THE WAGON BAR

(An aperitif before departure)

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) – €6
Available in blonde or red. Belgian beer with fruity notes and a subtle spicy touch.

Karmeliet (Draught) (33 cl) – €6 **/ (50 cl)** – €10
A characterful Belgian Tripel with fruity and spicy aromas.

Want to discover more local beers?
Have a look at our specials board.

Martini Bianco or Rosso (5 cl) – €4

Whisky (4 cl)
William Lawson's – €6
Jack Daniel's – €6

Ricard (2 cl) – €4

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.

Love Potion (15 cl) - €7
A fresh and tangy red berry mocktail topped with a creamy lemon foam.

Sangria (15 cl) - €8
A summer classic made with fresh fruit. 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.

Orange Juice (15 cl) – €3.5

ON-BOARD MENUS

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

Main course + Dessert
Choice of main course
+
Dessert buffet
€21
Excluded drinks

Starter + Main course
Seasonal buffet
+
Choice of main course
€23
Excluded drinks

3 Courses
Seasonal buffet
+
Choice of main course
+
Dessert buffet
€28
Excluded drinks

All-In
Aperitif of your choice
+
Seasonal buffet
+
Choice of main course
+
Dessert buffet
+
Coffee or tea
+
Drinks buffet
€38

Kids
A tasty moment for ou youngest guests
Choice of main course
Breaded chicken tenders
Breaded fish fillet
Hot-Dog sausage
100% beef cheeseburger
Seasonal buffet
Dessert buffet
Drinks buffet
Surprise gift
For kids up to 10 years old
€8

ALL-YOU-CAN-DRINK TRAIN BAR €3

(Add the train bar to your package and enjoy unlimited drinks available at the buffet)

THE TRAIN CONDUCTOR'S MENU

(Delicious dishes, distinctive recipes and carefully selected ingredients to satisfy every traveller)

Traditional Troyes Andouillettes – €16
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) – €12

Steak (160 g) – €16
Tender Belgian Blanc-Bleu beef, full of natural flavour.
Served with a sauce of your choice – simple, classic, and perfectly grilled.

Beef carpaccio, sliced on the spot – €14
A house speciality: French beef sliced to order, served with rocket, pesto sauce, sun-dried tomatoes and shavings of Grana Padano. A taste of freshness for maximum indulgence!
All-you-can-eat : +€7

XXL spicy chicken skewer – €17
A large herb-marinated chicken skewer, grilled to perfection, tender and full of flavour. Served with a side of your choice.

Chicken with Maroilles – €16
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.

Lorraine Burger - €15
Treat yourself to a Munster cheese burger topped with a beef patty, bacon, rocket, tomato, red onions and our homemade Crocodile burger sauce.
Also available in an XXL version for an extra indulgent treat: +€4

Crocodile Burger (beef or crispy chicken) – €15
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

All-you-can-eat Crocodile Pork Ribs – €16
Plain or with our signature Crocodile BBQ sauce.

Roasted salmon fillet, linguine, tomato, and basil oil – €16
Perfectly roasted salmon, served with linguine, roasted tomatoes and a hint of basil.

Tomato and mozzarella quiche Ⓥ – €14
Homemade quiche with tomato and mozzarella, served with a fresh salad. A simple and tasty vegetarian dish with summery flavours.

All-you-can-eat Seasonal Buffet – €15
Discover the Crocodile seasonal buffet – your all-you-can-eat main dish, with a side of your choice for an extra gourmet touch.

Choice of side dish
Fries • Croquettes • Baked potato • Green beans
Linguine • (Extra portion +€1)

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

Alcohol abuse is dangerous for your health. Consume responsibly. Offer valid for 2 hours.
Buffets are for individual use only and may not be shared. Crocodile restaurants reserve the right to intervene to prevent excessive alcohol consumption if it endangers the safety of the environment.
Limit of 3 soft drinks from the buffet per person. Additional soft drinks from the buffet: +€1.

Scan for allergen information.
Menu available Monday to Friday at lunchtime.
One bill per table.