

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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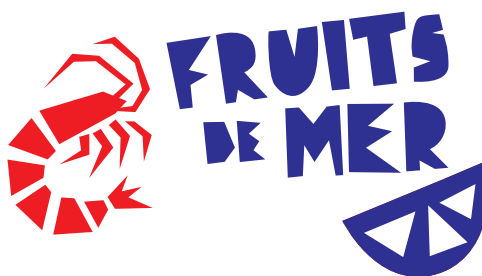
ROUGE | MERLOT

Les Vignerons de la Vicomté

Languedoc, France 2023

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

ask our staff for our
extensive wine menu



HÛÎTRES - 4,5 p.s

*Fine de Claire with
passion fruit vinaigrette,
mignonette and lemon*

PRAWNS - 16,5

*giant prawns in filo pastry, served with
a chili, lychee and passion fruit sauce*

SAUTÉ DE COQUILLAGES - 15,5

*steamed shells with white wine, garlic,
peppers, ginger and red onion*

COQUILLES SAINT-JACQUES - 14,5

*baked scallops with herb risotto of
pearl barley, peas and asparagus sprouts*

PLATEAU DE FRUITS DE MER

PETIT / GRANDE - 33 / 65

selection of our fruits de mer

ENTRÉES

PAIN AU LEVAIN «V» - 6,95

sourdough, radishes and churned butter

CARPACCIO DE TOMATE «V» - 13,5

*tomato and watermelon carpaccio with
hazelnut, parmesan and wild garlic oil*

PETIT POIS OEUF POCHÉ «V»

«VGN» mogelijk - 13,5

broad beans, peas, poached egg and fennel

ESCARGOTS GRATINÉS - 13,5

6 gratinated snails with garlic butter

TERRINE DE POULPE - 16,5

*terrine from octopus with asparagus,
beurre noisette, olive oil tarragon and chorizo*

PÂTÉ DE CAMPAGNE - 15,5

homemade pâté with mustard fruit and toast

TARTARE DE BOEUF - 14,5

*steak tartare with herring caviar
and brioche toast*

SALADES

SALADE GAMBA - 18,5

*prawns, lettuce, French dressing, avocado,
tomato, onion and garlic*

SALADE MAROCAINE «V»

«VGN» possible - 17,5

*bulgur salad with tomato, parsley, red
onion, watermelon and feta*



SCAN FOR
ALLERGEN MENU

PLATS

check 'supplements' for side dishes

PLAT DE LA SEMAINE - 24,5
dish of the week

DAURADE - 25,5
*butterflied sea bream, spring onion, pepper,
fresh herbs, lime and olive oil*

GNOCCHI AUX LÉGUMES «V» - 19,5
ricotta gnocchi with beans, Swiss chard and taleggio

DEMI POULET FERMIER - 23
*half farmers chicken from the spit with
baked potatoes and red wine gravy*



STEAK FRITES

geserveerd met le French frites

TARTARE DE BOEUF - 21,5
*steak tartare, herring caviar
and brioche toast*

ENTRECÔTE - 26,5
200 grams

TOURNEDOS - 29,5
200 grams

CÔTE DE BOEUF - 79,5
*800 grams, for 2 persons
with salade verte*

*choose: red wine gravy,
bearnaise or pepparsauce*



SUPPLEMENTS

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

POMME DE TERRE SAUTÉES «V» *mogelijk* - 6,5
baked potatoes with onion and bacon

SALADE VERTE «V» - 6,5
green salad with French dressing

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

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

DESSERTS ET FROMAGE

DESSERT DU MOMENT - 8,5
weekly changing dessert from the chef

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

CRÊPES SUZETTE «V» - 11,5
orange sauce and vanilla ice cream

GATEAUX AU CHOCOLAT «V» - 12,5
*chocolate mousse with lemon curd
and raspberry sorbet*

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