

(An aperitif before departure)

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

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

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

A characterful Belgian Tripel with fruity and spicy aromas.

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

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

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

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

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

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

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

A fresh and tangy red berry mocktail topped with a creamy lemon foam.

A summer classic made with fresh fruit. Also available alcohol-free.

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

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

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

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

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

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

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

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) – €13

Tender Belgian Blanc-Bleu beef, full of natural flavour.
Served with a sauce of your choice – simple, classic, and perfectly grilled.

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

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

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.

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

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

Plain or with our signature Crocodile BBQ sauce.

Perfectly roasted salmon, served with linguine, roasted tomatoes and a hint of basil.

Homemade quiche with tomato and mozzarella, served with a fresh salad. A simple and tasty vegetarian dish with summery flavours.

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)

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

