

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 – 9,5

Crème de Cassis and crémant

LE FRENCH SPRITZ – 8,5

rosé, grenadine, lime and sparkling water

APEROL SPRITZ – 8,5

Aperol, crémant, sparkling water and orange

ELDERFLOWER SPRITZ – 9,5

St. Germain, crémant, sparkling water, lime and mint

FRUITS DE MER

HUÎTRE - 4,5 p.p.p.
Fine de Claire oyster with raspberry and
passion fruit vinaigrette and lemon

CRABE MOU - 13
two softshell crabs with avocado,
garlic and chutney

SAUTÉ DE COQUILLAGES - 15
braised shells in white wine
and red chilli pepper

COCKTAIL DE CREVETTES - 13,5
shrimps cocktail with wiskeysauce,
lettuce and lemon

PETIT PLATEAU
DE FRUITS DE MER - 33
selection of our fruits de mer

ENTRÉES

PAIN AU LEVAIN «V» - 6,95
with sourdough, whipped butter and radishes

POIRE ET CHOUCROUTE «V» - 11,5
cooked sauerkraut with pear salad, Pierre
Robert cheese and cranberry

AUBERGINE «V» - 10
fried aubergine with homemade
lemon aioli and spring onion

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

TARBOTINE - 16
filet of tarbot with raw ham, beurre blanc,
horshradish and lime

PÂTÉ DE CAMPAGNE - 13
homemade pâté with pickled
vegetables and sourdough

TARTARE DE
BOEUF CLASSIQUE - 13,5
classic steak tartare with quail egg,
chantarelles and brioche toast

PLATS

see 'supplements' for side dishes

PLAT DE LA SEMAINE - 22
weekly changing dish

BAR - 23,5
whole seabass from the oven,
fennel, olive oil and lemon

CÉLERI-RAVE «VGN» - 18,5
roasted celeriac with mushrooms
and a sherry beurre blanc

FILET MIGNON
DE VENAISON - 27,5
deer loin fillet with parsnip cream, caramelized
silver onion, parsnip chips and red wine jus

POUSSIN - 22,5
butterflied BBQ chicken with green asparagus,
potatoes and red wine jus

STEAK FRITES

served with le French frites

TARTARE DE
BOEUF CLASSIQUE - 21,5
classic steak tartare with quail egg,
chantarelles and brioche toast

ENTRECÔTE - 25,5

CÔTE DE BOEUF - 36 p.p.
800 gram, for 2 persons
with salade verte

choice of red wine jus,
béarnaise, or peppercorn sauce



SALADES ET SOUP

SALADE CÉSAR «V» POSSIBLE - 15,5
romaine lettuce with chicken, poached egg,
ansjovis, croutons and parmesan

SALADE DE BETTERAVE - 14,5
Salad with yellow beetroot, ricotta, crispy
buckwheat and peachchutney

BOUILLABAISSE - 18,5
fishsoup with seafood, clams, rouille,
cheese and sourdough bread

SUPPLEMENTS

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

SALADE VERTE «V» - 6,5
romaine lettuce, French dressing and parmesan

CHOUX BRUXELLES «V» POSSIBLE - 6,5
roasted Brussels sprouts with bacon

COURGETTE DU BBQ
«V» POSSIBLE - 6,5
BBQ courgette with tomato, spring onions

MOUSSELINE DE POMME DE TERRE
«V» POSSIBLE - 7,5
potato puree with bone marrow and jus

DESSERTS ET FROMAGE

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

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

CRÈME BRÛLÉE «V» - 9

MOULLEUX AU CHOCOLAT - 10,5
lava chocolate cake with cream and mango jam

ASSIÈTTE DE FROMAGES «V» - 15,5
selection of French cheeses from Kazerij Stalenhoef
served with nut bread and compôte

LE FRENCH CAFÉ

LE FRENCH COFFEE - 10,5
Grand Marnier, coffee and cream

ESPRESSO MARTINI - 12,5
espresso, Ketel One vodka and
Doragrossa koffielikeur

CAFÉ AMORE - 12
Amaretto, cognac, coffee and cream