

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, cucumber, musterseeds, dill mayonnaise

Duck liver terrine 18,50

Fig compote, brioche

Tuna tartare 18,50

Apple, celery, radish, red 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, Grùyere and croutons

Sweetbreads 18,50

Fried sweetbreads, roasted cauliflower, morel cream sauce

Scallops 18,50

Fried scallop, spinach, lentils, beurre blanc

Gamba's Flambée 19,50

With cognac flambéed prawns, courgette and lobster 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

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

Turbot meuniere

Pan fried baby turbot, sea asparagus, lamb's ears, spring onion and jus

31,50

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

Pepersauce, 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

Poussin en demi-deuil

Oven roasted springchicken with truffle, vegetables and truffle sauce

25,50

Lobster à la Newburg

Half or whole lobster pan seared with tarragon, musterd, sherry and tabasco. With fries and salad

24,50

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

Pepersauce, French fries and salad

28,50

Sea bream

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

28,50

Cod filet

Baked cod fillet, grilled leek, almond, capers, poached oyster and eel 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

Dutch camambert 3,95

Petit Tourtain 3,95

Blue des Basques 3,95

Crottin de Chavignol 15,00

Lukewarm goatscheese from the Loire, 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

7th heaven 11,50

Champagne foam, lemon sorbet, red fruit

Chocolate cake 11,50

With caramel and passionfruit sorbet

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

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

Crottin de Chavignol
Lukewarm goatscheese from the Loire,
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

From 8,50

Kir (Royale)
Pastis
Aperol Spritz

Non alcoholic

From 3,95

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%

Draft beer

From 3,75

Heineken
Affligem Blond
Texels skuumkoppe
Alternating draft beer

Bottled beer

From 6,25

Brouwerij 't IJ wit
Alternating bottled beer

Fruits de Mer

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Oysters from Normandy

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
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Plateau Fruits de Mer

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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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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		89,50

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	7,75	38,50
LaCheteau Haut Poitou - Sauvignon Blanc - Loire		39,50
Domaine Klipfel - Riesling - Elzas		39,50
Chateau Audacieux Blanc - Languedoc Mélange: Roussanne, Vermentino, Marsanne		40,50
Domaine de la Villaudiere - Sancerre - Loire		51,50
Chablis premier Cru Montmains - Domaine du Chardonnay - Bourgogne		57,50
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		80,50

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

Rosé

Glass Bottle

Chateau Pigoudet Premiere - Aix en Provence

7,90 39,50

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

42,50

Maison Rigal Les Terres Rouges - Malbec - Cahors

43,50

Pierrick Harang Le Grand Balthazar GSM2 - Languedoc

Mélange: Grenache Noir, Syrah, Mourvèdre, Merlot

47,50

Domaine de la Villaudiere - Sancerre Rouge- Loire

47,50

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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