

Cold Starters

Paté de Campagne 14,50

Paté de Campagne, cornichon, union, mustard

Charcuterie 14,50

Selection of cold cuts, paté, rillettes

Shrimp cocktail 15,50

Large pink shrimps, cocktail sauce, lemon

Smoked salmon 17,50

Blini with smoked salmon, capers, red onion, lemon mayonnaise

Duck liver terrine 18,50

Fig compote, brioche

Tuna tartare 18,50

Olive oil, lime, ginger, pepper

Smoked eel 18,50

Brioche toast, crème fraîche, parsley, herring caviar, chives

Salade Riche 25,50

Scallop, lobster, duck liver curls, lobster mayonnaise

Warm Starters

Shrimp croquette 4,25 a p.

Dijon mustard, fried parsley

Fishsoup 16,50

Richly filled fishsoup with crustaceans and shellfish, rouille, Grùyere and croutons

Sardines 17,50

Grilled sardines, oyster mayonnaise, lemon

Sweetbreads 18,50

Fried sweetbreads, roasted cauliflower, morel cream sauce

Scallops 18,50

Fried scallop, spinach, lentils, beurre blanc

Snails 10,50 Six

Snails in herb-garlic butter

19,00 Twelve

Fruits de Mer

Oysters

Fines de Claires No 3 3,75 la p.

Oysters from Normandy

OYSRI No 3 4,75 la p.

Irish oysters

Gillardeau No 3 4,95 la p.

Oysters from Île d'Oleron

Dégustation d'Huîtres 25,50

2 Fines de Claire, 2 Oysri, 2 Gillardeau

Plateau Fruits de Mer

Small platter fruits de mer 29,50

2 Fines de Claires, 2 Irish Prime, 2 Gillardeau, mussels, amandes

Large platter fruits de mer 62,50

2 Fines de Claires, 2 Oysri, 2 Gillardeau, large shrimps, half lobster, crabsalade, langoustine, mussels, amandes

Are you allergic to certain products? Let us know and we can take this into account.

Specialties

Prime rib for 2 (850gr)	69,50	Lobster Gratiné	Half 22,50 Whole 45,00
Prime rib from the grill for 2 people, fries, salad, béarnaise sauce		Whole/half lobster gratinated with tomato, cream, garlic and Parmesan cheese	

Vegetarian Starters

French onion soup	10,50
Onion soup au gratin with Gruyere	

Artichoke	15,00
Artichoke cooked with lemon, vinaigrette	

Tomato tarte tatin	14,50
Au gratin with goat cheese and balsamic syrup	

Vegetarian Maincourses

Deepfried cauliflower	19,50
Poached egg, Béarnaise sauce	

Aubergine a l'Italienne	21,50
Eggplant, tomato, herbs, Parmesan cheese	

Side dishes

Bread with butter	Small 2,75 Large 5,50
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Potato gratin	5,50
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Green salade	5,50
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Deepfried cauliflower	7,50
With Bearnaise sauce	

French fries with mayonaise	5,95
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Main Courses

Steak tartare 175 gr	24,50
To make yourself	

Confit de canard	25,50
Slow-cooked duck leg, fried chicory, apple, jus with calvados	

Guinea fowl breast	26,50
Roasted carrots, potato fondant, poultry jus	

Whole sea bream	26,50
Baked in the oven, candied tomato, fried potato cubes	

Sirloin steak	27,50
Pepersauce, French fries	

Grilled lamb filet	27,50
With carrots, broad beans, lamb's ears and bay leaf gravy	

Turbot	29,50
Whole baked baby turbot, spinach, samphire, sea lavender, jus and lemon	

Gamba's Flambée	29,50
With Cognac Flambéed prawns, courgette and lobster beurre blanc	

Kindsmenu (up to 12 years old)

Cuisses de poulet	15,00
Chicken thighs, fries, applesauce	

Steak haché	15,00
Steak haché, fries, tomato salad	

Pasta a la Bolognaise	12,50
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Cheeses

Munster 3,95

Chaource Armancon 3,95

Comté 3,95

Saint Agur 3,95

Crottin de Chavignol tiede 12,50
Lukewarm goat cheese, olive oil, pink peppercorns and thyme

Desserts

Sgroppino 8,50

Crème brûlée 9,50
Classic vanilla crème brûlée

Dame blanche 10,50
Vanilla ice cream, whipped cream, chocolate sauce

Chocolate mousse 11,50
Chocolate mousse, raspberry coulis

Crêpes Suzette 11,50
Crepes, orange sauce, vanilla ice cream

Cheesecake to Corsican recipe 11,50
Goat cheese, salted caramel, vanilla ice cream

Dessert wines/Specialties

Banyuls Traditionnel 7,50
Figs, mocha, spices and plums

Pineau des Charantes Rouge 7,50
Red fruits, licorice, honey and cinnamon

Louis Eschenauer Sauternes 8,50
Apricot jam, citrus fruit, honey

Muscat De Rivesaltes 7,50
Wonderfully sweet, scent of flowers and fresh grapes

French Coffee 9.50
Or with any other liqueur

Espresso Martini 11.50
Khalua, vodka, espresso

Sweets

Bonbons 2.25 la p.
From local chocolatier Smit's Delicious

Macarons 1.75 la p.

