

# CAFÉTERIE

Café crème – 3,3  
Ristretto – 3,3  
Espresso – 3,3  
Noisette – 3,6  
Doppio – 4,5  
Cappuccino – 3,75  
Café au lait – 3,9  
Latte macchiato – 3,9  
Flat white – 4,5  
Matcha latte – 5  
Strawberry matcha latte – 5,5  
Espresso tonic – 4,5

+ 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 2,50

OEUFS ET AVOCAT «V» - 12,5  
sourdough bread with avocado,  
chiliflakes, poached egg and parmesan



## SANDWICHS

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

CROQUE MONSIEUR «V» possible - 12,5  
brioche met ham, Gruyère and mornay saus

CROQUE MADAME «V» possible - 13,5  
brioche with ham, Gruyère, mornay saus and a fried egg

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

TARTINE AU SAUMON FUMÉ - 14  
sourdough bread with beetroot, tahini,  
pomesgranate and crispy chickpeas

TARTINE AUX SAUCISSE  
DE FENOUIL - 14,5  
sourdough bread with fennelsausage,  
choucroutte and musterd mayonnaise

BRIOCHE AUX CROQUETTE  
DE CREVETTES - 14,5  
brioche with 2 shrimpcroquettes  
and lemon mayonnaise

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

## PETIT PLATS

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

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

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

CREVETTES - 13,5  
shrimp with lemon mayonnaise

MOUSSE DE VOLAILLE - 11,5  
toasted brioche with poultry mousse  
and redfruit compote

COQUILLAGES SAUTÉ - 17,5  
steamed clams with lemon and butter

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

ESCARGOTS GRATINÉS - 13  
6 au gratin snails with herb butter

PLATEAU CHARCUTERIE - 17,5  
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 le French frites

STEAK FRITES - 24,5  
steak served with pepper sauce and le French frites

SALADE NIÇOISE - 18,95  
salad with green beans, baby potatoes,  
red onion, poached egg and seared tuna

SALADE CÉSAR - 18,95  
roman lettuce with bacon, parmesan,  
poached egg, croutons and crispy chicken

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

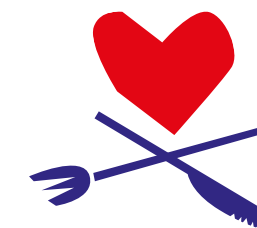
## SUPPLEMENTS

PAIN AU LEVAIN «V» - 6,95  
sourdough bread served with radish  
and salted Guérande butter

SALADE VERTE «V» - 5,95  
green salad with French dressing

LE FRENCH FRITES «V» - 5,95  
fries with mayonnaise

PETITE SALADE VERTE ET  
PETITE LE FRENCH FRITES «V» - 5,95



## DESSERTS ET FROMAGE

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

MOUSSE AU CHOCOLAT «V» - 11,5  
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.