THE WAGON BAR

(An aperitif before departure)

Crocodile Cocktail (15 cl) – €7.5
Our house special, created by the chef: orange juice, vodka, Soho and curaçao.

Crocodile Mocktail (15 cl) – €6
Our famous original homemade recipe made with orange juice and passion fruit juice, topped with a creamy lemon mousse.

Mojito – €8 **/ Virgin Mojito (20 cl)** – €7
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 – €8 **/ Virgin Strawberry Mojito (20 cl)** – €7
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.

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

Orange Juice (15 cl) – €3.5

Martini Bianco or Rosso (5 cl) – €4

Whisky (4 cl)
William Lawson's – €6
Jack Daniel's – €6.5

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 red. 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)

Drinks included

Express	Main course + Dessert	Starter + Main course	3 Courses	All-In	Kids
Available only at lunchtime on weekdays					A tasty moment for our youngest guests
Choice of main course + Coffee or tea	Choice of main course + Dessert buffet	Seasonal buffet + Choice of main course	Seasonal buffet + Choice of main course + Dessert buffet	Aperitif of your choice + Seasonal Buffet + Choice of main course + Dessert buffet + Coffee or tea	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
€19	€24	€26	€31	€38	€8

THE TRAIN CONDUCTOR'S MENU

(Unlimited drinks buffet on board)

All-you-can-eat Crocodile Pork Ribs – €19
Plain or with our signature Crocodile BBQ sauce.

Traditional Troyes Andouillettes – €19 🇫🇷
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) – €15

Steak (160 g) – €19
Tender Belgian Blanc-Bleu beef, full of natural flavour.
Served with a sauce of your choice – simple, classic, and perfectly grilled.

Crocodile Burger (beef or crispy chicken) – €18 🇫🇷
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.

Maroilles Burger – €18 🇫🇷
A generous beef burger, topped with melt-in-the-mouth Maroilles AOP, rocket, red onions, tomato and our homemade burger sauce. A hearty dish bursting with flavours from the North.

Beef Carpaccio, sliced to order – €17 🇫🇷
A house specialty made with French beef, topped with rocket, pesto sauce and shavings of Grana Padano.

Chicory and ham gratin with cheese sauce – €17
Tender chicory rolls with ham, topped with a creamy cheese sauce and baked au gratin.

Roasted salmon fillet with champagne and chive sauce – €19
Oven-roasted salmon, served with a creamy champagne and chive sauce, accompanied by a velvety celeriac and pumpkin purée.

Leek quiche with caramelised pumpkin, goat's cheese and walnuts Ⓥ – €17 🇫🇷
Homemade quiche, served with a fresh salad. A vegetarian dish with autumnal flavours.

Chicken with Maroilles – €19
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.

All-you-can-eat Seasonal Buffet – €18
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
Seasonal purée • (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.

🇫🇷 Product of French origin

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