

Starters

Shrimp croquette	4,00
Shrimp croquette per piece, lemon mayonnaise	
Soupe à l'oignon gratiné au Gruyère	10,50 V
Onion soup gratinated with Gruyère	
Escargots	10.50 Six
Snails in herb and garlic butter	
	19.00 Twelve
Tomato Tarte Tatin	14,50 V
Gratinated with goat's cheese and balsamic reduction	
Charcuterie	14,50
Selection of cured meats, pâté, rillettes	
Cheese crust	14,50 V
Sourdough, white wine, garlic, Raclette, Comté, Beaufort	
Prawn cocktail	15,00
Large pink prawns, cocktail sauce, lemon	
Smoked salmon	17,50
Blini with smoked salmon, red onion, capers and lemon mayonnaise	
Tuna tartare	17,50
Lime, ginger, olive oil	
Foie gras terrine	18,50
Duck liver terrine, fig compote, brioche	
Smoked eel	18,50
Smoked eel, brioche, c, parsley, herring caviar, chives	
Scallops	18,50
Seared scallops, sea vegetables, beurre blanc with curry	
Flambéed prawns	18,50
Flambéed prawns, courgette and lobster beurre blanc	
Pan-fried foie gras	19,50
Seared duck liver, apple tarte tatin, Calvados	
Sweetbreads	19,50
Seared sweetbreads, mushrooms, morel cream sauce	

Mains

Mushrooms in wine	V	19,50
Mushrooms, parsnip and red wine. Served with bread		
Celeriac steak	V	19,50
Celeriac steak with pepper sauce, fries and salad		
Steak tartare 175 grammes		24,50
Self-seasoned at the table with fries and salad		
Duck breast		24,50
Caramelised duck breast, chicory		
Sea bass		25,50
Pan-fried sea bass, green asparagus, antiboise		
Mussels and fries		25,50
Mussels, fries, dipping sauces, salad		
Poussin		25,50
Oven-roasted baby chicken, pan-fried potatoes, sage and lemon jus		
Lamb ribs		27,50
Rosé-roasted lamb ribs, grilled aubergine, thyme and garlic jus		
Pepper steak		27,50
From the grill with pepper sauce, fries and salad		
<u>Side dishes</u>		
Bread and butter		3,75
Gratin Dauphinois		5,50
Potato gratin		
Green salad		5,50
Breton cauliflower		5,95
Deep-fried cauliflower, béarnaise sauce		
Fries with mayonnaise		5,95

Do you have any food allergies? Please let us know and we will be happy to accommodate you.

V= Vegetarian

Specialities

Salade Riche

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

Bouillabaisse

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

Gratinated lobster

Lobster gratinated with garlic, tomato, cream
and Parmesan
Half 24.50 Whole 49.00

Côte de Bœuf for 2 (850g)

Dry-aged beef rib from the grill for 2 persons,
fries, salad, béarnaise sauce
72.50

Seafood

Fines de Claires No 3

Oysters from Normandy
3,75 la p.

Geay No 3

Oyster from Normandy
4,25 la p.

Gillardeau No 3

Oesters van Île d'Oléron
4,95 la p.

Dégustation d'Huîtres

2 Fines de Claires, 2 Geay, 2 Gillardeau
24,50

Small seafood platter

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

Royal seafood platter

2 Fines de Claires, 2 Geay, 2 Gillardeau, large
prawns, half lobster, tuna tartare, langoustine,
mussels, cockles
65,00

Menu of the Day

Rotating 3-course menu

47,50

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Desserts

Scroppino 9,00

Crème brûlée 9,00
Classic vanilla crème brûlée

Dame blanche 10,00
Vanilla ice cream, whipped cream, chocolate sauce

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

Chocolate mousse 11,50
Chocolate mousse, caramel, sea salt

Strawberries Romanoff 12,50
Strawberries, sauce with cream, orange, Anisette, green peppercorns

Cheese platter 16.50
Selection of French cheeses

Dessert wines / Specialities

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
Delightfully sweet, fragrant with flowers and fresh grapes

French Coffee 9,50
Or with any other liqueur of your choice

Espresso Martini 11,50
Kahlua, vodka, espresso

Sweet treats

Chocolates 2,25 la p.
Van lokale chocolatier Smit's Delicious

Macarons 1,50 la p.

