

M E N U

Cocktails

- Mai Tai (12cl)
 - White rum, dark rum, triple sec, cane sugar, lime juice
- Mojito (12 cl)
 - White rum, brown sugar, lime, lemonade, fresh mint
- Mojito Royal (17cl)
 - White rum, brown sugar, lime, champagne, fresh mint
- Blue Lagoon (17cl)
 - Vodka, curaçao, lime
- Spritz (17cl)
 - Sparkling wine, Apérol, lemonade
- Piña Colada (17cl)
 - White rum, pineapple juice, coconut milk
- Homemade punch (17cl)
 - White rum, Exotic juice, cane sugar, vanilla bean
- Sex on the beach (17cl):
 - Vodka, pineapple juice, cranberry juice, peach liquor
- Seasonal cocktail ! (17cl)

Non-alcoholic cocktails

- Virgin Mojito: (17cl)
 - Rum syrup, brown sugar, lime, lemonade, fresh mint
- Punch sans alcool (17cl)
 - Exotic juice, grenadine syrup
- Virgin colada (17cl)
 - Rum syrup, pineapple juice, coconut milk



Draft

- Premium
 - 25 cl
 - 33 cl
 - 50 cl
- Shandy / Monaco (Shandy + grenadine syrup)
 - 25 cl
 - 33 cl
 - 50 cl

Extra Picon available

- Lager or Amber (7.2°) or Ruby (5°) Goudale
 - 25 cl
 - 33 cl
 - 50 cl
- La Triplette: Lager, Amber and Ruby Goudale: 3 x 15 cl
- Non-alcoholic Goudale
- Draft liter

Local beers (bottles)

- Lager Quentovic
- Amber Quentovic
- Triple Quentovic



Soft drinks

Sodas (33 cl)

- Coca Cola, Coca Cola Zéro
- Orangina
- Perrier
- Fuze Tea
- Oasis
- Schweppes Agrumes

Fruit juices (25cl)

- Orange, apple, pineapple

Diabolo (22 cl) (lemonade + syrup)

- Grenadine, strawberry, mint, lemon

Water and syrup (22 cl)

- Grenadine, strawberry, mint, lemon

Bottled waters

San Pellegrino

- 50 cl
- 100 cl

Vittel

- 50 cl
- 100 cl



To share

- Abbeville's terrine (Mesnil delicatessen)
 - Served with glassworts
- Hot tapas : 8 pieces or 16 pieces
 - Onion rings, cod fish cake, mini chicken skewers, mozzarella sticks
- Usine's tapas :
 - Abbeville's terrine, sausage, garlic sausage, comté, toasts, glassworts, cherry tomatoes, olives, butter
- Normandy tapas:
 - Roasted camembert, grilled onions, toasts
- Veggie tapes (9 pieces):
 - Mozzarella sticks, onion rings, roasted vegetables
- Onion rings x10
- Teriyaki chicken skewers

Appetizers

- Homemade Ficelle picarde (crepe filled with ham, mushrooms and cheese)
- Beef carpaccio (1 plate)*
 - Olive oil, grana padano, basil, lemon
- 2 eggs with mayonnaise (homemade mayonnaise)
- « Surf and Turf » appetizer
 - Block of duck foie gras, smoked salmon, caramelized onions, toasts, cream
- Local cold meats degustation
 - Sausage, garlic sausage, smoked ham, glassworts
- Homemade vegetables crumble
 - Roasted vegetables, goat cheese, crumble

* defrost product



Salads

- Cesar salad:
 - Romaine lettuce, chicken aiguillettes, bacon, croutons, grana padano, cherry tomatoes, cesar sauce
- Goat salad :
 - Salad, 3 goat cheese toasts, bacon, onions, cherry tomatoes
- Veggie salad
 - Salad, 3 goat cheese toasts, roasted vegetables, red onions, cherry tomatoes
- Perigourdine salad:
 - Salad, foie gras toasts, gizzards, bacon, new potatoes, cherry tomatoes, balsamic vinaigrette
- Mountain salad
 - Salad, roasted pork, new potatoes, melted Raclette cheese, cherry tomatoes, vinaigrette

