

VINS DE LA MAISON

BLANC | SAUVIGNON BLANC

Les Vignerons de la Vicomté
Languedoc, France 2023

GLASS 5,95 – 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

ENTRÉES

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

CARPACCIO DE COURGETTE «V» - 12
pecorino cream, mustard dressing,
dried onion crumble and capers

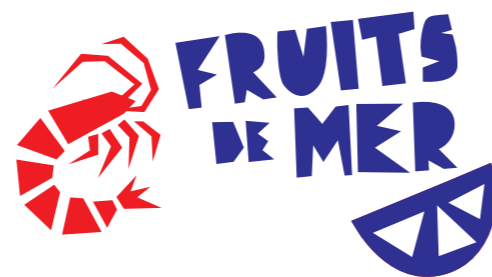
OEUF PANÉS «V» - 11,5
fried eggs with a green vegetable
salad and herb mayonnaise

ESCARGOTS GRATINÉS - 13,5
6 gratinated snails in herb butter

TERRINE DE POULPE - 14,5
octopus terrine with herb oil and garlic
mayonnaise en knoflookmayonnaise

PÂTÉ EN CROÛTE - 13,5
homemade pâté with shortcrust pastry,
cornichons, purslane and sourdough toast

TARTARE DE BOEUF - 13,5
steak tartare with quail egg, king bolete
and brioche toast



HUÎTRES - 4,5 p.s

Fine de Claire or flat Zeeland oyster
with passion fruit vinaigrette,
mignonette and lemon

LANGOUSTINES - 17

butterflied from the barbecue, pumpkin
cream, salted lemon, parsley and capers

MOULES SAUTÉES - 14

braised mussels with fennel
and saffron foam

COQUILLES SAINT-JACQUES - 14,5

seared scallops with apricot cream, quail
egg, celeriac and aged Beemster cheese

PLATEAU DE FRUITS DE MER

PETIT / GRANDE - 33 / 65
selection of our fruits de mer

SALADES ET SOUP

SALADE BURRATA «V» - 16,5
burrata, tomato, red onion,
sherry dressing and rosemary oil

SALADE LYONNAISE - 18
broccoli, chicory, radicchio, bacon and fried egg

SOUPE À L'OIGNON «V» - 9,5
with baguette, gruyère and thyme



SCAN VOOR:
DE ALLERGENENKAART
& ENGLISH MENU

PLATS

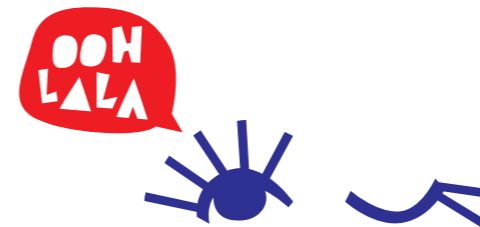
zie 'supplements' voor de bijgerechten

PLAT DE LA SEMAINE - 23,5
weekly changing dish

LOTTE - 25,5
monkfish tail with salsify,
cumin and sherry

VOL-AU-VENT «V» - 19,5
vegetarian vol-au-vent with mushrooms, cream
sauce, celeriac fritters and garden cress

DEMI POULET FERMIER - 21,5
half a farm chicken from the barbecue,
celeriac fritters and red wine jus



STEAK FRITES

served with le French frites

TARTARE DE BOEUF - 21,5
steak tartare with quail egg, king
bolete and brioche toast

ENTRECÔTE - 26,5
200 gram

TOURNEDOS - 29,5
250 gram

CÔTE DE BOEUF - 78
800 grams, for 2 people,
served with green salad

choice of: red wine jus,
béarnaise or pepper sauce



SUPPLEMENTS

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

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

TARTE TATIN À LA CHICORÉE «V» - 7,5
chicory tarte tatin with crème fraîche and purslane

POIREAU DU BBQ «VGN» - 7,5
grilled leek with mustard dressing,
mustard seeds and capers

DESSERTS ET FROMAGE

TARTE TATIN «V» - 9,5
apple, vanilla, sour cream and rum

ÉCLAIR ET GLACE VANILLE «V» - 9
éclair with vanilla ice cream and dark chocolate

CRÈME CARAMEL «V» - 9
caramel, whipped cream and vanilla

ANANAS CARAMÉLISÉ «V» - 8,5
caramelized pineapple with rum ice cream

ASSIÈTTE DE FROMAGES «V» - 15,5
selection of French cheeses, served with date bread

LE FRENCH CAFÉ

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

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

CAFÉ AMORE - 12
Amaretto, cognac, coffee and cream

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