



by
**MAISON
CHOCHOIS**

— ARTISAN —

*Experience authentic
cuisine from the
Hauts-de-France region*

*Fresh, seasonal & locally sourced
ingredients – Homemade*



STARTERS

CHEF'S COUNTRY TERRINE €6.50

*Made with pork from Hauts-Pays
and locally brewed beer from Rivière.*

TROUT RILLETES €6.50

*Fresh trout from the Anzin-Saint-Aubin
fish farm.*

**FARM EGGS WITH
HOMEMADE MAYONNAISE** €4.50

*Free-range eggs from Ferme des Flandres,
Maison Chochois style.*

DESSERTS

**TRADITIONAL NORTHERN
SUGAR TART** €5.50

*Made with brown sugar
from Northern France.*

APPLE & SPECULOOS CRUMBLE €5.50

*Made with the traditional
Flemish spiced biscuit.*

**PANNA COTTA WITH LEMON
"BÊTISES DE CAMBRAI"** €5.50

A regional confectionery speciality.

ICE CREAM

1 SCOOP : €3.00

2 SCOOPS : €5.50

3 SCOOPS : €7.50

MAIN COURSES

PAN-SEARED TROUT FILLET & RICE €14.50

*Fresh trout from Anzin-Saint-Aubin fish farm.
Served with a Chardonnay sauce
from Hauts-de-France.*

TRADITIONAL ARRAS ANDOUILLETTE SAUSAGE €16.50

*Authentic veal fraise andouillette.
Served with your choice of Maroilles PDO cheese
sauce or wholegrain mustard sauce.*

RED LABEL LICQUES CHICKEN SUPREME €14.50

Served with our rich Maroilles PDO cheese sauce.

SUMMER SALAD €12.50

*Mixed salad, tomatoes, fresh goat's cheese
and pickles.*

WELSH COMPLETE €16.50

*Traditional French Welsh Rarebit
made with local beer.*

POTJEVLEESCH €18.50

*Traditional Flemish cold terrine
of four meats.*

MAISON CHOCHOIS BURGER

SINGLE €18.50

DOUBLE €21.50

*French beef burger, Cheddar cheese,
caramelised onions, tomatoes
and our homemade sauce.*



*All main courses are served with fresh hand-cut
fries from Pom'Lorette (Angres), cooked in beef fat,
and a green salad from Ferme des 3 Tilleuls
(Sailly-lez-Cambrai).*

LUNCH FROM MONDAY TO FRIDAY (except public holidays)

SALON DU LION

BANQUETING ROOM ON THE GROUND FLOOR
& TERRACE

21 GRAND'PLACE D'ARRAS
62000 ARRAS

RESERVATIONS
03 21 59 13 90

