

## Starters

<b>Shrimps croquettes</b> A piece, served with lemon mayonaise	4,00
<b>Onion soup</b> Onion soup with gruyere cheese	10,50 V
<b>Snails</b> Snails in herb-garlic butter	10,50 Six 19,00 Twelve
<b>Tomato Tarte Tatin</b> With goat cheese and balsamic syrup	14,50 V
<b>Charcuterie</b> Selection of cold cuts, paté, rillettes	14,50
<b>Croûte au fromage</b> Sourdough, white wine, garlic, Raclette, Comté, Beaufort cheese	14,50 V
<b>Shrimp cocktail</b> Norwegian shrimp, grapefruit, little gem	15,50
<b>Smoked salmon</b> Blini with smoked salmon, cucumber, mustard seed and dill mayonnaise	17,50
<b>Panfried duckliver</b> With Granny Smith apple, cinnamon and beer caramel	17,50
<b>Smoked duck breast</b> Brioche, port syrup, goat cheese and walnut	17,50
<b>Duckliver terrine</b> Fig compote, brioche	18,50
<b>Smoked eel</b> Brioche toast, crème fraîche, parsley, herring caviar, chives	18,50
<b>Scallops</b> Fried scallop, braised cabbage, fennel seed, beurre blanc with curry	18,50
<b>Gambas Flambées</b> With cognac flambéed prawns, zucchini and lobster beurre blanc	18,50
<b>Sweetbreads</b> Fried sweetbreads, roasted cauliflower, morel cream sauce	19,50

## Main courses

<b>Champignons au vin</b> V Mushrooms, parsnips and red wine. Served with bread	19,50
<b>Celeriac steak</b> V Pepper sauce, French fries and salad	19,50
<b>Flank steak</b> Pepper sauce, French fries and salad	24,50
<b>Braised lambhoulder</b> With potato mousseline, saus vert, lambjus	24,50
<b>Steak tartare 175 gr</b> To make yourself, served with fries and salad	24,50
<b>Magret de canard</b> Duck breast with carrots, pistachios, potato mousseline and duck jus	24,50
<b>Mussels and french fries</b> With sauce and salad	25,50
<b>Poussin demi-deuil</b> Oven roasted spring chicken with truffle, vegetables and truffle sauce	25,50
<b>Catch of the Day</b> Catch of the day served with celeriac, wild spinach and Parmesan beurre blanc	Day price

## Side dishes

<b>Bread with butter</b>	3,75
<b>Potato gratin</b>	5,50
<b>Green salad</b>	5,50
<b>Deep-fried cauliflower</b> With béarnaise sauce	5,95
<b>French fries with mayonnaise</b>	5,95

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

V= Vegetarian

## 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

### **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  
4,25 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

### **Changing 3-course menu**

44,50

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## Desserts

**Scroppino** 9,00

**Crème brûlée** 9,00  
Classic vanilla crème brûlée

**Dame blanche** 9,50  
Vanilla ice cream, whipped cream, chocolate sauce

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

**Chocolate mousse** 11,50  
With raspberry coulis

**Fiadone** 12,50  
Corsican cheesecake with goat cheese, salted caramel and orange sorbet

**Plateau de Fromages** 15.00  
Selection of French cheeses

## 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** 2,25 la p.  
From local chocolatier Smit's Delicious

**Macarons** 1,50 la p.

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## Lunch

<b>Croque-monsieur</b> Brioche with béchamel sauce, ham and gruyère cheese	12,50
<b>Alsatian flammkuchen</b> With bacon, crème fraîche, white onion and thyme	15,00
<b>Baguette with merguez</b> Baguette with merguez sausage, piperade, harissa and mint mayonnaise	15,00
<b>Steak tartare</b> Steak tartare with truffelmayonnaise, served with brioche	15,00
<b>Fish soup</b> Richly filled fish soup with crustaceans and shellfish, rouille, Grüyere and croutons	16,50
<b>Salad with smoked duck</b> With port syrup, goat cheese and pine nuts	18,50
<b>Omelette with truffle</b> Salade and brioche	18,50
<b>Salade Niçoise</b> Fresh tuna from the grill, anchovies, classic garnish, mustard vinaigrette	19,50
<b>Salade Riche</b> 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

## White

### Gascogne

Glass Bottle

Domaine Guillaman - Sauvignon Blanc/Colombard (2025)

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)

7,50 37,50

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)

48,50

Sancerre - Domaine de la Villaudière (2023)

51,50

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Looking for something different? Ask our service staff about our wine booklet*

## Bourgogne

Bottle

Chablis 1er Cru Montmains - Domaine du Chardonnay (2023)

58,50

Pouilly Fuissé 1er Cru 'Les Crays' - Guerrin et fils (2023)

67,50

Saint-Aubin 1er Cru - Domaine Sylvain Langoureau (2023)

77,50

## Bordeaux

Bottle

Margaux Blanc - Chateau du Tertre (2022)

65,00

## Rhône

Bottle

Châteauneuf-du-Pape Blanc 'Le Miocène' - Domaine Grand Veneur (2023)

62,50

Condrieu - Victor Berard - Viognier (2020)

79,50

## World

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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<b><u>Rosé</u></b>	Glass	Bottle
Domaine la Rouvière - Côtes de Provence (2024)	7,90	39,50
Chateau Miraval - Côtes de Provence (2024)		48,50/ 97,00
<b><u>Red</u></b>		
<b><u>Gascogne</u></b>	Glass	Bottle
Petit Baron Rouge - Cabernet Franc, Cabernet Sauvignon, Merlot (2022)	6,00	30,00
<b><u>Languedoc</u></b>	Glass	Bottle
Secret de Lunès - Pinot Noir (2024)	6,50	32,50
Paul Jaboulet Aîné- Syrah (2024)	7,00	35,00
Chateau Audacieux Rouge - Grenache Noir/Syrah (2021)		42,50
Pierrick Harang 'Le Grand Balthazar' - GSM2 (2020)		47,50
<b><u>Rhône</u></b>	Glass	Bottle
Domaine Clavel - Grenache Noir, Syrah, Marselan (2024)	7,50	37,50
Chateauneuf-du-Pape Rouge - Victor Berard (2023)		65,00
<b><u>Loire</u></b>		Bottle
Sancerre Rouge - Domaine de la Villaudiere - Pinot Noir (2020)		47,50
<b><u>Cahors</u></b>		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)

59,50

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)

81,50

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)

4,00

**Truffle croquette**  
Truffle mayonaise (a piece)

4,00

**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

4,25 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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