

Fruits de mer

Oysters

Fines de Claires No 3

Oysters from Normandy

3,75 each

Geay No 3

Oysters from Utah Beach - Normandy

4,25 each

Gillardeau No 3

Oysters from Île d'Oléron

4,95 each

Oyster Tasting

2 Fines de Claires, 2 Geay, 2 Gillardeau

25,75

Seafood Platter

Small Seafood Platter

2 Fines de Claires, 2 Geay, 2 Gillardeau, mussels, shrimps

32,50

Royal Seafood Platter

2 Fines de Claires, 2 Geay, 2 Gillardeau, large prawns, half lobster, crab salad, langoustine, mussels, cockles

65,00

Our Tartares

Available as a starter (80 g) and as a main course (175g)

Served with bread

	Starter	Main
Beef Tartare	15,00	24,50
Classic beef tartare with truffle mayonnaise		
Salmon Tartare	17,50	27,50
Salmon tartare with lemon mayonnaise		
Tuna Tartare	18,50	28,50
Tuna tartare, ginger and lime		

Speciality Dishes

Salade Riche

Scallop, lobster, duck liver shavings, lobster mayonnaise

27,50

Bouillabaisse

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

27,50

Gratin Lobster

Lobster gratin with garlic, tomato, cream and Parmesan cheese

Half

24,50

Whole

49,00

Côte de Bœuf for 2 (850gr)

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

72,50

Cold Starters

Pâté de Campagne 14,50

Pâté, gherkin, pickled onion, mustard

Charcuterie 15,50

Selection of cold cuts, pâté, rillettes

Prawn Cocktail 16,50

Large pink prawns, cocktail sauce, lemon

Foie Gras Terrine 18,50

Duck liver terrine, fig compote, brioche

Smoked Eel 19,50

Smoked eel, brioche, crème fraîche, parsley, herring caviar, chives

Hot Starters

Prawn Croquettes, per piece 4,00

Prawn croquette per piece, lemon mayonnaise

French Onion Soup Gratin 10,50 V

Onion soup gratin with Gruyère

Snails 10,50 six

Snails in herb-garlic butter 20,00 twelve

Tomato Tarte Tatin 15,00 V

Gratinated with goat's cheese and balsamic reduction

Scallops Saint-Jacques 19,50

Seared scallops, sea vegetables, curried beurre blanc

Daily Menu

Rotating 3-course menu

49,50

Mains

Celeriac Steak 19,50 V

Celeriac steak with pepper sauce, fries and salad

Duck Breast 26,50

Caramelised duck breast, chicory

Poussin 26,50

Oven-roasted poussin, sautéed potato, sage and lemon jus

Mussels and Fries 26,50

Mussels, fries, sauces, salad

Sea Bass 27,50

Pan-fried sea bass, green asparagus, antiboise

Entrecôte 28,50

From the grill with pepper sauce, fries and salad

Lamb rack 28,50

Rosé roasted lamb rack, grilled aubergine, thyme and garlic jus

Flambéed Prawns 28,50

Flambéed prawns, courgette, spicy cognac cream sauce

Veal Sweetbreads 32,50

Sautéed sweetbreads, mushrooms, morel cream sauce

Sides

Bread and Butter 3,75

Bread and butter

Potato Gratin Dauphinois 5,50

Potato gratin

Green Salad 5,50

Green salad

Cauliflower 5,95

Deep-fried cauliflower, béarnaise sauce

Fries with mayonnaise 5,95

Children (up to 12 years)

Half Poussin 14,50

Half poussin, fries, apple sauce

Steak haché 15,00

Steak haché, fries, tomato salad

Pasta Bolognese 12,50

Pasta bolognese

Do you have any allergies? Please let us know and we will take this into account.

Cheeses

Epoise 3,95
Bold and creamy - Burgundy

Reblochon 3,95
Soft and nutty - Savoie

Comté 3,95
Aged and full - Jura mountains

Saint Agur 3,95
Blue-veined, creamy and bold - Auvergne

Warm Crottin de Chavignol 12,50
Lukewarm goat's cheese, olive oil, pink peppercorns and thyme

Desserts

Scroppino 9,00
Lemon sorbet, vodka, crémant

Crème Brûlée 9,50
Classic vanilla crème brûlée

Vanilla Ice Cream Sundae 10,00
Vanilla ice cream, whipped cream, chocolate sauce

Crêpes Suzette 11,50
Pancakes 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

Dessert Wine/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, scent of flowers and fresh grapes

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

Espresso Martini 11,50
Khalua, vodka, espresso

Sweet Treats

Bonbons 2,25 each
From local chocolatier Smit's Delicious, per piece

Macarons 1,75 each
Per piece

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Déjeuner
“Lunch“

Croque-Monsieur Brioche with béchamel sauce, farm ham and gruyère	12,50
Alsatian Tarte Flambée Flammkuchen, bacon, Gruyère, crème fraîche, white onion and thyme	15,50
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 syrup, 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

Glass Bottle

Arthur Metz Brut Prestige - Elzas

A sparkling Crémant, enchanting with a refreshing fruity taste

7,50 42,50

Gerin et Fils Champagne Tradition Brut - Champagne

An enchanting Champagne with refined elegance and a lively fruity taste

11,00 55,00

White

Gascogne

Glass Bottle

Domaine Guillaman - Sauvignon Blanc/Colombard (2025)

Lively and fresh taste, aromatic, fruity, soft and not too dry white wine, with an invigorating 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

Glass Bottle

Secret de Lunès - Viognier (2024)

Aromatic, soft and rounded 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 (2025)

Full and creamy on the palate with a fresh finish

7,90 39,50

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

A beautifully rounded wine from brief oak ageing

40,50

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

Aromas of roasted almonds, dried fruit with a minerality in the finish that gives the wine freshness.