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Déjeuner
“Lunch“

Croque-monsieur Brioche with béchamel sauce, farmhouse ham and Gruyère	12,50
Alsatian flammkuchen Flammkuchen, bacon, Gruyère, crème fraîche, white onion and thyme	15,00
Merguez baguette Baguette with merguez sausage, piperade, harissa and mint mayonnaise	16,50
Small bouillabaisse Richly filled fish soup with shellfish, rouille, Gruyère and croutons	16,50
Smoked duck salad With port reduction, goat's cheese and pine nuts	18,50
Truffle omelette Truffle omelette, salad, brioche	18,50
Eggs Norwegian Poached eggs, smoked salmon, brioche, hollandaise sauce	19,50
Salade Niçoise Fresh tuna from the grill, anchovies, classic garnish, mustard vinaigrette	19,50
Salade Riche Scallop, lobster, duck liver shavings, lobster mayonnaise	27,50

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Sparkling

Gls Btl

Arthur Metz Brut Prestige - Alsace

A sparkling Cremant, enchanting with its refreshing fruity taste

7,50 42,50

Gerin et Fils Champagne Tradition Brut - Champagne

A captivating Champagne with refined elegance and a lively fruity taste

11,00 55,00

White

Gascony

Gls Btl

Domaine Guillaman - Sauvignon Blanc/Colombard (2025)

Lively and fresh taste, aromatic, fruity, soft and not too dry white wine, with a refreshing acidic finish.

6,00 30,00

Petit Baron Blanc - Sauvignon Blanc/Sémillion (2024)

A refreshing and characterful wine with notes of citrus, mango and pineapple

7,00 35,00

Languedoc

Gls Btl

Secret de Lunès - Viognier (2024)

Aromatic, soft and round with aromas of nectarine and apricot

6,50 32,50

Cave de l'Ormarine - Picpoul de Pinet (2024)

Notes of white flowers, citrus fruits and minerality

7,50 37,50

Réserve du Petit Bois - Chardonnay (2024)

Full and creamy taste with a fresh finish

7,90 39,50

Chateau Audacieux Blanc - Roussanne, Rolle, Marsanne (2023)

A lovely round wine from the brief oak ageing

40,50

Château de Gaure - Limoux aop Organic - Chardonnay/Chenin Blanc (2022)

Aromas of toasted almonds, dried fruit with a mineral finish that gives the wine freshness.

44,50

Loire

Btl

Henri Bourgeois 'Petit Bourgeoise' - Sauvignon Blanc (2023)

Pear and peach on the nose. Flavourful, juicy and open, fine fruit, good acidity, spicy, beautifully dry.

40,50

Pouilly-Fumé - Henri Bourgeoise (2024)

A fresh, crystal-clear Pouilly-Fumé. Stunning Sauvignon with a bouquet of minerals and smoke

49,50

Sancerre - Domaine de la Villaudière (2023)

Crisp dry Sauvignon Blanc. Fresh, mineral and complex

51,50

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Burgundy

Btl

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

59,50

Fresh dry Chablis with notes of citrus and minerals

Saint-Aubin - Domaine Sylvain Langoureau (2024)

65,50

Fresh and soft with notes of citrus, pear, yellow apple, a beautiful hint of peach and a subtle touch of vanilla

Pouilly Fuissé 1er Cru - Guerrin et fils (2024)

67,50

Oak-aged elegant Chardonnay, chalk and stony terroir

Bordeaux

Btl

Margaux Blanc - Chateau du Tertre (2022)

65,00

Juicy, full and soft. Mango, white peach, a touch of pepper and lovely acidity. Blend: Sauvignon Blanc, Viognier, Gros Manseng

Rhône

Btl

Châteauneuf-du-Pape Blanc 'Le Miocène' - Domaine Grand Veneur (2024)

62,50

Rich and complex taste with notes of honey, peach, vanilla and a long, elegant finish

Condrieu - Victor Berard - Viognier (2022)

79,50

Notes of flowers, mango and peach. Rich, fruity and juicy mouthfeel

World

Gls Btl

Poggio della Faine Bianco - Chardonnay - Italy (2023)

8,50 42,50

Licht gele chardonnay, zachte aroma's van vanille en exotisch fruit

Dreissigacker - Riesling Organic - Germany (2024)

43,50

Aroma's van groene appel, citroen, limoen en een vleugje sinasappel bloesem, perzik en granaatappel.

Francis Ford Coppola 'Diamond Collection' - Chardonnay - USA (2023)

47,50

Citrus fruit, vanilla, smoky smooth, a touch of richness and butter, top Chardonnay

Antinori Guado al Tasso - Vermentino - Italy (2024)

52,50

Aromas of lemon, apricot, gooseberry and yellow peach with a hint of almond and flint. The palate is lightly structured with a fresh, soft finish.

