

PETITS PLATS À PARTAGER

PAIN AU LEVAIN «V» - 6,5
*sourdough bread, radishes,
churned butter and sea salt*

ESCARGOTS GRATINÉS - 13
6 au gratin snails with herb butter

OEUFS DUR MAYONNAISE - 5
*eggs with mayonnaise,
anchovy and croutons*

CREVETTES - 13,5
shrimp with lemon mayonnaise

COQUILLAGE SAUTÉ - 17,5
steamed clams with lemon and butter

PLATEAU CHARCUTERIE - 17,5
selection of fine meats with pickles and toast

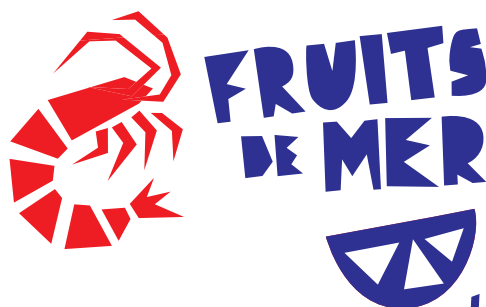
RILLETTES DE CANARD - 13,5
duck rilette with toast and pickles

SOUP ET SALADES

SALADE NIÇOISE - 18,5
*salad with green beans, baby potatoes, red onion,
poached egg and freshly roasted tuna*

SALADE CÉSAR - 18,5
*roman lettuce with parmesan, poached
egg, croutons and crispy chicken*

SOUPE À L'OIGNON «V» - 9,5
onion soup gratinated with gruyère



HUÎTRE - 4,5 p.s
*Fines de Claire oyster with shallot
in red wine vinegar and lemon*

CREVETTES - 13,5
shrimp with lemon mayonnaise

COQUILLAGES SAUTÉ - 17,5
steamed clams with lemon and butter

**PETIT PLATEAU DE
FRUITS DE MER - 34,5**
*platter with a selection
of our fruits de mer*

ENTRÉES

ANQUILLE ET BRIOCHE - 18,5
*smoked eel from Eveleens on brioche with
onioncreme and crispy mustard*

CRUDO DE THON - 15,5
*tuna crudo with Piment d'Eslette dressing,
samphire and radish*

PATÉ EN CROUTE - 14,5
pate of veal with foie gras

TARTARE DE BŒUF CLASSIQUE - 14,5
classic steak tartare served with crostini's

SALADE DE TOMATES «V» - 13,5
*tomato salad with buratta,
basil and fresh cheese*

CARPACCIO DE NAVET «V» - 11
*puffed turnip carpaccio with a dressing
of lemon, lavender and honey*

PLATS

check 'supplements' for side dishes

PLAT DE LA SEMAINE - 23,5
dish of the week

POISSON DU MOMENT - 25
fish of the moment

CHOU POINTU «V» - 18,5
*roasted pointed cabbage, curry beurre blanc,
raisin and roasted almonds*

FRICASSEE DE POULET - 23,5
*chicken thighs in a mustard cream sauce
with asparagus and mushrooms*

BAR DE MER - 55
*butterfly seabass, brown butter with capers,
parsley and chervil for 2 persons,
served with le French fries*

STEAK FRITES

*served with french fries & pepper
sauce or bearnaise sauce*

**TARTARE DE BOEUF
CLASSIQUE** - 21,5

STEAK - 24,5
180 gram

ENTRECÔTE - 28,5
200 gram

RIBEYE - 65
500 gr voor 2 personen



TIP

*take a look
in our
wine cellar*

SUPPLEMENTS

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

HARICOTS PLATS - 7,5
string beans with anchovy butter and lemon

LE FRENCH FRITES «V» - 6
with mayonnaise

DESSERTS ET FROMAGE

ÎLE FLOTTANTE «V» - 11,5
with marinated red fruit

CRÈME BRÛLÉE «V» - 11,5

MOUSSE AU CHOCOLAT «V» - 11,5
*chocolate mousse with white chocolate
crumble and crème anglaise*

ASSIÈTTE DE FROMAGES «V» - 14,5
*selection of French cheeses
served with compote and toast*

LE FRENCH CAFÉ

CAFÉ LE FRENCH - 9,5
Grand Marnier, coffee and cream

CAFÉ AMORE - 13
Amaretto, cognac, coffee and cream

ESPRESSO MARTINI - 13,5
*espresso, Ketel One Vodka,
Kahlúa en Grand Marnier*



SCAN FOR:
ALLERGEN MENU