

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 – 5
Matcha latte – 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

still / sparkling

GINGER - HIBISCUS – 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 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

SANDWICHS

BRIOCHE AUX CHAMPIGNONS «V» - 13
roasted mushrooms, cream, onion, garlic, white wine and thyme on brioche toast

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

PISSALADIÈRE POTIRON «V» - 11
with pumpkin, red onion, red pepper, goat cheese and parmesan

PISSALADIÈRE MAQUEREAU - 13
with mackerel, garlic, onion, lemon, horseradish and fresh herbs

CROQUE MADAME - 15
pissaladière with cheese, ham, spinach and fried egg

- a pissaladière is a Southern French sourdough flatbread baked in a stone oven -



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

PETIT PLATS & PLATS

- PETIT PLATS -

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

SOLE FUMÉE - 16
smoked sole, chicory beignet, crispy ham and chicory jus

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

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

- PLATS -

TARBOTINE - 22,5
small turbot with potato mousseline, fennel and celeriac foam

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

STEAK FRITES - 23,5
150-gram tournedos with ratatouille, onion, pepper sauce and le French fries

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

SUPPLEMENTS

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

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

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

LE FRENCH FRITES
ET SALADE VERT «V» - 6,95
small le French fries and green salad



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

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

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

PÂTISSERIES DU JOUR - from 4,5
ask our staff about our pastry of the day