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Rosé

Gls Btl

Domaine la Rouvière - Côtes de Provence (2024)

Light in colour, rich in flavour. Truly Provence

7,50 37,50

Chateau Miraval - Côtes de Provence (2024)

Absolute top rosé from Provence. Available in 0.75L or 1.5L

48,50/
97,00

Red

Gascony

Gls Btl

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

Notes of red fruit, vanilla and spices

7.00 35,00

Languedoc

Gls Btl

Secret de Lunès - Pinot Noir (2024)

Fruity with supple tannins. Juicy red fruit with smoky nuances

6,50 32,50

Paul Jaboulet Aîné - Syrah (2024)

Firm structure with a full finish. Violets, cedarwood and red fruits on the nose

7,00 35,00

Chateau Audacieux Rouge - Grenache Noir/Syrah (2021)

Oak-aged full, round and powerful wine

42,50

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

Mineral, smoke, plums and herbs, full and velvety. Grenache Noir, Syrah, Mourvèdre, Merlot

47,50

Rhône

Gls Btl

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

Powerful and fruity. Notes of blackberries, blackcurrants, spices

7,50 37,50

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

Powerful, spicy and complex. Dark fruit both on the nose and the palate

65,00

Loire

Btl

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

Expressive Pinot Noir, ripe cherry fruit, surprisingly fresh — best served slightly chilled

47,50

Cahors

Btl

Château de Haute - Serre Lucter - Malbec (2022)

Pure Malbec, fresh forest fruit, beautifully balanced

43,50

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Bordeaux

Btl

Lalande de Pomerol - Chateau La Pensée (2021)

Juicy, round wine with notes of cocoa and coffee

52,50

Chateau Clarke - Baron Edmond de Rothschild (2020)

Aromas of black cherries, cassis and blueberries with a hint of oak. The palate has a juicy, lightly drying structure with a full, fruity finish.

59,50

Margaux Rouge - Chateau La Fortune (2021)

Smooth and balanced, notes of berries, cocoa, blackberries

65,00

Pauillac - Chateau Lacoste Borie (2020)

Aroma's van zwart fruit in de neus. De aanzet is zeer aromatisch, het midden palet is zeer evenwichtig en de afdrank heeft een heldere frisheid.

67,50

Burgundy

Btl

Coteaux Bourguignons Rouge - Vincent Bouzereau (2020)

A fruity, juicy red Burgundy. Very much Pinot Noir!

45,50

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

Fresh red fruit, a little spice and a beautiful finish with light tannins

81,50

World

Gls Btl

Poggio della Faine Rosso - Sangiovese - Italy (2023)

Ruby red, balanced, cherries and a hint of tobacco

8,50 42,50

Antinori Pèppoli Chianti Classico - Italy (2024)

Aromas of red cherry, plum, cedarwood and cocoa. Lightly firm structure with round tannins

48,50

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

Beautiful sultry aroma with plenty of pepper, cherries and vanilla. Intense yet supple wine

56,50

Chateau Musar - Cabernet Sauvignon - Lebanon (2018)

Warm fruit, figs and a hint of eastern spices. Velvety soft tannins with a long finish

69,50

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Snacks

Friture d'éperlans 7,50
Deep-fried smelts with
lemon mayonnaise

Dutch croquettes 8,50
Bitterballen with Dijon mustard (8 pieces)

Shrimp croquettes 4,00
Shrimp croquette per piece, lemon
mayonnaise

Truffle croquettes 4,00
Truffle croquette per piece, truffle
mayonnaise

Charcuterie 14,50
Selection of cured meats, pâté, rillettes

Cheese platter 15.00
Selection of French cheeses

Duck rillettes 15,00
Duck rilette, mustard, cornichons

Aperitif

Kir (Royale)
Pastis
Aperol Spritz

Non-alcoholic

Verdejo 0,0%
Bubbels 0,0%
Gin & Tonic 0,0%
Heineken 0.0%
Affligem Blond 0.0%
Texels Skuumkoppe 0.0%
Radler 0.0%

Draught beer

Heineken
Affligem Blond
Texels skuumkoppe
Rotating tap

Bottled beer

Brouwerij 't IJ wit
Rotating bottle

from 8.50
onwards

from 3.95
onwards

from 3.75
onwards

from 6.25
onwards

Seafood

Oysters

Fines de Claires No 3 3,75 la p.
Oysters from Normandy

Geay No 3 4,25 la p.
Oyster from Normandy

Gillardeau No 3 4,95 la p.
Oesters van Île d'Oléron

Dégustation d'Huîtres 25,75
2 Fines de Claires, 2 Geay, 2 Gillardeau

Seafood Platters

Small seafood platter 29.50
2 Fines de Claires, 2 Geay, 2 Gillardeau,
mussels, cockles

Royal seafood platter 62,50
2 Fines de Claires, 2 Geay, 2 Gillardeau, large
prawns, half lobster, crab salad, langoustine,
mussels, cockles

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