, peach or blackberry**11€90**
- Ricard (2cl).....**3€90**
- Martini red or white (6cl)**4€00**
- Pineau Blanc (6cl) La Chevalière.....**5€10**
- Américano homemade.....**7€90**
- Whisky Cutty Sark (4cl).....**6€40**
- Whisky J.Walker Black Label (4cl).....**9€90**
- Bourbon Jack Daniel's (4cl)**7€10**
- Gin Gordon's (4cl).....**6€40**
- Gin Citadelle (4cl).....**7€10**
- Rhum Havana Club 3 Anos (4cl).....**6€40**
- Rhum Don Papa (4cl).....**12€20**
- Vodka Wyborowa (4cl)**6€40**
- Vodka Belvedere (4cl)**10€90**

CIDER MAURET

For pure lovers of traditional cider, the organic Cider Mauret Extra Brut is made for you ! Made up of 2 varieties of apple, it is kept in fermentation longer to get up to 6,6° alcohol.

25 cl : **4€90** 33 cl : **6€40** 50c cl : **7€70**

CHAMPAGNES

- Mazarus Blanc de Blanc glass 12cl**9€90**
- Mazarus Blanc de Blanc bottle 75cl**59€00**
- Deutz glass 12cl**13€90**
- Deutz Bottle 75cl.....**75€00**

Extra soda or juice : 2€50

COCKTAILS

CLASSIC

- Mojito or Mojito Grapefruit.....**7€80**
- Daiquiri or Daiquiri kiwi**7€80**
- Spritz or Spritz Limoncello raspberry**7€80**

SIGNATURES *Passy*

- **Le Rucher** : Jack Daniel's Honey, honey liquor Lady Bee, our bees' honey, caramel, apple juice.....**8€40**
- **Le Coco Azul** : coconut cream, curaçao, gin, lemon juice**8€40**
- **Le Cosmo Cherry**: Rhum, mashed cherry, pineapple juice, cranberry juice.....**8€40**

ALCOHOL-FREE

- Le Blue Banana : Curaçao syrup, banana juice, pineapple juice, coconut cream.....**6€80**
- Le Red : mashed red fruits, pineapple juice, apple juice, cranberry**6€80**

DRINKS

WATERS

- St Amand 1L**4€90**
- Sparkling St Amand 1L.....**4€90**
- Perrier 33cl.....**4€90**

JUICES

- Orange juice, pineapple juice, tomato juice, apple juice.....**3€90**

SODA

- Orangina 25cl, Schweppes tonic 25cl, Schweppes citrus 25cl, Oasis 25cl, Coca Cola 33cl, Coca Cola cherry 33cl, Coca Cola Zero 33cl**4€10**
- Lemonade (33cl) flavour to choose**3€30**
- **Taste the homemade iced tea** 33cl : Peach, Strawberry, Kiwi or Pear.....**5€50**

WINE

WHITE

- **Chardonnay Château de Pennautier**
Glass 12cl : **4,90€** 25cl : **7,90€** 50cl : **15,20€** btl 75cl : **22,90€**
- **Muscadet Bois Acas**
Glass 12cl : **3,90€** 25cl : **6,90€** 50cl : **13,40€** btl 75cl : **19,90€**
- **Riesling Hunawihr**
Glass 12cl : **5,20€** 25cl : **8,70€** 50cl : **17,40€** btl 75cl : **25,90€**
- **Monbazillac Château ma Passion**
Glass 12cl : **7,10€** 25cl : **13,80€** 50cl : **25,60€** btl 75cl : **36,80€**

RED

- **St Chinian Plan des 4 vents**
Glass 12cl : **5,20€** 25cl : **8,90€** 50cl : **17,70€** btl 75cl : **25,90€**
- **Côte du Rhône Les Beaux Gosses**
Glass 12cl : **4,90€** 25cl : **8,60€** 50cl : **16,90€** btl 75cl : **25,20€**
- **Brouilly Domaine Tavian**
Glass 12cl : **6,10€** 25cl : **9,80€** 50cl : **18,40€** btl 75cl : **29,60€**
- **Saumur Les Longes**
Glass 12cl : **4,10€** 25cl : **7,90€** 50cl : **14,90€** btl 75cl : **23,80€**
- **Côte De Bourg Château Les Bascauts**
Glass 12cl : **5,30€** 25cl : **9,20€** 50cl : **17,60€** btl 75cl : **26,90€**
- **Médoc Héritage Chasse Spleen** bottle 75cl : **44,90€**
- **Bourgogne Haute Côte de Beaune Bouchard** bottle 75cl : **39,90€**

ROSÉ

- **Provence Masterel**
Glass 12cl : **4,10€** 25cl : **7,10€** 50cl : **13,90€** btl 75cl : **21,50€**
- **Corse Terra Santa**
Glass 12cl : **3,90€** 25cl : **6,90€** 50cl : **13,40€** btl 75cl : **19,90€**

DRAUGHTS

UNIQUE BEERS in the HAUTS DE FRANCE

• Cadette

Brewed from a large amount of hops. It gives to taste an aromatic and strong profile, balanced with tropical fruits, citrus and white fruits.

Alc. : 4,6% Vol. • Style : New England IPA – NEIPA • Hops : Galaxy, Citra, Mosaic
25 cl : **3,40€** 33 cl : **4,50€** 50c cl : **6,10€**

• Castelain Grand Cru

A beer with a refined character and subtle notes of citrus, spices and cereals.

