

## 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

<b>Prime rib for 2 (850gr)</b> Prime rib from the grill for 2 people, French fries, salad, béarnaise sauce	69,50	<b>Sole meuniere</b> Pan fried sole with, potato, mushroom and lemon beurre blanc	42,50
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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

**Celeriac steak**  
Peppersauce, French fries and salad

19,50

## 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

**Mussels**  
Classic mussels with French fries, sauces and salad

25,50

**Poussin en demi-deuil**  
Oven roasted springchicken with truffle, yellow carrots, leek, potato and truffle sauce

25,50

**Lamb tenderloin**  
Grilled lamb tenderloin with carrots, samphire, spring onion, eggplant caviar and provencal jus

28,50

**Duck breast**  
Panfried duck breast with orange jus, confit chicory and orange

28,50

**Sirloin steak**  
Peppersauce, French fries and 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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## 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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## Cheeses

<b>Comté</b>	3,95
<b>Chaource Armancon</b>	3,95
<b>Fromage des Chaumes</b>	3,95
<b>Blue de Gex Mont Joux</b>	3,95
<b>Saint Marcellin</b>	15,00
Lukewarm cheese from Saint Marcellin, olive oil, pink peppercorns and thyme	

## Desserts

<b>Sgroppino</b>	9,00
<b>Crème brûlée</b>	9,50
Classic vanilla crème brûlée	
<b>Dame blanche</b>	10,50
Vanilla ice cream, whipped cream, chocolate sauce	
<b>Tarte Bourdaloue</b>	11,50
Pear pie, cream, caramel, vanilla ice cream	
<b>Crêpes Suzette</b>	11,50
Crepes, orange sauce, vanilla ice cream	
<b>Chocolate mousse</b>	11,50
Chocolate mousse, raspberry coulis	

## Dessert wines/Specialties

<b>Banyuls Traditionnel</b>	7,50
Figs, mocha, spices and plums	
<b>Pineau des Charantes Rouge</b>	7,50
Red fruits, licorice, honey and cinnamon	
<b>Louis Eschenauer Sauternes</b>	8,50
Apricot jam, citrus fruit, honey	
<b>Muscat De Rivesaltes</b>	7,50
Wonderfully sweet, scent of flowers and fresh grapes	
<b>French Coffee</b>	9,50
Or with any other liqueur	
<b>Espresso Martini</b>	11,50
Kahlua, vodka, espresso	
<b>Sweets</b>	
<b>Bonbons</b>	2,35 la p.
From local chocolatier Smit's Delicious	
<b>Macarons</b>	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

**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

**Salad with smoked duck** 18,50

Raspberry coulis, sundried tomato and pine nuts

**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

## Fruits de Mer

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3,75 la p.

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Oysters from Normandy

4,75 la p.

**Gillardeau No 3**  
Oysters from Île d'Oleron

4,95 la p.

**Dégustation d'Huîtres**  
2 Fines de Claires, 2 Geay, 2 Gillardeau

25,75

### 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

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