

LA GRANGE DES LÉGENDES

Distillerie de Biercée

Lover of traditional beers to go with your meal ?
Discover our beer pairing suggestions in our *Journal des Légendes*.

Homemade breads served with farm butter are available upon request.



For the organisation of the service, please respect

- kitchen opening times :
Thursday to Sunday 12pm-2.30pm ~ 6pm-9pm
- only one bill per table
- from 8 persons : maximum 4 different dishes per table



Our staff will do their best to serve you, keep smiling.

OUR STARTERS

Hoppas according to the chef's mood - plank ~ large plank	€ 19.00 ~ € 30.00
Parmesan Krokett' • <i>duo ~ trio</i>	€ 15.50 ~ € 21.00
Croquettes à la Beaumontoise • <i>duo ~ trio</i>	€ 15.50 ~ € 21.00
Variation croquettes • <i>trio</i>	€ 21.00
Terrine with EAU DE VILLEE	€ 13.20
Duo of Gravlax, salmon trout and salmon with GIN DES GÉANTS	€ 18.20

OUR DISHES

* served with chips

* served with chips and crudités

✓ 100% vegetarian

Payelle des Légendes • <i>potatoes, smoked bacon, oyster mushrooms, garlic confit, spring onions, mustard</i>	€ 20.30
Home-made vol-au-vent & its bouchée *	€ 21.50
Légendes meatballs Liège-style *	€ 18.90
Meatballs with tomato sauce *	€ 18.70
Fish & chips with homemade tartar sauce *	€ 21.50
Prepared beef tartare *	€ 19.80
Legends Burger *	€ 21.00
Plank of ribs with homemade barbecue sauce *	€ 25.80
Entrecôte served plain with pan-fried vegetables *	Prix du jour
Duck breast with raspberries & pan-fried vegetables *	€ 35.00
Mixed seasonal vegetables ✓	€ 19.50
Ricotta & spinach ravioli ✓	€ 20.50
Oh César salad • <i>grilled chicken fillets, egg, seasonal vegetables, cheese, croutons</i>	€ 19.20

On request: homemade croquettes, mixed salad or hot vegetables +€ 2.50

OUR HOMEMADE SAUCES

• Mayonnaise	€ 2.50
• 3 peppers	€ 3.50
• Bleu du baron	€ 3.50
• Béarnaise	€ 4.50
• Wild mushroom	€ 4.50
• Choron ~ béarnaise tomato sauce	€ 4.50
• Légendes ~ mustard, thyme, shallots, Poire à l'Armagnac	€ 4.50

FOR LITTLE GOURMETS

* served with chips * served with chips and crudités

Meatballs with tomato sauce *	€ 10.00
Meatballs Liège-style *	€ 10.00
Junior ribs *	€ 15.00
Homemade vol-au-vent & its bouchée *	€ 11.00
Junior Payelle	€ 12.00

Working with fresh products, an ingredient may occasionally be unavailable.
Thank you for your understanding.

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Each plate we serve is the result of passionate craftsmanship and genuine
commitment.

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We are proud to work with local artisans who value and uphold their
traditions.

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All our dishes are homemade, prepared with respect for the seasons and the
richness of our local terroir.

OUR PHILOSOPHY?

Short supply chains, respect for nature, eco-responsible choices, and a proud
embrace of our black, yellow, and red colors.

This approach gives true meaning to our cuisine, and we are delighted to share
it with you.

Enjoy your meal !