

... À la carte ...

ENTRÉES

Gaspacho Andalou et légumes confits	11€
Foie gras « l'Oie des Pruneaux » fait maison	19€
Notre fameux saumon gravlax	13€
Terrine du Nord à la bière	12€
Salade César (sucrine, poulet rôti, oeufs durs, croutons, anchois, parmesan)	13€
Tomates de couleurs et sa burrata crémeuse	13€
Bruschetta tomates confites, feta et jambon Serrano	14€
Croustillant d'aubergines	12€

PLAT

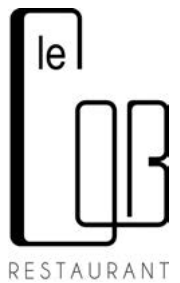
20€

PLATS

Tartare de bœuf, frites maison	21€
Filet de dorade à la provençale, sauce vierge et ratatouille maison	23€
Ballotine de volaille, chèvre frais, basilic, riz pilaf	21€
Burger de paleron confit, pain du boulanger, brie de Meaux, pickles, oignons frits	20€
Burger végétarien, pain du boulanger, brie de Meaux, pickles, oignons frits	19€
Notre fameux saumon gravlax et nos frites maison	23€
Rognon de veau au Porto et nos frites maison	25€
Filet de bœuf Rossini et ses pommes grenailles	39€
Brochette de canard « l'Oie des Pruneaux » aux figues, sauce miel, pommes grenailles et carottes rôties	23€
Poêlée de Saint-Jacques, sauce homardine et ses linguines	25€
Garniture supplémentaire	6€

DESSERTS

La profiterole du Cob	11€
Assortiment de fromages du terroir picard	12€
Glaces artisanales	10€
Tartelette passion	11€
Vacherin glacé	10€
Tiramisu fruits rouges	10€
Eclair craquelin pistache, framboises, Chantilly	12€
Le croustillant au chocolat du Cob	11€
La Chantilly tout simplement	6€



Nos plats répondent aux normes du fait maison. La liste des allergènes est disponible sur demande.

Les prix s'entendent en euros TTC service compris.



MENU « COB »

ENTRÉE PLAT OU PLAT DESSERT 28€

ENTRÉE/PLAT/DESSERT 36€

Gaspacho Andalou et légumes confits
Notre fameux saumon gravlax
Terrine du Nord à la bière
Croustillant d'aubergine

Tartare de bœuf, frites maison
Filet de dorade à la provençale, sauce vierge et ratatouille maison
Ballotine de volaille, chèvre frais, basilic, riz pilaf
Burger de paleron confit, pain du boulanger, brie de Meaux, pickles, oignons frits
Burger végétarien, pain du boulanger, brie de Meaux, pickles, oignons frits

Assortiment de fromages du terroir picard
La profiterole du Cob
Glaces artisanales
Tiramisu fruits rouges
Le croustillant au chocolat du Cob

MENU KIDS

PLAT/DESSERT 12€ À DISPOSITION JUSQU'À 12 ANS

Steak haché ou nuggets de poulet ou poisson
Garniture au choix (frites, linguines, riz pilaf ou ratatouille)
Croustillant au chocolat ou glaces artisanales

PLANCHES SUCRÉES

Assortiment de desserts	12€
Assortiment de desserts + café	14€
Assortiment de desserts + Champagne	22€



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STARTERS

STARTER	DISH
Andalusian gazpacho and candied vegetables	11€
Homemade foie gras "L'Oie des Pruneaux"	19€
Our famous gravlax salmon	13€
Northern terrine with beer	12€
Cesar salad (salad, roasted chicken, boiled eggs, croutons, anchovy, parmesan cheese)	13€ 20€
Tomatoes, creamy burrata	13€
Tomato bruschetta, feta and Serrano ham	14€
Crunchy eggplant	12€

MAIN COURSE

Raw beef tartare, french fries	21€
Provençal bream, virgin sauce, fresh ratatouille	23€
Chicken rolls, goat cheese and basil, rice pilaf	21€
Braised paleron burger, brie de Meaux, pickles, fried onions	20€
Vegeterian burger, brie de Meaux, pickles, fried onions	19€
Our famous gravlax salmon, french fries	23€
Veal kidney with porto and french fries	25€
Rossini beef, new potatoes	39€
Duck skewer "L'Oie des Pruneaux" figs, honey sauce, new potatoes and roasted carrots	23€
Fried scallops, lobster sauce, linguini	25€
Side plate	6€

DESSERTS

The « profiterole »	11€
Cheese from Picardie	12€
Homemade ice cream	10€
Passion fruit tartlet	11€
Iced vacherin	10€
Red fruits timarisu	10€
Raspberry, pistachio éclair, Chantilly cream	12€
The Cob's crispy chocolate cake	11€
Chantilly cream simply	6€



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STARTER/DISH/DESSERT **36€**

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Our famous gravlax salmon
Northern terrine with beer
Crunchy eggplant

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Provençal bream, virgin sauce, fresh ratatouille
Braised paleron burger, brie de Meaux, pickles, fried onions
Vegeterian burger, brie de Meaux, pickles, fried onions
Chicken rolls, goat cheese and basil, rice pilaf

Cheese from Picardie
Homemade ice cream
Red fruits timarisu
The Cob's crispy chocolate cake
The « profiterole »

KID'S MENU

DISH/DESSERT 12€ UNDER 12 YEARS OLD

Hamburger steak or chicken nuggets or fish (French fries, linguini, rice pilaf or fresh ratatouille)
The Cob's crispy chocolate cake or Homemade ice cream

SHORT DESSERT SAMPLES

Dessert sample	12€
Dessert sample + coffee	14€
Dessert sample + Champagne	22€



Our dishes meet the standards of home-made. The list of allergens is available on request.

The prices are in euros including all taxes.



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