

(An aperitif before departure)

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

Our famous original homemade recipe made with orange juice and passion fruit juice, topped with a creamy lemon mousse.

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.

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 Cassis – €4

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

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

Orange Juice (15 cl) – €3.5

William Lawson's – €6
Jack Daniel's – €6.5

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.

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

Drinks included

€25

€27

€32

€39

€8

(Unlimited drinks buffet on board)

Plain or with our signature Crocodile BBQ sauce.

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

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

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: €17 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.

A house specialty made with French beef, topped with rocket, pesto sauce and shavings of Grana Padano.

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

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

Homemade quiche, served with a fresh salad. A vegetarian dish with autumnal flavours.

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.

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

Fries • Croquettes • Baked potato • Green beans
Seasonal purée • (Extra portion +€1)

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

 Product of French origin

