

VINS DE LA MAISON

BLANC | SAUVIGNON BLANC

Les Vignerons de la Vicomté
Languedoc, France 2023

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

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

LE FRENCH SPRITZ – 8
rosé, grenadine, lime and sparkling water

APEROL SPRITZ – 8
Aperol, crémant, sparkling water and orange

ELDERFLOWER SPRITZ – 9
St. Germain, crémant, sparkling water, lime and mint



HUÎTRE - 4,5 p.p

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

POULPE GRILLÉE - 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-oil and fresh herbs

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

AUBERGINE «V» - 9,5
fried eggplant with tomato,
crème fraîche, avocado and Parmesan

ESCARGOTS GRATINÉS - 13
6 snails au gratin in herb butter and lardo

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

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 and lemon

CHOU POINTU «VGN» - 18,5
roasted pointed cabbage with oyster mushrooms,
carrots, buckwheat and vinaigrette

DEMI POULET DE FERME - 19,5
half farmers chicken from the spit with puffed endive and
beurre noisette with seeds and le French frites
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

ENTRECÔTE - 24,5

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

choice of red wine jus,
béarnaise, or peppercorn sauce



SALADES

SALADE CÉSAR «V» POSSIBLE - 14,5
romaine lettuce with barbecue chicken,
poached egg, anchovy, croutons and parmesan

SALADE NIÇOISE «V» POSSIBLE - 15,5
salad with tuna, potatoes, green beans, olives,
tomato, red onion, egg and anchovy

SUPPLEMENTS

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

SALADE VERTE «V» - 6
romaine lettuce, French dressing and parmesan

ENDIVES RÔTI «VGN» - 6,5
puffed endives with buckwheat and beurre noisette

MÉLANGE DE CAROTTES «VGN» - 6
mix of carrots with balsamic glaze and seeds

MOUSSELINE DE
POMME DE TERRE «V» - 6
potato puree with époisse and green herbs

DESSERTS ET FROMAGE

ÎLE FLOTTANTE «V» - 9,5
meringue in vanilla sauce and caramel

BANANE ET CHOCOLAT BLANC «V» - 9,5
banana with rum-raisin ice cream and white vanilla sauce

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

CRÈME BRÛLÉE «V» - 9

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 and
Doragrossa koffielikeur

CAFÉ AMORE - 11
Amaretto, cognac, coffee and cream