

# LES APÉRITIFS

## NEGRONI

*Dolin Rouge,  
Tanqueray Ten  
and Campari*

14



## PASTIS

5,5



## KIR ROYALE

*Crème de cassis  
and crémant*

9,5

## OLIVETTA

*Tanqueray Ten gin,  
St. Germain, Lillet  
Blanc and olive*

13



*allergencard  
& English menu*

# PETIT PLATS

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

**HÛÎTRE** - 4,5 p.s.  
*Fine de Claire oyster with mignonette and lemon*

**OEUF DUR MAYONNAISE «V»** *possible* - 5  
*eggs with mayonnaise and anchovy fritters*

**CREVETTES** - 12,5  
*shrimps with cocktail sauce and lemon*

**COQUILLAGES SAUTÉ** - 17,5  
*stewed clams with lemon and butter*

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

**PLATEAU DE CHARCUTERIE** - 17,5  
*selection of cured meats with pickles and toast*

**ASSIÈTTE DE FROMAGES «V»** - 14,5  
*selection of French Cheeses from Fromagerie Kef  
with pickles and toast*

**TILL 23.00**

**AMANDES FUMÉES OU OLIVES «VGN»** - 5,5  
*smoked almonds or olives*

**BITTERBALLEN 6 PCS. «V»** - 8  
*veal croquettes with mustard*

**KAASTENGELS 6 PCS.** - 8  
*with chili sauce*