Raw meats

- Beef tartare
 - Normal size 180g
 - XXL 360g
- Double beef carpaccio plate*

* defrost product



Burgers

Our buns are made by « La craquante » bakery, located on Abbeville

- The Ch'ti:
 - Buns, chopped steak 150g, maroilles cheese, bacon, maroilles cheese sauce, salad, tomatoes, red onions, pickles
- Cheese burger
 - Buns, chopped steak 150g, cheddar, burger sauce, salad, tomatoes, red onions, pickles
- Burger Raclette
 - Buns, chopped steak 150g, raclette cheese, caramelized onions, pepper sauce, salad, tomatoes
- Bacon Burger
 - Buns, chopped steak 150g, cheddar, bacon, burger sauce, salad, tomatoes, red onions, pickles
- Auvergnat Burger:
 - Buns, chopped steak 150g, bleu d'Auvergne (blue cheese), bacon, caramelized onions, burger sauce, salad, tomatoes
- Veggie Burger:
 - Buns, potato roasti, goat cheese, pesto sauce, salad, tomatoes, pickles

Announced weights are approximative

DOUBLE PLEASURE ?

- Steak
- Bacon
- Potato roasti
- Cheddar



Meats

From €9.10

- Grilled prime rib of beef - 450g
- Grilled rib steak - 300g
- Snacked flank steak - 170g
- Thick rumsteak steak - 180g
- Beef tournedos
 - Rossini option
- Marinated skirt steak - 170g
- Snacked chopped steak de boeuf - 150g
- Grilled ham
- Snacked chicken supreme
- Chicken wings BBQ (8 pieces)
- Marinated spider pork skewer - 150g
- Grilled Andouillette AAAAA (French typical sausage)
- Spare ribs BBQ - 450g
- The Usine Mix
 - Spare ribs, rumsteak thick steak, marinated beef skirt, spider pork skewer

Announced weights are approximative

Specialities

From €9.50

- Homemade daily special
 - Only from Monday to Friday
- Beef carbonnade (Nothern French dish with beef slowly cooked with beer, vegetables and ginger bread)
- Chicken thigh with Maroilles cheese
- Potjevleesch - 250g (cold meat terrine)
 - 3 meats: chicken, rabbit, pork
- 2 homemade Ficelles picardes (crêpe filled with ham, mushrooms and cheese)
- Half roasted Camembert
 - Served with new potatoes and cold meats
- Veal stew
- Lamb knuckle flavoured with thyme



Fishes

- Salmon pieces with its béarnaise sauce
 - Served with mushrooms and parmiggiano risotto
- Fish & chips
 - served with French fries and tartar sauce

Sides and Sauces

- Sides
 - French fries
 - New potatoes
 - Mushrooms and parmiggiano risotto
 - Homemade roasted vegetables
 - Homemade mashed potatoes
- Plate of side dish
- Extra side
- Sauces
 - Roquefort, pepper, shallots, Maroilles cheese, mayonnaise, béarnaise, BBQ, tartare
- Extra sauce

Cheeses:

- Local cheeses trolley

Wines & Ciders

Bottled wines

Red wines

- Bordeaux rouge Sauv'Terre (BIO)
 - AOP Bordeaux
- Saumur Champigny Les Longes
 - AOP Saumur Champigny
- Côte de Boeuf Syrah Marselan
 - IGP Languedoc Roussillon
- Côtes du Rhône La réserve de Julien
 - AOP Côtes du Rhône

White wines

- Riesling Kuentz-Bas
 - AOP Alsace
- Moelleux Villa Dria Jardin Secret
 - IGP Gascogne
- Blanc sec Château Martinon Entre deux mers
 - AOC Entre deux mers

Rosé wines

- Cabernet d'Anjou La Petite Roche

Glass of wine (12 cl) or jug of wine (25 cl ou 50 cl)

- Merlot rouge IGP vin de pays d'Oc
- Grenache gris rosé IGP vin de pays d'Oc
- Chardonnay blanc IGP vin de pays d'Oc

Cider

- Cidre brut fermier du pays des Coudriers (80260 St Gratien)
 - Bottle (75 cl)
 - Glass (18 cl)



Menus

Usine's Menu: Course + Dessert + Drink

€19.95

- Courses
 - Thick rumsteack steak
 - Mountain salad
 - Chicken thigh with Maroilles
 - Raclette Burger
- Desserts
 - « Bread pudding style » brioche
 - Local cheeses trolley
 - VIP Cup
 - Gourmet coffee