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Lunch

Croûte au fromage

Baguette, white wine garlic, Raclette, Comté, Beaufort cheese

14,50

Tarte flambée alsacienne

Flammkuchen, bacon, crème fraîche, onion and thyme

14,50

Quiche Lorraine, salade

Classic Quiche with fried bacon and Gruyère cheese

15,00

Burrata

Burrata, tomato salad, basil pesto

15,00

Omelette with truffle

Salad, brioche

18,50

Salade Niçoise

Fresh tuna from the grill, anchovies, classic garnish, mustard vinaigrette

19,50

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Snacks

Deepfried smelt
With lemon mayonaise

7,50

Bitterballs
With Dijon mosterd

7,50

Shrimp croquette
Dijon mosterd (a piece)

4,25

Crottin de chavignol tiède
Lukewarm goat cheese, olive oil, pink peppercorns and thyme

12,50

Charcuterie
Selection of cold cuts, paté, rillettes

14,50

Plateau de fromages
Selection of different cheeses

14,50

Duck Rillet
Mustard, cornichons

15,00

Apéritif

Kir (Royale)
Pastis
Aperol Spritz

Non alcoholic

Verdejo 0,0%
Sparkling wine 0,0%
Gin & Tonic 0,0%
Heineken 0.0%
Afflichem Blond 0.0%
Texels Skuumkoppe 0.0%
Radler 0.0%

Draft beer

Heineken
Afflichem Blond
Texels skuumkoppe
Alternating draft beer

Bottled beer

Brouwerij 't IJ wit
Alternating bottled beer

From 8.50

From 3,95

From 3,75

From 6,25

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3,75 la p.

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Sparkling

	Glass	Bottle
Arthur Metz Brut Prestige - Elzas	7,50	42,50
Laurent Dauphin Champagne Brut - Champagne	10,50	52,50
Veuve Clicquot Brut - Champagne		85,00

White

	Glass	Bottle
Coquillages Et Crustaces Côtes De Thau Blanc- Languedoc Mélange: Colombard, Grenache Blanc, Sauvignon Blanc, Terret	6,00	30,00
Secret De Lunes - Viognier - Pay's d'Oc	6,50	32,50
Petit Baron Blanc - Sauvignon Blanc/Sémillion - Gascogne	7,00	35,00
Cave De L'ormarine Picpoul de Pinet - Picpoul - Languedoc	7,00	35,00
Rèserve du Petit Bois - Chardonnay - Pay's d'Oc	7,25	36,00
LaCheteau Haut Poitou - Sauvignon Blanc - Loire		38,50
Domaine Klipfel - Riesling - Elzas		38,50
Chateau Audacieux Blanc - Languedoc Mélange: Roussanne, Vermentino, Marsanne		39,50
Domaine de la Villaudiere - Sancerre - Loire		47,50
Chablis premier Cru Montmains - Domaine du Chardonnay - Bourgogne		55,00
Pouilly Fuissé 1er Cru "Les Crays" Guerrin et fils - Bourgogne		67,50
Chateau Du Tertre Margaux Blanc - Bordeaux Mélange: Sauvignon Blanc, Viognier, Gros Manseng		67,50
Victor Berard Condrieu - Viognier - Rhône		72,50

*All years and stock subject to change.
Looking for something different? Ask our service staff about our wine booklet*

Rosé

	Glass	Bottle
Petit Baron Rose - Gascogne	6,50	32,50
Chateau Pigoudet Premiere - Aix en Provence	7,50	37,50
Chateau Miraval - Côtes de Provence		48,50/ 97,00

Red

	Glass	Bottle
Petit Baron Rouge - Gascogne Mélange: Cabernet Franc, Cabernet Sauvignon, Merlot	6,00	30,00
Secret De Lunes - Pinot Noir - Pay's d'Oc	6,50	32,50
Domaine Clavel - Côtes Du Rhône Mélange: Grenache Noir, Syrah, Marselan	6,50	32.50
Luc Pirlet - Malbec - Pays d'Oc	7,00	35.00
Chateau Valoussiere Audacieux Rouge - Grenache Noir/Syrah - Languedoc		39,50
Maison Rigal Les Terres Rouges - Malbec - Cahors		42,50
Pierrick Harang Le Grand Balthazar GSM2 - Languedoc Mélange: Grenache Noir, Syrah, Mourvèdre, Merlot		45,00
Domaine de la Villaudiere - Sancerre Rouge- Loire		45,00
Chateau La Pensée - Lalande de Pomerol - Bordeaux		55.00

Victor Berard Chateauneuf Du Pape - Rhône	65.00
Chateau La Fortune Margaux Rouge - Bordeaux	67,50

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