44,50

Loire

Bottle

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

On the nose: pear and peach. Flavourful, juicy and open, fine fruit, good acidity, spicy, beautifully dry.

40,50

Pouilly-Fumé - Henri Bourgeoise (2024)

A fresh, crystal-clear Pouilly-Fumé. Magnificent 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

*All vintages and stock subject to availability.
Looking for something else? Ask our staff for our wine book*

Bourgogne

Bottle

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

Bottle

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

Bottle

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

62,50

Rich and complex palate 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

Monde

Glass Bottle

Poggio della Faine Bianco - Chardonnay - Italië (2023)

8,50 42,50

Light yellow chardonnay, soft aromas of vanilla and exotic fruit

Dreissigacker - Riesling Organic - Duitsland (2024)

43,50

Aromas of green apple, lemon, lime and a hint of orange blossom, peach and pomegranate.

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

47,50

Citrus fruit, vanilla, smoky smooth, a little fat and butter, top Chardonnay

Antinori Guado al Tasso - Vermentino - Italië (2024)

52,50

Aromas of lemon, apricot, gooseberry and yellow peach with a hint of almond and flint. The palate has a slightly firm structure with a fresh, soft finish.

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Rosé

Glass Bottle

Domaine la Rouvière - Côtes de Provence (2025)

7,50 37,50

Light in colour, rich in taste. Truly Provence

Chateau Miraval - Côtes de Provence (2024)

48,50/

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

97,00

Red

Gascogne

Glass Bottle

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

7,00 35,00

Notes of red fruit, vanilla and spices

Languedoc

Glass Bottle

Secret de Lunès - Pinot Noir (2024)

6,50 32,50

Fruity with supple tannins. Juicy red fruit with smoky nuances

Paul Jaboulet Aîné - Syrah (2024)

7,00 35,00

Firm structure with a full finish. On the nose: violets, cedarwood and red fruits

Chateau Audacieux Rouge - Grenache Noir/Syrah (2021)

42,50

Oak-aged, full, round and powerful wine

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

47,50

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

Rhône

Glass Bottle

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

7,50 37,50

Powerful and fruity. Notes of blackberries, blackcurrants, spices

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

65,00

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

Loire

Bottle

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

47,50

Expressive Pinot Noir, ripe cherry fruit, surprising freshness, best enjoyed lightly chilled

Cahors

Bottle

Château de Haute - Serre Lucter - Malbec (2022)

43,50

Pure Malbec, fresh forest fruits, beautifully balanced

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Bordeaux

Bottle

Lalande de Pomerol - Chateau La Pensée (2021)

52,50

Juicy, rounded wine with notes of cocoa and coffee

Chateau Clarke - Baron Edmond de Rothschild (2020)

59,50

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.

Margaux Rouge - Chateau La Fortune (2021)

65,00

Supple and balanced, notes of berries, cocoa, blackberries

Pauillac - Chateau Lacoste Borie (2020)

67,50

Aromas of dark fruit on the nose. The start is very aromatic, the mid-palate is very well-balanced and the finish has a bright freshness.

Bourgogne

Bottle

Coteaux Bourguignons Rouge - Vincent Bouzereau (2020)

45,50

This is a fruity, juicy red Burgundy. Très Pinot Noir!

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

81,50

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

Monde

Glass Bottle

Poggio della Faine Rosso - Sangiovese - Italië (2023)

8,50 42,50

Ruby red, balanced, cherries and a hint of tobacco

Antinori Pèppoli Chianti Classico - Italië (2024)

48,50

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

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

56,50

Beautiful warm aroma with lots of pepper, cherries and vanilla. Intense yet supple wine

Chateau Musar- Cabernet Sauvignon - Libanon (2018)

69,50

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

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Aperitif

Deep-fried Smelts 7,50

Deep-fried smelts with lemon mayonnaise

Bitterballen Hollandaise 8,50

Bitterballen with Dijon mustard (8 pieces)

Prawn Croquettes 4,00

Prawn croquette per piece, lemon mayonnaise

Truffle Croquettes 4,00

Truffle croquettes per piece, truffle mayonnaise

Cheese Board 15,00

Selection of French cheeses

Duck Rillettes 15,00

Duck rillettes, mustard, cornichons

Charcuterie 15,50

Selection of cold cuts, pâté, rillettes

Aperitif

Kir (Royale)

Pastis

Aperol Spritz

Alcohol-free

Verdejo 0.0%

Sparkling 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

Guest tap

Bottled Beer

Brouwerij 't IJ Wit

Guest bottle

from 8,50
from

from 3,95
from

from 3,75
from

from 6,25
from

Fruits de mer

Oysters

Fines de Claires No 3

Oysters from Normandy

3,75 each

Geay No 3

Oysters from Utah Beach - Normandy

4,25 each

Gillardeau No 3

Oysters from Île d'Oléron

4,95 each

Oyster Tasting

2 Fines de Claires, 2 Geay, 2 Gillardeau

25,75

Seafood Platter

Small Seafood Platter

2 Fines de Claires, 2 Geay, 2 Gillardeau, mussels, shrimps

32,50

Royal Seafood Platter

2 Fines de Claires, 2 Geay, 2 Gillardeau, large prawns, half lobster, crab salad, langoustine, mussels, cockles

65,00

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