Extra for another dessert excepted the Dessert Mix: €1.50

- Drinks
 - Glass of red, white of rose wine (12 cl)
 - Draft 25cl
 - Vittel or San Pellegrino 50 cl
 - Coca-Cola, Coca-Cola Zéro, Orangina, Fuze Tea

Brewer Menu: Course + Dessert + Drink

€16.95

- Courses
 - Snacked chicken supreme
 - Snacked flank steak
 - Fish & chips
 - Half spare ribs
 - Cesar Salad
- Desserts
 - Homemade special dessert
 - Floating island
 - P'tit café de l'Usine (small Gourmet Coffee)
 - 2 scoops of ice cream

Extra for another dessert excepted the Dessert Mix: €1.50

- Drinks
 - Glass of red, white of rose wine (12 cl)
 - Draft 25cl
 - Vittel or San Pellegrino 50 cl
 - Coca-Cola, Coca-Cola Zéro, Orangina, Fuze Tea



Workshop Menu: Course + Drink ou Course + Dessert

€9.50

- Courses
 - Homemade daily special
 - Workshop salad
 - Salad, new potatoes, melted cheese, bacon, cherry tomatoes
 - Marinated spider pork skewer
 - 3 fried eggs with bacon
 - Grilled ham
- Desserts
 - Homemade Special dessert
 - P'tit café de l'Usine (small Gourmet Coffee)
 - Fromage blanc
 - 2 scoops of ice cream
 - Homemade crepe with sugar
- Drinks
 - Glass of red, white or rose wine (12 cl)
 - Draft 25cl
 - Vittel or San Pellegrino 50 cl
 - Coca-Cola, Coca-Cola Zéro, Orangina, Fuze Tea

Children Menu (up to 10 YO): Course + Dessert + Drink

€6.20

- Courses
 - Cheese burger
 - Buns, chopped steak 100g, cheddar, ketchup
 - Chicken nuggets
 - Chopped steak 100g (*well-done cooked*)
 - Fried egg
- Desserts
 - Chocolate crepe
 - Fruit puree
 - 2 scoops of ice cream
- One glass of drink
 - Coca-Cola
 - Fruit juice
 - Oasis
 - Syrup with lemonade or still water



Desserts

- Homemade special dessert
- Fromage blanc
 - served with speculoos and coulis (red berries or toffee or local honey or chocolate)
- Homemade chocolate mousse
- Cheesecake *
 - Served with coulis : red berries or toffee or local honey or chocolate
- Gourmet Crepe
 - Homemade crepe, hot chocolate, seasonal fruits, vanilla ice cream, whipped cream
- « Tarte tatin » with cream
- Chocolate lava cake*
 - served with white chocolate ice cream and chocolate coulis
- 2 scoops of ice cream
- 2 or 3 Profiterole choux buns
- Homemade apple crumble
- Crème brûlée
- Brioche façon pain perdu*
 - served hot with vanilla ice cream and toffee coulis
- Dessert Mix
 - Mini crème brûlée, 1/2 waffle with whipped cream, mini tropézienne*, fresh fruits and one Profiterole choux bun

Compose your own VIP Cup

- 3 scoops of Ice cream
 - Vanilla, chocolate, white chocolate, coffee, toffee, strawberry, mint chocolate, lemon, red berries, rum-grapefruit, coconut
- 1 coulis:
 - Red berries, toffee, hot chocolate, local honey
- 1 topping
 - Waffle, chocolate sticks, marshmallows, spéculoos, seasonal fruits

Gourmet Coffees

- Le petit café de l'Usine (Small Gourmet coffee)
 - Espresso coffee, fromage blanc and coulis
- Le café gourmand (Gourmet Coffee)
 - Espresso coffee, mini chocolate lava cake mini crème brûlée*, mini tropézienne*

*= defrost product



Hot drinks

- Espresso ou decaf
- Double coffee
- Vienna Chocolate
- Vienna Coffee
- Irish coffee
 - coffee, whisky, cane sugar, whipped cream
- Teas
 - 6 different flavours

Liquor and alcoholized Cups

- Colonel Cup
 - Lemon sorbet, vodka
- Mint Cup
 - Mint-chocolate ice cream, mint liquor
- Cognac
- Mint Liquor
- Pear Liquor
- The Cloud
 - 2 cl of cognac, 4 cl of mint liquor