

CAFÉTERIE

Café crème – 3,3
Ristretto – 3,3
Espresso – 3,3
Noisette – 3,7
Doppio – 4,5
Cappuccino – 4
Café au lait – 4,25
Latte macchiato – 4,24
Flat white – 5
Matcha latte – 5,5
Espresso tonic – 5,5

+ Oat- or coconut milk – 0,5
+ Chantilly – 0,5
+ Extra shot – 1,2
Decafé – 0,5
Iced – 0,75

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, black, jasmine, verbena tea – 3,95

JUS

CITRON PRESSÉ – 5,5
fresh lemon juice with still or sparkling water
JUS D'ORANGE – 5,5
JUS DE PAMPLEMOUSSE – 5,5
fresh grapefruit juice
JUS MÉLANGÉ – 5,5
half orange juice, half grapefruit juice

ICED TEA À LA MAISON

still / sparkling
Green tea - mint – 5
Raspberry - mint – 5
Passion fruit - lemongrass – 5,5

OEUFS BIO

+ petite salade verte et petite Le French frites + 6

OEUFS BENEDICT - 13
*two poached eggs, ham
and hollandaise on brioche*

OEUFS ROYALE - 15
*two poached eggs, smoked salmon
and hollandaise sauce on brioche*

SANDWICHS

+ petite salade verte et petite Le French frites + 6

CROQUE MADAME «V» mogelijk - 13,5
*brioche with ham, gruyère, mornay sauce
and a fried egg*

TARTINE AUX TOMATE
ET BURRATA «V» - 12,5
sourdough with marinated tomatoes and burrata

TARTINE AUX POULET - 15,5
*sourdough with parmezan crust,
crispy chicken and caeser salad*

BRIOCHE AUX CROQUETTES
DE CREVETTES - 15,5
*brioche with 2 shrimp croquettes
and lemon mayonnaise*

PETIT PLATS

HUÎTRE - 4,5 p.s.
*Fine de Claire oyster with
mignonette and lemon*

OEUFS DUR MAYONAISE «V» mogelijk - 5
eggs with mayonnaise, anchovy and croutons

CREVETTES - 13,5
shrimp with lemon mayonnaise

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

ESCARGOTS GRATINÉS - 13
6 au gratin snails with herb butter

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

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

SOUP ET SALADES

+ petite salade verte et petite Le French frites + 6

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

SALADE NIÇOISE- 18,5
*seared tuna, soft-boiled egg,
black olives, green beans and baby potatoe*

SOUPE À L'OIGNON «V» - 9,5
with croutons and gruyère

PLATS

+ petite salade verte et petite Le French frites +6

TARTARE DE
BOEUF CLASSIQUE - 21,5
*classic steak tartare with croutons,
served with Le French frites*

STREAK FRITES. - 23,5
*served with pepper sauce
and Le French frites*



SUPPLEMENTS

PAIN AU LEVAIN «V» - 6,5
sourdough bread with sel de Guérande butter

SALADE VERTE «V» - 6
green salad mustard vinaigrette

LE FRENCH FRITES «V» - 6
fries with mayonnaise

PETITE SALADE VERTE ET
PETITE LE FRENCH FRITES «V»- 6

DESSERTS ET FROMAGE

MOUSSE AU CHOCOLAT «V» - 11,5
with roasted white chocolate crumble

CRÈME BRÛLÉE «V» - 11,5

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



SCAN FOR:
ALLERGEN MENU