

BRASSERIE  
**BON**  
- depuis 2023 -

### Gift Card

Looking for a nice gift?

Ask our staff about our gift card.

You can choose the amount you would like to give.

The card is a handy size, has no expiry date and can also be used in instalments.

### The Little Salt and Pepper Shakers

Do you like our salt and pepper shakers?

Ask our staff whether new sets are still available.

€5,00 per set

## Fruits de Mer

### Oysters

#### **Fines de Claires No. 3**

Oysters from Normandy

3,95 each

#### **Oysri No. 3**

Oysters from Ireland with French roots

4,25 each

#### **Gillardeau No. 3**

Oysters from Île d'Oléron

5,25 each

#### **Oyster Tasting**

2 Fines de Claires, 2 Oysri, 2 Gillardeau

25,75

### Seafood Platter

#### **Small Seafood Platter**

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

32,50

#### **Royal Seafood Platter**

2 Fines de Claires, 2 Oysri, 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 (175 g)

Served with bread

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

## Speciality Dishes

|                                                                       |               |
|-----------------------------------------------------------------------|---------------|
| <b>Salade Riche</b>                                                   | 28,50         |
| Scallop, lobster, duck liver shavings, lobster mayonnaise             |               |
| <b>Bouillabaisse</b>                                                  | 28,50         |
| Richly filled fish soup with shellfish, rouille, Gruyère and croutons |               |
| <b>Flambéed Prawns</b>                                                | Starter 19,50 |
| Flambéed prawns, courgette, spicy cognac cream sauce                  | Main 28,50    |
| <b>Veal Sweetbreads</b>                                               | Starter 21,50 |
| Sautéed sweetbreads, mushrooms, morel cream sauce                     | Main 32,50    |
| <b>Chateaubriand for 2 (500 g)</b>                                    | 72,50         |
| Chateaubriand for 2 people, fries, salad, béarnaise sauce             |               |

## Cold Starters

|                                                                     |       |
|---------------------------------------------------------------------|-------|
| <b>Chicken Liver Pâté</b>                                           | 14,50 |
| Homemade chicken liver pâté, port jelly                             |       |
| <b>Charcuterie</b>                                                  | 15,50 |
| Selection of cold cuts, pâté, rillettes                             |       |
| <b>Prawn Cocktail</b>                                               | 16,50 |
| Large pink prawns, cocktail sauce, lemon                            |       |
| <b>Foie Gras Terrine</b>                                            | 18,50 |
| Duck liver terrine, fig compote, brioche                            |       |
| <b>Smoked Eel</b>                                                   | 19,50 |
| Smoked eel, brioche, crème fraîche, parsley, herring caviar, chives |       |

## Hot Starters

|                                                      |                           |
|------------------------------------------------------|---------------------------|
| <b>Prawn Croquettes, per piece</b>                   | 4,00                      |
| Prawn croquette, lemon mayonnaise                    |                           |
| <b>French Onion Soup Gratin</b>                      | 10,50 V                   |
| Onion soup gratin with Gruyère                       |                           |
| <b>Snails</b>                                        | 10,50 six<br>21,00 twelve |
| Snails in herb-garlic butter                         |                           |
| <b>Tomato Tarte Tatin</b>                            | 15,00 V                   |
| Gratinated with goat's cheese and balsamic reduction |                           |
| <b>Scallops Saint-Jacques</b>                        | 19,50                     |
| Seared scallops, sea vegetables, lemon beurre blanc  |                           |

## Daily Menu

Rotating 3-course menu  
49,50

## Mains

|                                                                          |         |
|--------------------------------------------------------------------------|---------|
| <b>Celeriac Steak</b>                                                    | 19,50 V |
| Celeriac steak with pepper sauce, fries and salad                        |         |
| <b>Confit de canard</b>                                                  | 24,50   |
| Duck leg, sauerkraut, mashed potatoes                                    |         |
| <b>Chicken Supreme</b>                                                   | 24,50   |
| Roasted polder chicken breast, bonne femme garnish, sage and lemon jus   |         |
| <b>Mussels and Fries</b>                                                 | 26,50   |
| Mussels, fries, sauces, salad                                            |         |
| <b>Sea Bream</b>                                                         | 27,50   |
| Grilled whole sea bream, antiboise, fries                                |         |
| <b>Entrecôte au poivre</b>                                               | 27,50   |
| From the grill with pepper sauce, fries and salad                        |         |
| <b>Lamb rack</b>                                                         | 28,50   |
| Rosé roasted lamb rack, grilled aubergine, thyme and garlic jus          |         |
| <b>Turbot</b>                                                            | 28,50   |
| Turbot roasted on the bone with spinach, celeriac and lemon beurre blanc |         |

## Sides

|                                         |      |
|-----------------------------------------|------|
| <b>Bread and Butter</b>                 | 3,75 |
| Bread and butter                        |      |
| <b>Potato Gratin Dauphinois</b>         | 5,50 |
| Potato gratin                           |      |
| <b>Green Salad</b>                      | 5,50 |
| Green salad                             |      |
| <b>Cauliflower</b>                      | 5,95 |
| Deep-fried cauliflower, béarnaise sauce |      |
| <b>Fries with mayonnaise</b>            | 5,95 |

