

Cold Starters

Paté de Campagne 14,50

Paté de Campagne, cornichon, union, mustard

Charcuterie 14,50

Selection of cold cuts, paté, rillettes

Crab cocktail 15,50

With avocado and pomelo

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.

Lemon mayonnaise

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, braised cabbage, fennel seed, beurre blanc with curry

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 Geay, 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, crabsalad, 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, spinach, potato 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

Confit de canard

Confit duck with sauerkraut, potato mousseline, and duck jus

25,50

Braised veal

With potato mousseline, onion compote, own jus, gherkins, silver onion and parsley

28,50

Sirloin steak

Pepersauce, French fries and salad

28,50

Sea bass

Whole sea bass, baked in the oven, potato capers, candied tomato, lemon, thyme, dille 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

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

Cheeses

Plateau de Fromages 15.00
Selection of French cheeses

Crottin de Chavignol 15,00
Lukewarm goatscheese from the Loire, olive oil, pink peppercorns and thyme

Desserts

Scroppino 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
Pancakes with orange sauce and vanilla ice cream

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 1,50 la p.

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

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

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

Snacks

Deepfried smelt
With lemon mayonaise

7,50

Bitterballs
With Dijon mosterd

8,50

Shrimp croquette
Lemon mayonaise (a piece)

4,25

Truffle croquette
Truffle mayonaise (4 pieces)

14,00

Charcuterie
Selection of cold cuts, paté, rillettes

14,50

Crottin de Chavignol
Lukewarm goatscheese from the Loire,
olive oil, pink peppercorns and thyme

15,00

Plateau de fromages
Selection of different cheeses

15,00

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

Oysters

Fines de Claires No 3
Oysters from Normandy

3,75 la p.

Geay No 3
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

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

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

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