

Specialties

Salade Riche

Scallop, lobster, duck liver terrine, lobster
mayonnaise
27,50

Fish soup

Richly filled fish soup with crustaceans and
shellfish, rouille, Grùyere and croutons
27,50

Turbot meunière

Pan fried baby turbot, spinach, potato and jus
31,50

Fondue Savoyarde

French cheese fondue with charcuterie
(minimum 2 people)
27,50 p.p

Côte de Bœuf for 2 people (850gr)

Dry-aged prime rib from the grill for 2 people,
French fries, salad, béarnaise sauce
69,50

Fruits de Mer

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'Oléron
4,95 la p.

Dégustation d'Huîtres

2 Fines de Claires, 2 Geay, 2 Gillardeau
25,75

Small platter fruits de mer

2 Fines de Claires, 2 Geay, 2 Gillardeau,
mussels, cockles
29,50

Large platter fruits de mer

2 Fines de Claires, 2 Geay, 2 Gillardeau, large
shrimps, half lobster, crab salad, langoustine,
mussels, cockles
62,50

Menu of the day

Daily changing 3-course menu

44,50

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

Starters

Tomato Tarte Tatin V 14,50
With goat cheese and balsamic syrup

Charcuterie 14,50
Selection of cold cuts, paté, rillettes

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

Mushroom soup V 15,00
Creamy mushroom soup

Crab cocktail 17,50
With avocado, spring onion and grapefruit

Smoked salmon 17,50
Blini with smoked salmon, cucumber, mustard seed and dill mayonnaise

Smoked duck breast 17,50
Brioche, port syrup, goat cheese and walnut

Duckliver terrine 18,50
Fig compote, brioche

Smoked eel 18,50
Brioche toast, crème fraîche, parsley, herring caviar, chives

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

Scallops 18,50
Fried scallop, braised cabbage, fennel seed, beurre blanc with curry

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

Gambas Flambées 19,50
With cognac flambéed prawns, zucchini and lobster beurre blanc

Homard à la Newburg 24,50
Half lobster pan seared with tarragon, mustard, sherry and Tabasco. With fries and salad

Main courses

Champignons au vin V 19,50
Mushrooms, parsnips and red wine. Served with bread

Celeriac steak V 19,50
Pepper sauce, French fries and salad

Steak tartare 175 gr 24,50
To make yourself, served with fries and salad

Poussin demi-deuil 25,50
Oven roasted spring chicken with truffle, vegetables and truffle sauce

Confit de canard 25,50
Confit duck with sauerkraut, potato mousseline, and duck jus

Ragoût de bœuf 28,50
Beef stew with gherkins, stewed pear and potato mousseline

Sirloin steak 28,50
Pepper sauce, French fries and salad

Sea bream 28,50
Whole sea bream with ratatouille and antiboise

Catch of the Day Day price
Catch of the day served with celeriac, wild spinach and Parmesan beurre blanc

Side dishes

Bread with butter 3,75

Potato gratin 5,50

Green salad 5,50

Deep-fried cauliflower 7,50
With béarnaise sauce

French fries with mayonnaise 5,95

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V= Vegetarian

Desserts

Scroppino 9,00

Crème brûlée 9,50
Classic vanilla crème brûlée

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

Poire Belle-Hélène 10,50
Stewed pear, chocolate sauce, vanilla ice cream and whipped cream

Crêpes Suzette 11,50
Crêpes with orange sauce and vanilla ice cream

Chocolate cake 11,50
Caramel and passion fruit sorbet

Plateau de Fromages 15.00
Selection of French cheeses

Foie gras poêlé, pomme Granny Smith 17,50
Pan-fried duck liver with Granny Smith apple, beer caramel and cinnamon

Dessert wines/Specialties

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

Pineau des Charentes Rouge 7,50
Red fruits, liquorice, 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.

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Lunch

Croque-monsieur Brioche with béchamel sauce, ham and gruyère cheese	12,50
Baguette with merguez Baguette with merguez sausage, piperade, harissa and mint mayonnaise	15,00
Steak tartare Steak tartare with truffelmayonnaise, served with brioche	15,00
Fish soup Richly filled fish soup with crustaceans and shellfish, rouille, Grùyere and croutons	16,50
Salad with smoked duck With port syrup, goat cheese and pine nuts	18,50
Omelette with truffle Salade and brioche	18,50
Salade Niçoise Fresh tuna from the grill, anchovies, classic garnish, mustard vinaigrette	19,50
Salade Riche Scallop, lobster, duck liver terrine, lobster mayonnaise	27,50

