

## VINS DE LA MAISON

### BLANC | SAUVIGNON BLANC

Les Vignerons de la Vicomté  
Languedoc, France 2023

GLASS 5,75 – CARAFE 21,50 – BOTTLE 29,50

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### ROSÉ | CINSAULT

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### ROUGE | MERLOT

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ask our staff for our  
extensive wine menu

## 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

RABARBER SPRITZ – 8  
Reben rhubarber liquor,  
Silvaner sparkling wine and rhubarb



HUÎTRE - 4,5 p.p.  
Fine de Claire oyster with raspberry and  
passion fruit vinaigrette and lemon

POULPE GRILLÉ - 14  
grilled octopus with candied potato,  
chorizo-oil and smoked almonds

SAUTÉ DE COQUILLAGES - 15  
braised shells in white wine  
and red chilli pepper

CREVETTES 3 ST. - 12  
gambas in garlic with fresh herbs

THON CRU - 14,5  
seared tuna, celeriac  
and olive Crumble

PETIT PLATEAU  
DE FRUITS DE MER - 31,5  
selection of our fruits de mer

## ENTRÉES

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

TARTARE DE MELON «VGN» - 11  
tartare of watermelon with  
tomato and piccalilly

EGGPLANT «V» - 11  
fried eggplant with tomato,  
avocado and Parmesan

ESCARGOTS GRATINÉS - 13  
6 snails au gratin in herb butter  
with pommes fondant

ESPADON - 15  
ground swordfish with Dutch shrimps,  
anchovy fritters on brioche toast

PÂTÉ DE CAMPAGNE - 13  
homemade pâté with pickled  
vegetables and sourdough

TARTARE DE  
BOEUF CLASSIQUE - 13  
classic steak tartare with crispy potato  
and egg yolk

## PLATS

see 'supplements' for side dishes

PLAT DE LA SEMAINE - 21  
weekly changing dish

BAR DE MER - 22,5  
whole sea bass from the oven with fennel,  
olive oil, lemon and salsa verde

CÉLERI-RAVE «VGN» - 18,5  
roasted celeriac from the rotisserie with fennel, nameko  
mushrooms, hazelnuts and vegetarian gravy

DEMI POULET DE FERME - 19,5 p.p.  
whole rotisserie chicken with  
green asparagus, crispy egg and potato  
or order a whole chicken to share!

## STEAK FRITES

served with le French frites

TARTARE DE  
BOEUF CLASSIQUE - 20,5  
classic steak tartare with crispy potato  
and egg yolk

FILET DE BOEUF - 22,5

ENTRECÔTE - 25,5

CÔTE DE BOEUF - 68,5  
800 gram, for 2 persons  
with salade vert

choice of red wine jus,  
béarnaise, or peppercorn sauce



## SALADES

SALADE SAUMON FUMÉ «VGN» - 13  
salad of home-smoked salmon, chickpeas with butter  
lettuce, green asparagus, sugarsnaps and avocado

SALADE DE CHÈVRE «V» - 14  
with roasted yellow beet, tomato,  
peach chutney and nut crumble

## SUPPLEMENTS

LE FRENCH FRITES «V» - 5,5  
with mayonnaise

ASPERGES VERTES «V» - 7,5  
roasted green asparagus with poached egg,  
hollandaise sauce and breadcrumbs

SALADE VERTE «V» - 6  
little gem, French dressing and Parmesan cheese

RATATOUILLE «V» - 6  
zucchini, eggplant, tomato, and bell pepper  
baked in the oven with fresh herbs

GRATIN DE POMMES DE TERRE «V» - 7  
potato gratin with onion, crème  
fraîche and reblochon cheese

## DESSERTS ET FROMAGE

COUPE ROMANOFF «V» - 8  
fresh strawberries with vanilla and basil

GÂTEAU AU CHOCOLAT «V» - 9  
chocolate cake, passion fruit and macadamia nuts

CRÊPES SUZETTE «V» - 9  
crêpes in orange-caramel sauce with vanilla ice-cream

CRÈME BRÛLÉE «V» - 9  
ginger and orange

ASSIÈTTE DE FROMAGES «V» - 14  
selection of French cheeses from Kazerij Stalenhoef  
served with nut bread and fig compote

## LE FRENCH CAFÉ

LE FRENCH COFFEE - 9,5  
Grand Marnier, coffee and cream

ESPRESSO MARTINI - 12  
espresso, Ketel One Vodka,  
Kahlúa and Grand Marnier

CAFÉ AMORE - 11  
Amaretto, cognac, coffee and cream