

CAFÉTERIE

Café crème – 3,3
Ristretto – 3,3
Espresso – 3,3
Noisette – 3,7
Cappuccino – 4
Café au lait – 4,25
Latte macchiato – 4,25
Flat white – 4,75
Chai latte – 5
Matcha latte – 5
Hot chocolate – 4
+ Oat milk – 0,5
+ Extra shot – 1,2
Decafé – 0,5

ICED

Café crème – 3,3
Cappuccino – 4
Latte macchiato – 4,25
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, jasmin, green, verben, black thee – 3,95

JUS

CITRON PRESSÉ – 4
freshly squeezed lemon juice with
still or sparkling water

JUS D'ORANGE – 5
freshly squeezed orange juice

JUS DE PAMPLEMOUSSE – 5
freshly squeezed grapefruit juice

JUS MÉLANGÉ – 5
half orange juice, half grapefruit juice

ICED TEA À LA MAISON

plat / bruis

GINGER - HIBISCUS – 5
GREEN TEA - MINT – 5
LEMON - LAVENDER – 5
RASPBERRY - MINT – 5
PASSION FRUIT - LEMONGRASS – 5

PETIT DÉJEUNER & OEUFS BIO

CROISSANT «V» – 4,5
with butter and jam

PAIN PERDU «V» – 8,5
French toast with crème fraîche, fresh fruit and coconut

OEUF AVOCAT «V» – 13
poached eggs with avocado, spinach, goat cheese,
spring onion Hollandaise sauce and sourdough

OEUF BENEDICT – 14
poached eggs with ham, seasonal vegetables,
hollandaise sauce and sourdough

OEUF ROYALE – 15
poached eggs with marinated salmon, seasonal
vegetables, hollandaise sauce and sourdough

SANDWICHES

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

PISSALADIÈRE SHORT RIB – 14
southern French flatbread with soubise, short rib,
savoy cabbage, onion compote and parmesan

PISSALADIÈRE AUBERGINE «V» – 11
southern French flatbread with soubise, aubergine
spread, roasted pointed pepper, feta and parmesan

PISSALADIÈRE MAQUEREAU – 13
southern French flatbread with soubise, mackerel,
garlic, onion, lemon, herbs and horseradish

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

- een pissaladière is a southern French sourdough
flatbread baked in a woodfired oven -



Le French Café - La Brasserie

Voorstraat 16, 3512 AN Utrecht

PETIT PLATS & PLATS

- PETIT PLATS -

CARPACCIO DE TOMATES «V» - 13,5
*tomato and watermelon carpaccio with
hazelnut, parmesan and wild garlic oil*

ESCARGOTS GRATINÉS - 13,5
6 gratinated snails with garlic butter

TARTARE DE BOEUF - 14,5
*steak tartare with herring caviar
and brioche toast*

- PLATS -

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

TARTARE DE BOEUF - 21,5
*steak tartare with herring caviar
and brioche toast and le French frites*

STEAK FRITES - 24,5
*tournedos 150 grams met pepper sauce
and le French frites*

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*

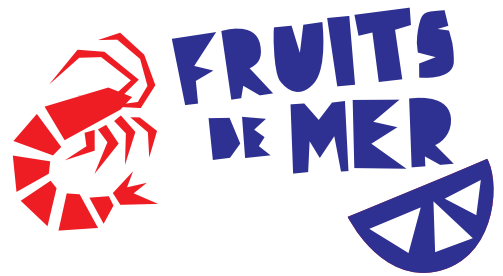
SUPPLEMENTS

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

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

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

LE FRENCH FRITES
ET SALADE VERTE «V» - 6,95
small green salad and le French frites, with mayonnaise



HUÎTRES - 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

DESSERTS ET FROMAGE

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*



SCAN FOR:
ALLERGEN MENU