Alc. : 8,5% Vol. • Style : Golden Ale • Fermentation : High • Hops : Types
Tettnang & Saaz, Magnum des Flandres
25 cl : **4,30€** 33 cl : **5,70€** 50c cl : **7,10€**

• Ch'ti Ambrée

After brewing and fermentation, the CH'TI Ambrée is kept for long weeks in our caves quietly and freshly in our caves to guarantee you a balanced beer with subtle and intensive flavours.

Alc. : 6,2% Vol. • Style : Strong pale ale • Note : roasted Malts, cereals, biscuit
and caramel flavour, delicate bitterness.
25 cl : **4,10€** 33 cl : **5,60€** 50c cl : **6,90€**

• Jade Blanche organic

Brewed in the pure tradition of seasons, this JADE offers a mixture and cooling.

Alc. : 4,5% Vol. • Style : French Farmhouse Ale – Saison • Note : Dry profile,
refreshing with cereal notes, vegetable, flower and spices.
25 cl : **3,90€** 33 cl : **5,30€** 50c cl : **6,60€**

• Cadette Tropical Blast

This beer with a definitely Fifty's-like style is for amateurs of style with exotic fruits.

Alc. : 6% Vol. • Style : Aromas Mango, lychee, passion fruit, pine notes • Note :
Intensive flavours of mango, lychee, passion fruit, all with a balanced bitterness !
25 cl : **3,90€** 33 cl : **5,30€** 50c cl : **6,60€**

BOTTLES of BEER

CRAFT BEERS

• Quentovic Triple (8°)

A strong beer, with many aromas. You will feel like a strange lightness for a triple beer, which almost makes it a refreshing drink. You will find aromas of malt, candy sugar and caramel. 33cl. **6€10**

• Quentovic Amber (6°)

This amber beer has converted many people thinking they don't like amber beers because of the heaviness of some. This one is light with notes of caramel and dry fruits. 33cl. **6€10**

• Quentovic White (5.6 °)

By making a white beer, Quentovic wanted a soft beer with. It's rather a success for this beer with a note of bitterness and sourness, plus typically spicy notes of white beers. 33cl. **6€10**

• Quentovic Tourbée or Peaty (6°)

Here is a beer easy to drink, with a rather not strong peat taste. It gives a beer to taste, offering subtle notes of peat. 33cl. **6€30**

• Quentovic Brune or dark (8°)

Between the Belgian and the English beer, this one has the usual flavours of Belgian dark beers but with a light sweetness. It will seem light for you... But beware of the 8% Alc. 33cl. **6€30**

• Goudale Rhum finish (7°)

Our Goudale Rhum Finish offers a dark amber colour thanks to the tannins of the oak and special malts when brewing.

For your nose, it has a powerful aroma from the perfect mixture between caramel and vanilla notes in the oak which is brewed and the fruity notes of the high fermentation. In your mouth, the bitterness is balanced with spices and vanilla then offers a woody taste giving a long finish. 33cl. **6€30**

BOTTLES of BEER

CRAFT BEERS

• PVL IPA (6°) STYLE India Pale ALE

To quench Her Majesty's subjects settled in India, the English created a lager with much hop able to resist long trips. Now here is the version with citrus, flowers and pine flavours, as cooling as a Beatles song. We are proud of the English. 33cl. **6€20**

• PVL triple (8.5°) STYLE Triple ALE

In the brewery Pèvèle, they like the figure 3.

We have the proof with this triple beer : 3 blond malts roasted and 3 hops from the Flanders perfectly combined, all 3 fermented to give strength and force to this beer. Taste, taste, and taste... Number 3 fits so well ! 33cl. **7€50**

• PVL tourbée/peaty (9.5°) STYLE Smoked Ale

For sure, this nice lager has a pronounced feeling. One that only knows in the North of Scotland, in the heart of the Highlands. The secret consists in 4 malts (pilsen, biscuit, peaty and smoky). It results in a character beer, rich in taste, with notes of biscuit. Whisky lovers will like it. 33cl. **7€90**

• PVL Grand Cru (10°) STYLE Strong Ale

With 5 varieties of hops, you will feel flavors of white grape, pineapple, flowers and spices. This PVL GRAND CRU, fermented in bottle cannot remain unnoticed. 33cl. **7€90**

• BRACINE Triple (9°)

It is a strong lager, stronger than many lagers.

It tastes creamy and balanced with a final sweet and slightly bitter touch. A big bottle to share (or not !) Elected best triple beer of the world 2023 ! 75cl. **14€10**

COFFEES and DIGESTIVES

COFFEES

• Coffee Espresso.....	2€00
• Double Espresso.....	3€50
• Decaffeinated coffee	2€00
• Double Decaffeinated	3€50
• Coffee hazelnut	2€30
• Big Cream Coffee	3€80
• Cappuccino.....	3€80

• Irish Coffee.....	7€90
• Irish Bounty.....	7€90

TEAS/INFUSIONS

• Different flavours	3€50
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DIGESTIFS

• Eau de Vie de Bière/brandy (4cl).....	6€20
• Cognac Courvoisier (4cl).....	10€90
• Cognac XO La Chevalerie (4cl).....	10€90
• Cognac XO Extra La Chevalerie (4cl).....	13€90

• Liquor of honey from Cognac - Lady Bee (4cl) La Chevalerie.....	10€90
A unique taste for this liquor made by our friends, the bees !	

• Old Prune de Souillac (4cl).....	11€40
• G27 (4cl)	6€20
• Baileys (4cl).....	6€20
• Limoncello (4cl).....	3€90
• Amaretto (4cl).....	6€20