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Sparkling

	Glass	Bottle
Arthur Metz Brut Prestige - Elzas	7,50	42,50
Gerin et Fils Champagne Tradition Brut - Champagne	11,00	55,00
Veuve Clicquot Brut - Champagne		89,50

White

Gascogne

	Glass	Bottle
Domaine Guillaman - Sauvignon Blanc/Colombard (2024)	6,00	30,00
Petit Baron Blanc - Sauvignon Blanc/Sémillion (2024)	7,00	35,00

Languedoc

	Glass	Bottle
Secret de Lunès - Viognier (2024)	6,50	32,50
Cave de l'Ormarine - Picpoul de Pinet (2024)	7,00	35,00
Réserve du Petit Bois - Chardonnay (2024)	7,75	38,50
Chateau Audacieux Blanc - Roussanne, Rolle, Marsanne (2023)		40,50
Château de Gaure - Limoux aop Organic - Chardonnay/Chenin Blanc (2022)		44,50

Loire

	Bottle
Henri Bourgeois 'Petit Bourgeoise' - Sauvignon Blanc (2023)	40,50
Pouilly-Fumé - Domaine Francis Blanchet (2024)	47,50
Sancerre - Domaine de la Villaudière (2023)	51,50

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

<u>Bourgogne</u>	Bottle	
Chablis 1er Cru Montmains - Domaine du Chardonnay (2023)	57,50	
Pouilly Fuissé 1er Cru ‘Les Crays’ - Guerrin et fils (2023)	67,50	
Saint-Aubin 1er Cru - Domaine Sylvain Langoureau (2023)	69,50	
<u>Bordeaux</u>	Bottle	
Margaux Blanc - Chateau du Tertre (2022)	65,00	
<u>Rhône</u>	Bottle	
Châteauneuf-du-Pape Blanc ‘Le Miocène’ - Domaine Grand Veneur (2023)	62,50	
Condrieu - Victor Berard - Viognier (2020)	79,50	
<u>World</u>	Glass	Bottle
Poggio della Faine Bianco - Chardonnay - Italy (2023)	8,50	42,50
Dreissigacker - Riesling Organic - Germany (2024)	43,50	
Francis Ford Coppola ‘Diamond Collection’ - Chardonnay - USA (2023)	47,50	
Antinori Guado al Tasso - Vermentino - Italy (2024)	52,50	

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Rosé

Glass Bottle

Domaine la Rouvière - Côtes de Provence (2024)

7,90 39,50

Chateau Miraval - Côtes de Provence (2024)

52,50/
105,00

Red

Gascogne

Glass Bottle

Petit Baron Rouge - Cabernet Franc, Cabernet Sauvignon, Merlot (2022)

6,00 30,00

Languedoc

Glass Bottle

Secret de Lunès - Pinot Noir (2024)

6,50 32,50

Luc Pirlet 'Terroirs' - Malbec (2023)

7,00 35,00

Chateau Audacieux Rouge - Grenache Noir/Syrah (2021)

42,50

Pierrick Harang 'Le Grand Balthazar' - GSM2 (2020)

47,50

Rhône

Glass Bottle

Domaine Clavel - Grenache Noir, Syrah, Marselan (2024)

6,50 32,50

Chateauneuf-du-Pape Rouge - Victor Berard (2023)

65,00

Loire

Bottle

Sancerre Rouge - Domaine de la Villaudiere - Pinot Noir (2020)

47,50

Cahors

Bottle

Maison Rigal 'Les Terres Rouges' - Malbec (2022)

43,50

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Bordeaux

Bottle

Lalande de Pomerol - Chateau La Pensée (2021)

52,50

Chateau Clarke - Baron Edmond de Rothschild (2018)

57,50

Margaux Rouge - Chateau La Fortune (2020)

65,00

Pauillac - Chateau Lacoste Borie (2020)

67,50

Bourgogne

Bottle

Coteaux Bourguignons Rouge - Vincent Bouzereau (2020)

45,50

Santenay 1er Cru - Les Héritiers Saint-Genys (2020)

77,50

Aloxe-Corton aoc 1er Cru - Pascal Clemant (2018)

82,50

World

Glass Bottle

Poggio della Faine Rosso - Sangiovese - Italy(2023)

8,50 42,50

Antinori Pèppoli Chianti Classico - Italy (2023)

48,50

Francis Ford Coppola 'Directors Cut' - Zinfandel - USA (2023)

56,50

Chateau Musar- Cabernet Sauvignon - Libanon (2018)

69,50

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Snacks

Deepfried smelt
With lemon mayonaise

7,50

Bitterballs
With Dijon mosterd (8 pieces)

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

Plateau de fromages
Selection of different cheeses

15,00

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

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

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