

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

PETIT PLATS

TILL 22.00

PAIN AU LEVAIN «V» - 6,95

sourdough bread served with radishes and sel de Guérande butter

OEUF DUR MAYONNAISE «V» possible - 5

eggs with mayonnaise, anchovy and croutons

HUÎTRE - 4,5 p.p.

Fines de Claire oyster with mignonette and lemon

CREVETTES - 13,5

shrimp with lemon mayonnaise

COQUILLAGES SAUTÉ - 17,5

steamed clams with lemon and butter

RILLETTES DE CANARD - 12,5

duck rillettes with pickles and toast

MOUSSE DE VOLAILLE - 11,5

toasted brioche with poultry mousse and redfruit compote

PLATEAU CHARCUTERIE - 17,5

selection of fine meats with pickles and toast

ASSIÈTTE DE FROMAGES «V» - 14,5

selection of French cheeses from Fromagerie Kef served with compote and toast

TILL LATE

AMANDES FUMÉES «VGN»- 5,5

smoked almonds

OLIVES «VGN»- 5,5

marinated olives

CROQUETTES AU FROMAGE DE CHÈVRE 4pcs «V» - 8

goat cheese croquettes with piquillo pepper

BITTERBALLEN 6pcs - 8

veal bitterballen with mustard

KAASTENGELS 6pcs - 8

cheese sticks with chili sauce