

## 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*

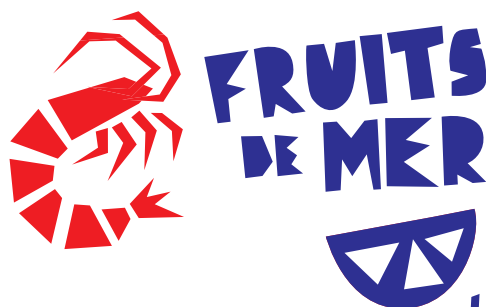
**RILLETTES DE CANARD - 13,5**  
*duck rilette with toast and pickles*

## 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