

## VINS DE LA MAISON

### BLANC | SAUVIGNON BLANC

Les Vignerons de la Vicomté  
Languedoc, France 2023

GLASS 5,95 – CARAFE 21,50 – BOTTLE 29,50

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### ROSÉ | CINSAULT

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### ROUGE | MERLOT

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Languedoc, France 2023

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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

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

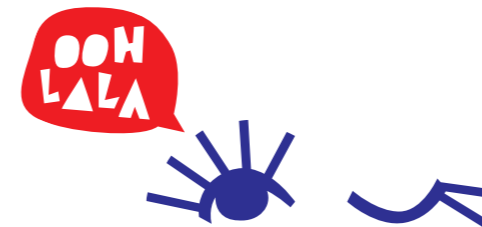
zie 'supplements' voor de bijgerechten

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