

CAFÉTERIE

Café crème – 3,2
Ristretto – 3,2
Espresso – 3,2
Noisette – 3,5
Doppio – 4,4
Cappuccino – 3,75
Café au lait – 3,9
Latte macchiato – 3,9
Flat white – 4,5
Chai latte – 4,5
Hot chocolate milk – 3,75
+ Oat milk – 0,5
+ Chantilly – 0,5
+ Extra shot – 1,2
Decafé – 0,5

ICED

Café crème – 3,75
Cappuccino – 4
Latte macchiato – 4,5
Chai latte – 5
Matcha latte – 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, jasmine, green, verbena, black tea – 3,95

JUS

FRAIS

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

JUS D'ORANGE – 5,5
fresh orange juice

JUS DE PAMPLEMOUSSE – 5,5
fresh grapefruit juice

JUS MÉLANGÉ – 5,5
mix of fresh grapefruit juice and orange juice

PRESSÉS

ORANGE – 5,5
orange, carrot, ginger and mango

ROUGE – 5,5
beetroot, pear, apple, blackberry and mint

VERT – 5,5
spinach, apple, cucumber and banana

ICED TEA À LA MAISON

plat / bruis

BLACK TEA - PEACH – 5
GREEN TEA - MINT – 5
LEMON - LAVENDER – 5
RASPBERRY - MINT – 5
PASSION FRUIT - LEMONGRASS – 5

OEUFS BIO

OEUFS AVOCAT «V» - 13
poached eggs with avocado, spinach, goat's cheese,
spring onion, hollandaise sauce and sourdough

OEUFS ROYALE - 15
poached eggs with smoked salmon, spinach,
hollandaise sauce and sourdough

OEUFS BENEDICT - 14
poached eggs with ham, spinach,
hollandaise sauce and sourdough

OEUFS BROUILLÉS «V» - 12
scrambled eggs, asparagus,
fresh herbs and sourdough

PISSALADIÈRES

South French sourdough flatbreads from the stone oven

LE RIB-EYE - 14
smoked rib-eye with soubise sauce, leek,
tomato, onion, horseradish and parmesan

LE CREVETTES - 12
ragout of bisque, gambas and parmesan

LE POTIRON ÉPICÉ «V» - 11
spicy pumpkin with soubise sauce, red onion,
red pepper, goat's cheese, hazelnuts and parmesan

LE THÔN - 13
tuna with soubise sauce, crème fraîche,
red onion, capers, olives, fresh herbs and parmesan

CROQUE MADAME - 14
pissaladière with cheese, ham,
spinach and fried egg



Le French Café - La Brasserie
Voorstraat 16, 3512 AN Utrecht

PETIT PLATS & PLATS

- PETIT PLATS -

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

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

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

- PLATS -

BAR - 22,5
whole seabass from the oven, olive oil,
lemon and salsa verde

TARTARE DE BOEUF CLASSIQUE - 21,5
classic steak tartare with quail egg,
chantarelles, brioche toast and le French frites
[also possible as a starter, without le French frites -13,5]

STEAK FRITES - 25,5
entrecôte with ratatouille, onion,
red wine jus and le French frites

SALADES ET SOUP

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

SALADE DE BETTERAVE - 14,5
salad with yellow beetroot, ricotta, crispy
buckwheat and peach chutney

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

SUPPLEMENTS

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

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

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

LE FRENCH FRITES
ET SALADE VERT «V» - 6,95
small Le French frites and a green salad



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
shrimp cocktail with whiskey
sauce, lettuce and lemon

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

DESSERTS ET FROMAGE

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

CRÈME BRÛLÉE «V» - 9

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

PÂTISSERIES FRAÎCHES
FAITES MAISON - from 4,5
ask our staff about the homemade pastries