

# WELCOME



# CROCODILE

RESTAURANT & BUFFET

Did you know that the name Crocodile doesn't come from the animal, but from a legendary type of electric locomotive, famous for its elongated shape and green color? Introduced in 1919 in the Swiss Alps, this articulated locomotive was engineered to tackle the steepest slopes. Its unmistakable silhouette quickly earned it the nickname "Crocodile" — a name that became iconic far beyond Switzerland. At Crocodile, we draw inspiration from this railway heritage to create an immersive dining experience: a setting that evokes a classic train carriage, combined with the comfort, warmth, and conviviality of a good meal shared with family or friends. We are a Belgian family-owned company, established in France for over 35 years and now proudly led by the third generation. We welcome you with generous buffets, carefully grilled meats, unlimited drinks, and an atmosphere designed for both young and old.

All aboard for a delicious ride.

# THE WAGON BAR

(An aperitif before departure)

## Crocodile Cocktail (15 cl) – €7

Our house special, created by the chef: orange juice, vodka, Soho and curaçao.

## Crocodile Mocktail (15 cl) – €7

A refreshing blend of lime and lemongrass, topped with a delicate mint and lime foam.

## Mojito / Virgin Mojito (20 cl) – €8

The Cuban classic: white rum, lime, fresh mint, cane sugar and sparkling water. A true burst of freshness. Also available alcohol-free.

## Royal Mojito (20 cl) – €9

An elegant twist on the classic Mojito: white rum, lime, fresh mint and cane sugar, finished with a splash of sparkling Crémant.

## Strawberry Mojito / Virgin Strawberry Mojito (20 cl) – €8

A fruity variation of the Cuban favorite: lime, fresh mint, strawberry, cane sugar and sparkling water. Also available alcohol-free.

## Aperol Spritz (18 cl) – €8

The Italian classic: Aperol, sparkling wine and a splash of soda water, served chilled with a slice of orange.

## Crémant de Bourgogne (Glass) – €5 / (75 cl) – €22

Elegant and fresh, with fine bubbles and notes of white fruits.

## Kir (12 cl)

Kir Cassis – €4

Kir with Crémant (blackcurrant, violet or peach) – €6

## Vodka Orange (15 cl) – €5

A simple and refreshing classic made with vodka and orange juice.

## Ricard (2 cl) – €4

## Martini Bianco or Rosso (5 cl) – €4

## Whisky (4 cl)

William Lawson's – €6

Jack Daniel's – €6

## Orange Juice (15 cl) – €3.5

## Leffe Blonde (Draught) (33 cl) – €5.5 / (50 cl) – €9

Authentic Belgian abbey beer, smooth and well-rounded, with notes of vanilla and clove. Golden, balanced and full of flavor.

## Leffe Blonde 0.0 (33 cl) – €5.5

Alcohol-free Belgian abbey beer. All the character of a Leffe, without the alcohol.

## La Chouffe (33 cl) – €5.5

Available in Blonde or Rouge. Belgian beer with fruity notes and a subtle spicy touch.

## Karmeliet (Draught) (33 cl) – €5.5 / (50 cl) – €9

A characterful Belgian Tripel with fruity and spicy aromas.

Want to discover more local beers?

Have a look at our specials board.

# ON-BOARD MENUS

(Your gourmet journey, non-stop and at a smart price)

 <b>2 Courses</b>	 <b>3 Courses</b>	 <b>All-In</b>	 <b>Kids</b>
<b>Two-Course Menu</b>	<b>Three-Course Menu</b>	<b>The Crocodile All-Inclusive Menu</b>	<b>A tasty moment for our little ones</b>
Seasonal buffet or Dessert buffet Choice of main course Drinks buffet	Seasonal buffet Choice of main course Dessert buffet Drinks buffet	Aperitif of your choice Seasonal Buffet Choice of main course Dessert buffet Coffee or tea Drinks buffet	Choice of main course Breaded chicken tenders Breaded fish fillet Hot dog sausage 100% beef cheeseburger Dessert buffet Drinks buffet Surprise gift
<b>€27</b>	<b>€32</b>	<b>€39</b>	<b>€8</b>
Extras not included	Extras not included	Extras not included	For kids up to 10 years old

# THE TRAIN CONDUCTOR'S MENU

(Unlimited drinks buffet on board)

## All-you-can-eat Crocodile Pork Ribs – €21

Plain or with our signature Crocodile BBQ sauce.

## Traditional Troyes Andouillettes – €20

Two andouillettes served with a classic wholegrain mustard sauce. A traditional specialty with an authentic, generous flavor.

Also available as a single portion (1 andouillette) – €16

## Steak (160 g) – €20

Tender Belgian Blanc-Bleu beef, full of natural flavour.

Served with a sauce of your choice – simple, classic, and perfectly grilled.

## Beef Carpaccio, sliced to order – €18

A house specialty made with French beef, thinly sliced on the spot, topped with rocket, pesto sauce, sun-dried tomatoes and shavings of Grana Padano.

## Crocodile Burger (beef or crispy chicken) – €19

Beef burger with crispy bacon and melted cheddar, or breaded chicken fillet coated in cornflakes. Topped with rocket, red onions, tomato and our homemade Crocodile burger sauce. XXL version? Double steak or chicken +€4

### Choice of side dish

Fries • Croquettes • Baked potato • Seasonal vegetables  
Seasonal mashed potatoes • (Extra portion +€1)

## Roasted Salmon Fillet with Lemon and Champagne Sauce – €19

Perfectly roasted salmon, served with creamy leek puree, a delicate champagne sauce, and a drizzle of fresh dill oil.

## Vegetable Quiche with a Hint of Honey – €18

Homemade quiche with leeks, slowly cooked cauliflower, peas, pine nuts, and a touch of honey. Served with a side of crisp salad. Vegetarian and full of flavor.

## Chicken with Maroilles – €20

Chicken slowly cooked at low temperature, gratinated with a creamy sauce made from Maroilles AOP farmhouse cheese from Thiérache. A hearty and flavorful regional specialty.

## Welsh – €19

Northern specialty: a slice of bread generously topped with melted cheddar and ham, then gratinated in the oven. A classic, ultra-comforting, rich and indulgent dish, served piping hot.

## All-you-can-eat Seasonal Buffet – €20

Discover the Crocodile seasonal buffet – your all-you-can-eat main dish, with a side of your choice for an extra gourmet touch.

### Sauces of your choice

Béarnaise • Wholegrain mustard • Pepper • Shallot • Maroilles  
All homemade from family recipes • (Extra portion +€1)

