

CAFÉTERIE

Café crème – 3,2
Ristretto – 3,2
Espresso – 3,2
Noisette – 3,5
Doppio – 4,4
Cappuccino – 3,75
Café au lait – 3,9
Latte macchiato – 3,9
Flat white – 4,5
Chai latte – 4,5
Hot chocolate milk – 3,75
+ Oat milk – 0,5
+ Chantilly – 0,5
+ Extra shot – 1,2
Decafé – 0,5

ICED

Café crème – 3,75
Cappuccino – 4,25
Café au lait – 4,5

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, jasmine, green, verbena, black tea – 3,75

JUS

FRAIS

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

PRESSÉS

ORANGE – 5,5
orange, carrot, ginger and mango
ROUGE – 5,5
red beet, pear, apple, blackberry and mint
VERT – 5,5
spinach, apple, cucumber and banana

ICED TEA À LA MAISON

plat / bruis

BLACK TEA- PEACH – 5
GREEN TEA - MINT – 5
LEMON - LAVENDER – 5
RASPEBRRY - MINT – 5
PASSION FRUIT - LEMONGRASS – 5

OEUFS BIO

OEUFS AVOCAT «V» - 12
poached eggs with avocado, spinach, goat
cheese, spring onion and sourdough

OEUFS ROYALE - 14
poached eggs with smoked salmon, vegetables of
the season, sauce hollandaise and sourdough

OEUFS BENEDICT - 13
poached eggs with ham, vegetables of the
season, sauce hollandaise and sourdough

OEUFS EN MEURETTE «V» - 11
poached eggs with mushrooms, red onion, fresh
herbs, white wine sauce and sourdough

OEUFS AUX TRUFFES - 15
scrambled eggs with fresh truffle,
green asparagus, fresh herbs and sourdough

PISSALADIÈRES

South French sourdough flatbreads from the stone oven

LE RIB-EYE - 14
smoked rib-eye with soubise sauce, leek,
tomato, onion and horseradish

MOULES - 12
mussels with soubise sauce, red
onion, garlic and fresh herbs

LE POTIRON ÉPICÉ «V» - 11
spicy pumpkin with soubise sauce, red onion,
red pepper, goat's cheese and hazelnuts

LE THON - 13
tuna with soubise sauce, crème fraîche, red
onion, capers, olives and fresh herbs

CROQUE MADAME - 13
with ham, cheese, spinach,
hollandaise sauce and a fried egg



PETIT PLATS & PLATS

- PETIT PLATS -

EGGPLANT «V» - 11
fried eggplant with tomato, avocado and Parmesan

ESPADON - 15
ground swordfish with Dutch shrimps,
anchovy fritters on brioche toast

ESCARGOTS GRATINÉS - 13
6 snails au gratin in herb butter with pommes fondant

- PLATS -

CÉLERI-RAVE «VGN» - 18,5
roasted celeriac from the rotisserie with fennel, nameko
mushrooms, hazelnuts and vegetarian gravy

TARTARE DE BOEUF CLASSIQUE - 20,5
classic steak tartare with crispy potato and
egg yolk served with le French frites

FILET DE BOEUF - 22,5
with tomato, onion served with le French frites.
Choice of red wine jus, béarnaise, or peppercorn sauce

SALADES

SALADE SAUMON FUMÉ «VGN» - 16
salad of home-smoked salmon, chickpeas with butter
lettuce, green asparagus, sugarsnaps and avocado

SALADE DE CHÈVRE «V» - 14
with roasted yellow beet, tomato, peach
chutney and nut crumble

SUPPLEMENTS

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

SALADE VERTE «V» - 6
head lettuce, French dressing and Parmesan cheese

LE FRENCH FRITES
ET SALADE VERT «V» - 5,5
small Le French Frites and a green salad



HUÎTRE - 4,5 p.p
Fine de Claire oyster with raspberry and
passion fruit vinaigrette and lemon

POULPE GRILLÉ - 14
grilled octopus with candied potato,
chorizo-oil and smoked almonds

SAUTÉ DE COQUILLAGES - 15
braised shells in white wine
and red chilli pepper

CREVETTES 3 ST. - 12
gambas in garlic with fresh herbs

THON CRU - 14,5
seared tuna, celeriac
and olive Crumble

PETIT PLATEAU
DE FRUITS DE MER - 31,5
selection of our fruits de mer

DESSERTS ET FROMAGE

CRÊPES SUZETTE «V» - 9
crêpes in orange-caramel sauce with vanilla ice-cream

CRÈME BRÛLÉE «V» - 9
ginger and orange

ASSIÈTTE DE FROMAGES «V» - 14
selection of French cheeses from Kazerij Stalenhoef
served with nutbread and quince jam

PÂTISSERIES FRAÎCHES
FAITES MAISON - from 4,5
ask our staff about the homemade pastries