## Children (up to 12 years)

|                                   |       |
|-----------------------------------|-------|
| <b>Chicken Thigh Fillet</b>       | 14,50 |
| Chicken thigh, fries, apple sauce |       |
| <b>Steak haché</b>                | 15,00 |
| Steak haché, fries, tomato salad  |       |
| <b>Pasta Bolognese</b>            | 12,50 |
| Pasta bolognese                   |       |

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

## Cheeses

### **Époisses** 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

### **Profiteroles** 12,50

Choux buns, vanilla ice cream, whipped cream, chocolate sauce

### **Crêpes Suzette** 12,50

Pancakes with orange sauce and vanilla ice cream

### **Moelleux au chocolat** 12,50

Chocolate lava cake, caramel ice cream, sea salt

### **Tarte tatin** 12,50

Apple, cinnamon ice cream

## 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

Kahlúa, 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”**

|                                                                                                     |       |
|-----------------------------------------------------------------------------------------------------|-------|
| <b>Croque-monsieur</b><br>Brioche with béchamel sauce, farm ham and gruyère                         | 14,50 |
| <b>Alsatian Tarte Flambée</b><br>Flammkuchen, bacon, Gruyère, crème fraîche, white onion and thyme  | 15,50 |
| <b>Steak Frites Baguette</b><br>Baguette with steak tartare, fries and mustard mayonnaise           | 19,50 |
| <b>Small Bouillabaisse</b><br>Richly filled fish soup with shellfish, rouille, Gruyère and croutons | 16,50 |
| <b>Smoked Duck Salad</b><br>With port syrup, goat's cheese and pine nuts                            | 18,50 |
| <b>Truffle Omelette</b><br>Truffle omelette, salad, brioche                                         | 18,50 |
| <b>Eggs Norwegian</b><br>Poached eggs, smoked salmon, brioche, hollandaise sauce                    | 19,50 |
| <b>Salade Niçoise</b><br>Fresh tuna from the grill, anchovies, classic garnish, mustard vinaigrette | 19,50 |
| <b>Salade Riche</b><br>Scallop, lobster, duck liver shavings, lobster mayonnaise                    | 28,50 |

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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'Épicurien', 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 Bourgeois (2024)**

49,50

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

### **Sancerre Blanc - Domaine Henri Bourgeois '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)**

Elegant oak-aged 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 flavour with notes of honey, peach, vanilla and a long, elegant finish

62,50

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

Viognier grape in top form! Notes of flowers, lychee and peach. Rich, fruity and juicy mouthfeel

69,50

## Monde

Glass   Bottle

### **Chardonnay - Poggio della Faine Bianco - Italy (2023)**

Pale 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, supple, 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 tight 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 flavour. True Provence

### **Château Miraval - Côtes de Provence (2024)**

48,50/

Absolute top rosé from Provence. Available as 0,75 L or 1,5 L

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. Violets, cedar and red fruits on the nose

### **Pinot Noir - Saint Jacques (2023)**

7,50    37,50

Supple flavour 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 and spices

### **Châteauneuf-du-Pape Rouge - Alain Jaume (2023)**

62,50

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

## Cahors

Bottle

### **Château de Haute-Serre Lucter - Malbec (2022)**

43,50

Pure Malbec, fresh berry fruit, nicely balanced

## Loire

Bottle

### **Sancerre Rouge - Domaine Jean-Paul Balland (2023)**

48,50

Expressive Pinot Noir with plenty of suppleness, cherry fruit, light woody 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 palate dominated by the Merlot

### **Lalande-de-Pomerol - Château Moncets (2022)**

57,50

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

### **Château 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, slightly drying structure with a full, fruity finish.

### **Pauillac - Château Lacoste Borie (2021)**

67,50

Aromas of black fruit on the nose. The attack is very aromatic, the mid-palate is very balanced and the finish has a clear 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, cedar and cocoa. Slightly tight structure with round tannins

### **Francis Ford Coppola 'Director's Cut' - Zinfandel - USA (2023)**

56,50

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

### **Château Musar - Cabernet Sauvignon - Lebanon (2019)**

69,50

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

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## Apéro

**Deep-fried Smelts** 8,50  
Deep-fried smelts with lemon mayonnaise

**Bitterbal Hollandaise** 8,50  
Bitterballen with Dijon mustard (8 pieces)

**Prawn Croquettes** 4,00  
Prawn croquette per piece, lemon 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

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Oysters from Normandy

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Oysters from Ireland with French roots

**Gillardeau No. 3** 5,25 each  
Oysters from Île d'Oléron

**Oyster Tasting** 25,75  
2 Fines de Claires, 2 Oysri, 2 Gillardeau

### Seafood Platter

**Small Seafood Platter** 32,50  
2 Fines de Claires, 2 Oysri, 2 Gillardeau, mussels, shrimps

**Royal Seafood Platter** 65,00  
2 Fines de Claires, 2 Oysri, 2 Gillardeau, large prawns, half lobster, crab salad, langoustine, mussels, cockles

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