

CAFÉTERIE

Café crème – 3,3
Ristretto – 3,3
Espresso – 3,3
Noisette – 3,6
Doppio – 4,5
Cappuccino – 3,9
Café au lait – 4
Latte macchiato – 4
Flat white – 4,5
Chai latte – 5
Matcha latte – 5
Hot chocolate milk – 3,75

+ Oatmilk – 0,5
+ Chantilly – 0,5
+ Extra shot – 1,2
Decafé – 0,5
Iced – 0,75

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, jasmine, verbena tea – 3,75

JUS

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

JUS D'ORANGE – 5,5
JUS DE PAMPLEMOUSSE – 5,5
freshly squeezed grapefruit juice

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

ICED TEA À LA MAISON

still / sparkling

Black tea - peach – 5
Green tea - mint – 5
Raspberry - mint – 5
Passion fruit - lemongrass – 5

LE (PETIT) DÉJEUNER

till 12:00

CROISSANT «V» - 4,5
with butter and jam

PAIN AU CHOCOLAT «V» - 4,5
chocolate bun

OEUF S BIO

OEUF S BENEDICT - 13
*two poached eggs, ham
and hollandaise on brioche*

OEUF S ROYALE - 15
*two poached eggs, smoked salmon
and hollandaise sauce on brioche*



SANDWICHS

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

CROQUE MONSIEUR «V» *mogelijk* - 12,5
ham, gruyère and mornaysauce on brioche

CROQUE MADAME - 13,5
*ham, gruyère, mornaysauce and fried egg
on brioche*

BRIOCHE ET CROQUETTE
DE CREVETTES - 14
shrimp croquettes and tarragon mayonnaise on brioche

TARTINE AUX AVOCATS «V» - 12,5
burrata, pico de gallo and avocado on sourdough

TARTINE AU CAMEMBERT
ET LARDONS «V» *possible* - 13,5
camembert, bacon, pesto on sourdough

PETIT PLATS

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

OEUF S DUR MAYONAISE «V» *possible* - 5
eggs with mayonnaise and anchovy fritter

CREVETTES - 12,5
shrimps with cocktailsauce and lemon

COQUILLAGE SAUTÉ - 15,5
stewed clams with lemon and butter

ESCARGOTS GRATINÉS - 13
6 gratinated snails with herb butter

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

PLATEAU DE CHARCUTERIE - 16,5
*selection of cured meats with pickles
and sourdough toast*

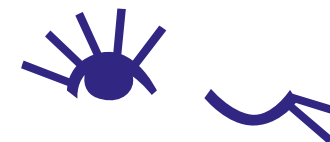
SOUP ET SALADES

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

SALADE CÉSAR - 18,95
*crispy chicken, bacon, parmesan,
poached egg and croutons*

SALADE NIÇOISE - 18,95
*seared tuna, soft-boiled egg,
black olives, green beans and baby potatoes*

SOUPE À L'OIGNON «V» - 9,5
with croutons and gruyère cheese



Le French Café – Javastraat
Javastraat 42, Amsterdam

PLATS

served with le French frites

POUSSIN - 22,5
Spring chicken with chicken gravy

TARTARE DE BOEUF
CLASSIQUE 110 GR. - 21,5
classic steak tartare with croutons

STEAK FRITES 180 GR. - 24,5
served with pepper sauce



SUPPLEMENTS

PAIN AU LEVAIN «V» - 6,5
sourdough bread with sel de Guérande butter

SALADE VERTE «V» - 5,5
head lettuce with mustard vinaigrette

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» - 9,5
*French toast of sugar bread
with fresh fruit*

CRÈME BRÛLÉE POUR DEUX - 12,5
crème brûlée to share

CREMEUX AU CHOCOLA - 11,5
chocolate cremeux with tangerine and merengue

TARTE TATIN CHAUD - 11,5
Tarte tatin with Calvados caramel and vanilla ice cream

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



SCAN FOR THE
ALLERGEN MENU