

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

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

28,50

Gratin Lobster

Lobster gratin with garlic, tomato, cream and Parmesan cheese

Half

24,50

Whole

49,00

Chateaubriand for 2 (500gr)

Chateaubriand 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 3,85

Prawn croquette, 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

Duck breast, caramelised 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

Crémant Blanc de Blancs, Domaine du Bicheron, Bourgogne

8,50 42,50

A sparkling Crémant, enchanting with a refreshing fruity taste

Champagne Brut, R. Gerbaux 'L'Epicurien', Champagne

11,50 57,50

Rich champagne, fresh notes and a fine mousse

White

Gascogne

Glass Bottle

Sauvignon Blanc/Colombard - Domaine Guillaman (2025)

5,90 29,50

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

Languedoc

Glass Bottle

Viognier - Tour Saint Martin 'Les Petites Cabanes' (2024)

7,00 35,00

Aromatic, soft and rounded with aromas of nectarine and apricot

Picpoul de Pinet - Domaine Muret (2025)

7,50 37,50

Notes of white flowers, citrus fruits, mango and minerality

Chardonnay - Réserve du Petit Bois (2025)

7,90 39,50

Full and creamy on the palate with a fresh finish

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

44,50

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

Loire

Glass Bottle

Sauvignon Blanc - Henri Bourgeois 'Petit Bourgeois' (2025)

8,00 40,00

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

Pouilly-Fumé - Henri Bourgeoise (2024)

49,50

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

Sancerre Blanc - Domaine Henri Bourgeoise 'ES-56 Éocène Silex' (2022)

59,50

Made from old Sauvignon vines, flint, vanilla, grapefruit

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

Bourgogne

Bottle

Saint-Véran - Domaine Corsin (2021)

Flavourful Chardonnay, beautifully pure with light oak

52,50

Chablis 1er Cru Montmains - Domaine du Chardonnay (2024)

Fresh dry Chablis with notes of citrus and minerals

59,50

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

Oak-aged elegant chardonnay, chalk and stony terroir

67,50

Montagny 1er Cru - Olivier Leflaive (2024)

Powerful aromas of yellow apple and citrus. Lightly creamy structure with a soft, long finish.

69,50

Rhône

Bottle

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

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

62,50

Condrieu “La Butte d’Or” - Alain Jaume (2024)

Viognier grape at its best! Notes of flowers, lychee and peach. Rich, fruity and juicy mouthfeel

69,50

Monde

Glass Bottle

Chardonnay - Poggio della Faine Bianco - Italy (2023)

Light yellow chardonnay, soft aromas of vanilla and exotic fruit

8,50 42,50

Sauvignon Blanc - Boschendal 1685 - South Africa (2025)

Crisp Sauvignon Blanc, aromas of lime, passion fruit and white pear with a hint of flint.

43,50

Chardonnay - Francis Ford Coppola ‘Diamond Collection’ - USA (2023)

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

47,50

Vermentino - Antinori Guado al Tasso - Italy (2024)

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.

52,50

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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

Languedoc

Glass Bottle

Merlot - Quartaut (2023)

6,50 32,50

Notes of red fruit, vanilla and spices

Syrah - Paul Jaboulet Aîné (2024)

7,00 35,00

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

Pinot Noir - Saint Jacques (2023)

7,50 37,50

Supple on the palate with a fruity finish

Rhône

Glass Bottle

Côtes-du-Rhône 'Grand Veneur' - Alain Jaume (2023)

7,90 39,50

Powerful and fruity. Notes of blackberries, blackcurrants, spices

Chateauneuf-du-Pape Rouge - Alain Jaume (2023)

62,50

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

Cahors

Bottle

Château de Haute - Serre Lucter - Malbec (2022)

43,50

Pure Malbec, fresh forest fruits, beautifully balanced

Loire

Bottle

Sancerre Rouge - Domaine Jean Paul Balland (2023)

48,50

Expressive Pinot Noir with great suppleness, cherry fruit, light oak notes and a juicy structure

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Bordeaux

Bottle

Saint-Émilion Grand Cru - Domaine du Peyrelongue (2019)

49,50

Powerful, classic wine. Impressions of oak and a juicy, Merlot-dominated palate

Lalande de Pomerol - Château Moncets (2022)

57,50

Soft, fresh and temptingly subtle. Blackcurrants, hints of plum, bay leaf, truffle, vanilla and cocoa

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.

Pauillac - Chateau Lacoste Borie (2021)

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 (2021)

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 - Italy (2023)

8,50 42,50

Ruby red, balanced, cherries and a hint of tobacco

Antinori Pèppoli Chianti Classico - Italy (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 - Lebanon (2019)

69,50

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

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Apéro

Deep-fried Smelts 7,50

Deep-fried smelts with lemon mayonnaise

Bitterballen Hollandaise 8,50

Bitterballen with Dijon mustard (8 pieces)

Prawn Croquettes 3,85

Prawn croquette, lemon mayonnaise

Truffle Croquettes 3,00

Truffle croquette, truffle mayonnaise

Cheese Board 17,50

Selection of French cheeses

Duck Rillettes 15,00

Duck rillettes, mustard, cornichons

Charcuterie 15,50

Selection of cold cuts, pâté, rillettes

Aperitif

from 8,50

Kir (Royale)

Pastis

Aperol Spritz

Alcohol-free

from 3,95

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

from 3,75

Heineken

Affligem Blond

Texels skuumkoppe

Guest tap

Bottled Beer

from 6,25

Brouwerij 't IJ wit

Guest bottle

Fruits de Mer

Oysters

Fines de Claires No 3

3,75 each

Oysters from Normandy

Geay No 3

4,25 each

Oysters from Utah Beach - Normandy

Gillardeau No 3

4,95 each

Oysters from Île d'Oléron

Oyster Tasting

25,75

2 Fines de Claires, 2 Geay, 2 Gillardeau

Seafood Platter

Small Seafood Platter

32,50

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

Royal Seafood Platter

65,00

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

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Hot Drinks

from 2,95

Coffee
Tea
Fresh mint or ginger tea
Espresso
Cappuccino
Latte Macchiato
Koffie Verkeerd
Double Espresso
Flat White
Espresso Macchiato
Cortado

*All coffees can be served decaf or with
oat milk*

Drinks, water, fruit juice

from 2,95

Coca Cola
Coca Cola Zero
Orangina
Sprite
Rivella
Bitter Lemon
Tonic
Fuze Tea Green
Fuze Tea Lemon Sparkling
Fanta Cassis
Ginger Ale
Chocomel
Ginger Beer
Spa Still
Spa Sparkling
Panna 75cl
Pellegrino 75cl
Cloudy Apple Juice
Fresh Orange Juice
Big Tom Tomato Juice

*Ask our staff for the price of specific
items*

Spirits

from 4,75

Bacardi
Campari
Aperol
Pernod
Havana Club 7
Smirnoff vodka
The Famous Grouse
Glenfiddich
Jameson
Dalwhinnie 15 years
Jack Daniels
Chivas 12 years
Bas-Armagnac
Cognac Seguinot
Calvados
Grappa
D.O.M. Benedictine
Fiorito Limoncello
Drambuie
Licor 43
Disaronno Amaretto
Grand Marnier
Cointreau
Baileys
Sambuca
Tia Maria
Kahlua
Jonge Jenever
Oude Jenever
Corenwijn
Frangelico
Vieux
Beefeater
Copper head

P.S.V.

from 4,75

White Port
Ruby Port
Kopke Colheita
White Martini
Red Martini