

# APERITIFS ET SPRITZS

PASTIS – 5,5

*Ricard - Pastis 51 - Pernod*

LILLET – 5,5

*blanc - rosé - rouge*

CHARTREUSE VERT – 5,5

KIR ROYALE – 8  
*Crème de Cassis and crémant*

APEROL SPRITZ – 8

*Aperol, crémant, sparkling water and orange*

ELDERFLOWER SPRITZ – 9

*St. Germain, crémant, sparkling water, lime and mint*

LIMONCELLO SPRITZ – 8

*Bomboloni's Limoncello, crémant, sparkling water and lemon*

COGNAC SPRITZ 'THE GALA' – 9

*Courvoisier VSOP, Fever-Tree Sicilian Lemonade and lemon*

RABARBER SPRITZ – 8

*Reben rhubarb liqueur, Silvaner sparkling wine and rhubarb*



# GIN & TONICS

TANQUERAY LONDON DRY – 10

*Fever-Tree tonic and lime*

TANQUERAY TEN – 11

*Fever-Tree tonic and grapefruit*

TANQUERAY RANGPUR – 11

*Fever-Tree tonic and lime*

ROKU GIN – 12

*Fever-Tree tonic and ginger*

HENDRIKS GIN – 12

*Fever-Tree tonic and cucumber*

# SANS ALCOOL

APEROL SPRITZ 0.0% – 9

*Nona Spritz, Fever-Tree tonic and orange*

GIN TONIC 0.0% – 9

*Tanqueray 0.0%, Fever-Tree tonic and lemon*

MOSCOW MULE 0.0% – 9

*Nona Ginger, Fever-Tree tonic and lime*

# COCKTAILS

PORNSTAR MARTINI – 12

*Ketel One Vodka, passion fruit, vanilla and crémant*

ESPRESSO MARTINI – 12

*Ketel One Vodka, Doragrossa coffee liqueur and espresso*

NEGRONI – 12

*Tanqueray Ten, Willem's Wermoeud and Campari*

POIRE MULE – 11

*Poire Williams, Lara poiré, pear juice, lemon, Angostura bitters and Fever-Tree ginger beer*

WHISKEY SOUR – 12

*Johnnie Walker Black Label, Grand Marnier, lemon and vegan egg white*

PALOMA – 11

*Don Julio Blanco, grapefruit cordial, agave and soda*

PINEAPPLE MARGARITA – 12

*Tecán Tequila Blanco, Cointreau, caramelised pineapple, lime and agave*

BLOODY MARY – 11

*Ketel One Vodka, Big Tom tomato juice, lemon and olive*

# ICED TEA À LA MAISON

*plat / bruis*

BLACK TEA - PEACH – 5

GREEN TEA - MINT – 5

LEMON - LAVENDER – 5

RASPBERRY - MINT – 5

PASSION FRUIT - LEMON GRASS – 5

# EAUX & GAZEUSES

Coca-Cola / zero – 3,50

Orangina – 4,5

*Fever-Tree ginger ale / ginger beer / tonic / bitterlemon / Sicilian lemonade – 4,5*

Schulp apple juice – 4

Big Tom tomato juice – 4,5

Marie Stella Maris sparkling/still 0.75L – 6,5

Glass/carafe sparkling water – 2/4

# BIÈRES



## PRESSION

Jupiler, pilsner 5% – 3,9

IJwit, Brouwerij 't IJ, non-filtered white 6.5% – 5,75

I l'Oeuf You, Brouwerij 't IJ, session blanc 6% – 5,75

Wisseltap van 't IJ, Brouwerij 't IJ – 5,75

Leffe, blonde 6.6% – 5,75

Franziskaner, Hefe-Weissbier 5% – 5,50

## BOUTEILLE

Duvel, blonde 8.5% – 5,50

Duvel 666, blonde 6.66% – 5,50

't IJ IPA, Brouwerij 't IJ, IPA 7% – 5,50

Lellebel, Brouwerij de Eeuwige Jeugd, blonde 5.7% – 5,50

La Chouffe, blonde 8% – 5,50

Tripel Karmeliet, triple 8.4% – 5,50

Liefmans Fruitesse, fruit beer 5.3% – 5

Corona Extra, lager 4.6% – 5

## SANS ALCOOL

Jupiler, pilsner 0.0% – 3,5

Vrijwit, Brouwerij 't IJ <0.5% – 5

Free I.P.A, Brouwerij 't IJ <0.5% – 5

Leffe, blond 0.0% – 4,75

Corona Cero, Grupo Modelo, lager 0.0% – 5

# CIDRES

Cidre Le Pressoir Normand, apple cider 4.5% – 6,5

La Ribaude Poiré Biologique pear cider 3% – 7,5

# DIGESTIFS

Cognac - Courvoisier VS – 7

Cognac - Courvoisier VSOP – 9


Cognac - Courvoisier XO – 23

Armagnac - Delord Frères 3y – 7

Armagnac - Delord Frères VSOP – 9

Marc de Champagne - Jean Goyard XO – 6

# PETIT PLATS



UNTIL 22.00

**PAIN AU LEVAIN «V»** 6,5  
with sourdough, whipped butter and radishes

**HÛÎTRE** 4,5 p.s  
Fine de Claire oysters with passion fruit vinaigrette and lemon

**OEUF DUR MAYONNAISE** 5  
croutons, anchovy fritters and fresh herbs

**AMANDES OR OLIVES «VGN»** 8,5  
choose from smoked almonds or olives

**ARTICHAUTS «VGN»** 8  
artichoke hearts

**BEIGNETS DE CHOU-FLEUR «V»** 9  
cauliflower fritters with goat cheese, olives and garlic

**EGGPLANT «V»** 9,5  
fried eggplant with tomato, avocado and Parmesan

**SARDINES** 11  
from Ortiz, served with lemon and sourdough

**PLATEAU CHARCUTERIE** 16  
selection of charcuterie with pickles and sourdough

**ASSIÈTE DE FROMAGES «V»** 14,5  
selection of French cheeses from Kazerij Stalenhoef served with quince jam and nut-fig bread

**CROQUETTES AU FROMAGE DE CHÈVRE 4ST «V»** 8  
goat cheese croquettes with peach chutney

**CROQUETTES DE VEAU 4ST** 8  
veal croquettes with mustard

**LE FRENCH CAFE**

Le French Café Utrecht - La Brasserie  
Voorstraat 16, 3512 AN Utrecht

