

# CAFÉTERIE

Café crème – 3,2  
Ristretto – 3,2  
Espresso – 3,2  
Noisette – 3,5  
Doppio – 4,4  
Cappuccino – 3,75  
Café au lait – 3,9  
Latte macchiato – 3,9  
Flat white – 4,5  
Matcha latte – 5

+ Oat or coconut milk – 0,5  
+ Chantilly – 0,5  
+ Extra shot – 1,2  
Decafé – 0,5  
Iced – 0,5

## THÉ

Fresh mint tea – 3,95  
Fresh ginger tea – 3,95  
Fresh mint and ginger tea – 3,95  
Fresh ginger and orange tea – 3,95  
Rooibos, black tea, jasmine, green tea – 3,75



# JUS FRAIS

CITRON PRESSÉ – 5,5  
freshly squeezed lemon juice with still  
or sparkling water

JUS D'ORANGE – 5,5  
freshly squeezed orange juice

JUS DE PAMPLEMOUSSE – 5,5  
freshly squeezed grapefruit juice

JUS MÉLANGÉ – 5,5  
half orange juice, half grapefruit juice

## PRESSÉS

ORANGE – 5,5  
orange, carrot, ginger and mango

VERT – 5,5  
spinach, apple, cucumber and banana

# ICED TEA À LA MAISON

plat / bruis

Lemon-lavender – 5  
Green tea-mint – 5  
Raspberry-mint – 5  
Passion fruit-lemongrass – 5

# OEUFs BIO

+petite salade verte et petite le French frites +5,5

OEUFs FLORENTINE «V» - 12  
two poached eggs, spinach  
and hollandaise sauce on brioche

OEUFs BENEDICT - 13  
two poached eggs, ham  
and hollandaise sauce on brioche

OEUFs ROYALE - 15  
two poached eggs, smoked salmon  
and hollandaise sauce on brioche  
+ spinach 2,00



# SANDWICHs

+ petite salade verte et petite le French frites +5,5

CROQUE MONSIEUR «V» possible - 12,5  
ham, gruyère and mornay sauce on brioche

CROQUE MADAME «V» possible - 13,5  
ham, gruyère, mornay sauce and a fried egg on brioche

TARTINE AUX BETTERAVES «VGN» - 11,5  
beetroot, tahini, pomegranate  
and crispy chickpeas on sourdough

TARTINE AUX TOMATE ET  
FROMAGE FRAIS «V» - 12,5  
marinated tomatoes with fromage frais  
and basil oil on sourdough

TARTINE AU SAUMON FUMÉ - 14  
smoked salmon, crème fraîche  
and capers on sourdough

TARTINE AU STEAK À LA PROVENÇALE - 14,5  
steak provençal and piquillo pepper  
on sourdough

Le French Café - Admiraal de Ruijterweg  
Admiraal de Ruijterweg 1, Amsterdam

# PETIT PLATS

+petite salade verte et petite le French frites +5,5

OEUFs DUR MAYONNAISE «V» possible - 5  
eggs with mayonnaise, anchovy and croutons

HUÎTRE - 4,5 p.s.  
Fines de Claire oyster with mignonette and lemon

CREVETTES - 12,5  
shrimp with lemon mayonnaise

COQUILLAGES SAUTÉ - 15,5  
steamed clams with lemon and butter

RILLETES DE CANARD - 12,5  
duck rillettes with pickles and toast

ESCARGOTS GRATINÉS - 13  
6 au gratin snails with herb butter

PLATEAU CHARCUTERIE - 16,5  
selection of fine meats with pickles and toast

# PLATS

+ petite salade verte et petite Le French frites +5,5

TARTARE DE BOEUF  
CLASSIQUE 110 GR - 21,5  
classic steak tartare served with crostini

STEAK FRITES - 27,5  
entrecôte served with pepper sauce and le French frites

SALADE NIÇOISE - 18,5  
salad with green beans, baby potatoes,  
red onion, poached egg and seared tuna

SALADE CÉSAR - 18,5  
roman lettuce with bacon, parmesan,  
poached egg, croutons and crispy chicken

SOUPE À L'OIGNON «V» - 9,5  
onion soup gratinated with cheese

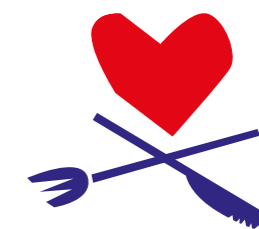
# SUPPLEMENTS

PAIN AU LEVAIN «V» - 6,5  
sourdough bread served with radish  
and salted Guérande butter

SALADE VERTE «V» - 5,5  
green salad with French dressing

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

PETITE SALADE VERTE ET  
PETITE LE FRENCH FRITES «V» - 5,5



# DESSERTS ET FROMAGE

PAIN DE SUCRE PERDU «V» - 10,5  
French toast of sugar bread with  
caramel and crème fraîche

MOUSSE AU CHOCOLAT «V» - 9,5  
with a roasted crumble of white chocolate

ASSIÈTTE DE FROMAGES «V» - 14,5  
selection of French cheeses from  
Fromagerie Kef with compote and toast

ALLERGIES OR SPECIAL  
DIETARY REQUIERMENTS?  
PLEASE LET US KNOW.