

Aperitif

Huître (1 Pcs. | 6 Pcs.)

4 | 24

Oester | Citroen | Sjalot vinaigrette
Oyster | Lemon | Shallot vinaigrette

Blini et caviar (10 gram)

39

Oscietra kaviaar | Crème fraîche | Blini
Oscietra caviar | Crème fraîche | Blini

Oeuf mayonnaise (1 Pcs.)

5

Ei | Ansjovis | Brioche | Peterselie
Egg | Anchovy | Brioche | Parsley

Supplément Oscietra caviar (10 Gram) + 35

Boquerones aux vinaigre

5

Ansjovis | Olijfolie | Brioche
Anchovy | Olive oil | Brioche

Escargots (6 Pcs.)

14

Slakken | Knoflookboter | Citroen
Snails | Garlic butter | Lemon

Choux au foie de poulet (1 Pcs.)

5

Huisgemaakte soes | Kippenleverparfait
Homemade profiterole | Chicken liver parfait

Entrées

Crevettes et poulpe 17

Gamba | Baby octopus | Pijnboompit | Boerenjongens
Gamba | Baby octopus | Pine nut | 'Boerenjongens'

Steak tartare et os à moelle 18

Handgesneden rundvlees | Beenmerg | Croissantcroutons
Handcut beef | Bone marrow | Croissant croutons

Vichyssoise chaud 16

Warme vichyssoise | Paddenstoel | Zwarte knoflook | Oesterblad
Warm vichyssoise | Mushroom | Black garlic | Oysterleaf

Salades & Sandwichs

Salade chèvre 15

Geitenkaas | Honing | Walnoot | Portdressing
Goat cheese | Honey | Walnut | Port dressing

Salade violette 17

Peer | Verse vijg | Witlof | Monte Enebro | Pecannoot | Chocoladedressing
Pear | Fresh fig | Chicory | Monte Enebro | Pecan nut | Chocolate dressing

Salade César 17

Kip | Romainesla | Spek | Parmezaan | Croutons
Chicken | Romaine lettuce | Bacon | Parmesan | Croutons

Toast au saumon et l'avocat 15

Gerookte zalm | Avocado | Roomkaas | Zuurdesem
Smoked salmon | Avocado | Cream cheese | Sourdough

Toast au pastrami 14

Pastrami | Zuurkool | Parmezaan | Mosterd | Zuurdesem
Pastrami | Sauerkraut | Parmesan | Mustard | Sourdough

Croque monsieur 14

Ham | Gruyère Alpage | Bechamel | Brioche
Ham | Gruyère Alpage | Bechamel | Brioche

Croque Señor 15

Chorizo | Manchego | Uiencompote | Bechamel | Brioche
Chorizo | Manchego | Onion compote | Bechamel | Brioche

Supplement fried egg +2

Plats principaux

Poisson de saison

Daily price

Seizoensvis
Seasonal fish

Turbot

35

Tarbot | Aardappel | Bearnaise
Turbot | Potato | Bearnaise

Steak frites (180 gram)

38

Tournedos | Verse friet | Groene salade | Paddenstoel | Jus de veau
Tenderloin steak | Fresh fries | Green salad | Mushroom | Jus de veau

Côte de boeuf (800 gram)

85

Côte de boeuf | Verse friet | Beurre Café de Paris | Cipolline
Côte de boeuf | Fresh fries | Beurre Café de Paris | Cipolline

Confit de canard

28

Gekonfijte eendenbout | Pastinaak | Druiven | Rode kool | Portjus
Duck confit | Parsnip | Grapes | Red cabbage | Portjus

Ravioli Ricotta et herbes

25

Ricotta & kruiden ravioli | Walnoot | Parmezaan
Ricotta & herbs ravioli | Walnut | Parmesan

Suppléments

Salade verte

8

Gemengde salade | Tomaat | Olijf | Sjalot
Mixed lettuce | Tomato | Olive | Shallot

Frites

5

Verse friet | Huisgemaakte mayonaise
Fresh fries | Homemade mayonnaise

Pommes gratin

8

Aardappel | Room | Tijm
Potato | Cream | Thyme

Pain et beurre

5

Brood van Menno | Gezouten boter
‘Brood van Menno’ | Salted butter

Chou-fleur rôti

9

Bloemkool | Lavas-Hazelnoot pistou | Olijven
Cauliflower | Lovage-hazelnut pistou | Olives

Desserts

Crème brûlée 13

Crème brûlée | Vanille | Madeleine

Crème brûlée | Vanilla | Madeleine

Gâteau au chocolat 16

Chocolade | Karamel | Appel | Limoen

Chocolate | Caramel | Apple | Lime

Glace au topinambour 15

Aardpeer | Koffie | Fudge | Gele bosbraam

Jerusalem artichoke | Coffee | Fudge | Cloudberry

Tarte aux poires 15

Peer | Hazelnoot | Mascarpone | Mandarijn

Pear | Hazelnut | Mascarpone | Mandarin

Espresso Martini gourmand (Liquid dessert) 16

Espresso Martini cocktail | Chocolade | Boterkoek

Espresso Martini cocktail | Chocolate | Butter cake

Assiette de fromages 17

Selectie van kazen | Notenbrood | Appelstroop

Selection of cheeses | Nut bread | Apple syrup