

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 terrine, 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, Gruyere and croutons

Pike perch 18,50
Skin fried pike perch, sauerkraut, eel beurre blanc, deepfried potato, chives

Sweetbreads 18,50
Fried sweetbreads, roasted cauliflower, morel cream sauce

Scallops 18,50
Fried scallop, spinach, lentils, beurre blanc

Snails 10,50 Six
19,00 Twelve
Snails in herb-garlic butter

Fruits de Mer

Oysters

Fines de Claires No 3 3,75 la p.
Oysters from Normandy

Geay No 3 4,75 la p.
Oysters from Normandy

Gillardeau No 3 4,95 la p.
Oysters from Île d'Oleron

Dégustation d'Huîtres 25,75
2 Fines de Claires, 2 Oysri, 2 Gillardeau

Plateau Fruits de Mer

Small platter fruits de mer 29,50
2 Fines de Claires, 2 Geay, 2 Gillardeau, mussels, cockles

Large platter fruits de mer 62,50
2 Fines de Claires, 2 Geay, 2 Gillardeau, large shrimps, half lobster, crabsalade, langoustine, mussels, cockles

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

Specialties

Prime rib for 2 (850gr) Prime rib from the grill for 2 people, French fries, salad, béarnaise sauce	69,50	Lobster Gratiné Whole/half lobster gratinated with tomato, cream, garlic and Parmesan cheese	Half 24,50 Whole 49,00
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Vegetarian Starters

French onion soup
Onion soup au gratin with Gruyere

10,50

Tomato tarte tatin
Au gratin with goat cheese and balsamic syrup

14,50

Artichoke
Artichoke cooked with lemon, vinaigrette

15,00

Vegetarian Main Courses

Deepfried cauliflower
Poached egg, béarnaise sauce

19,50

Célieri-rave au vin
Celeriac, mushrooms, malbec, served with bread

21,50

Side dishes

Bread with butter

3,75

Potato gratin

5,50

Green salade

5,50

Deepfried cauliflower
With béarnaise sauce

7,50

French fries with mayonnaise

5,95

Main Courses

Steak tartare 175 gr
To make yourself

24,50

Confit de canard
Slow-cooked duck leg, sauerkraut, potato mousseline, jus with calvados

25,50

Mussels
Classic mussels with French fries, sauces and salad

25,50

Guinea fowl breast
Roasted carrots, potato fondant, poultry jus

26,50

Veal cheek
Slow cooked veal cheek with roasted beet, French beans and mashed potatoes

27,50

Sirloin steak
Peppersauce, French fries, salad

28,50

Sea bream
Whole sea bream, baked in the oven, candied tomato, fried potato cubes and antiboise

28,50

Gamba's Flambée
With cognac flambéed prawns, courgette and lobster beurre blanc

29,50

Kindsmenu (up to 12 years old)

Cuisses de poulet
Chicken thighs, fries, applesauce

15,00

Steak haché
Steak haché, fries, tomato salad

15,00

Pasta a la Bolognaise

12,50

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Cheeses

Comté 3,95

Chaource Armancon 3,95

Fromage des Chaumes 3,95

Blue de Gex Mont Joux 3,95

Saint Marcellin 15,00

Lukewarm cheese from Saint Marcellin, olive oil, pink peppercorns and thyme

Desserts

Sgroppino 9,00

Crème brûlée 9,50

Classic vanilla crème brûlée

Dame blanche 10,50

Vanilla ice cream, whipped cream, chocolate sauce

Tarte Bourdaloue 11,50

Pear pie, cream, caramel, vanilla ice cream

Crêpes Suzette 11,50

Crêpes, orange sauce, vanilla ice cream

Chocolate mousse 11,50

Chocolate mousse, raspberry coulis

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

Kahlua, vodka, espresso

Sweets

Bonbons 2,35 la p.

From local chocolatier Smit's Delicious

Macarons 1,75 la p.

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Lunch

Croûte au fromage 14,50
Baguette, white wine garlic, Raclette, Comté, Beaufort cheese

Tarte flambée alsacienne 14,50
Flammkuchen, bacon, crème fraîche, onion and thyme

Quiche Lorraine, salade 15,00
Classic Quiche with fried bacon and Gruyère cheese

Baguette with merguez 15,00
Baguette with merguez sausage, piperade, harissa and mint mayonnaise

Eggs benedict Spinach 16,50
With spinach or salmon, with brioche, poached egg, bearnaise sauce Salmon 19,50

Omelette with truffle 18,50
Salad, brioche

Salade Niçoise 19,50
Fresh tuna from the grill, anchovies, classic garnish, mustard vinaigrette

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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

Saint Marcellin
Lukewarm cheese from Saint Marcellin,
olive oil, pink peppercorns and thyme

15,00

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

From 8,50

Non alcoholic

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

From 3,95

Draft beer

Heineken
Affligem Blond
Texels skuumkoppe
Alternating draft beer

From 3,75

Bottled beer

Brouwerij 't IJ wit
Alternating bottled beer

From 6,25

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Oysters from Île d'Oleron

4,95 la p.

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mussels, cockles

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shrimps, half lobster, crabsalade, langoustine,
mussels, cockles

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Sparkling

	Glass	Bottle
Arthur Metz Brut Prestige Cremant - Elzas	7,50	42,50
Gerin et Fils Champagne Tradition Brut - Champagne	11,00	55,00
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 - Pays 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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