

# LES APÉRITIFS

## PASTIS

Ricard - Pastis  
5l - Pernod

5,5

## NEGRONI

Dolin Rouge,  
Tanqueray N°Ten  
and Campari

12

## ELDERFLOWER SPRITZ

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

glass      carafe

9 / 32,5

## KIR ROYALE

Crème de cassis  
and crémant

8

# PETIT PLATS

UNTIL 22.00

**PAIN AU LEVAIN «V» - 6,5**

*with sourdough, whipped butter and radishes*

**HUÎTRE - 4,5 p.p**

*Fine de Claire oyster with raspberry and passion fruit vinaigrette and lemon*

**OEUF DUR MAYONNAISE «V» possible - 5**

*croutons, anchovy fritters and fresh herbs*

**AMANDES OU OLIVES «VGN» - 5,5**

*choose from smoked almonds or olives*

**ARTICHAUTS «VGN» - 8**

*artichauts*

**BEIGNETS DE CHOU-FLEUR - 9**

*cauliflower fritters with goat cheese, olives and garlic*

**EGGPLANT - 9,5**

*fried eggplant with tomato, avocado and Parmesan*

**SARDINES - 10**

*from Ortiz, served with lemon and sourdough*

**PLATEAU CHARCUTERIE - 16**

*selection of charcuterie with pickles and sourdough*

**ASSIÈTTE DE FROMAGES «V» - 14,5**

*selection of French cheeses from Kazerij Stalenhoef  
served with nut bread and fig compote*

**CROQUETTES AU FROMAGE DE CHÈVRE 4st «V» - 8**

*goat cheese croquettes with peach chutney*

**CROQUETTES DE VEAU 4st - 8**

*veal croquettes with mustard*