

Aperitif

Huître (1 pcs. | 6 pcs.) 4 | 24

Fines de Claires no.2 | Citroen | Sjalot vinaigrette
Fines de Claires no.2 | Lemon | Shallot vinaigrette

Blini et caviar (10 gr.) 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 gr.) + 35

Boquerones aux vinaigre 5

Ansjovis | Olijfolie | Brioche
Anchovy | Olive oil | Brioche

Choux au saumon (1 pcs.) 5

Huisgemaakte soes | Zalmrilette
Homemade profiterole | Salmon rilette

Escargots (6 Pcs.) 15

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 17

Gamba | Venkel | Wortel | Koffie | Citroen | Beurre monté
Gamba | Fennel | Carrot | Coffee | Lemon | Beurre monté

Steak tartare classique (80 gr.) 18

Handgesneden rundvlees | Klassieke garnituren | Eigeel crème
Hand cut beef | Classic garnishes | Egg yolk crème

Potage Saint-Marceaux 16

Doperwt | Prei | Bronze venkel | Aardappel
Green peas | Leek | Bronze fennel | Potato

Salades & Sandwichs

Salade chèvre 15

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

Salade Camembert 17

Gemengde sla | Camembert | Radijs | Haricot vert | Gojibes
Mixed lettuce | Camembert | Radish | Green bean | Goji berry

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

Hamburger (160 gr.) 17

Brioche | Tomaat | Augurk | Cheddar | Verse friet
Brioche | Tomato | Pickles | Cheddar | Fresh fries

Croque monsieur 14

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

Croque madame 15

Ham | Gruyère Alpage | Bechamel | Brioche | Gebakken ei
Ham | Gruyère Alpage | Bechamel | Brioche | Fried egg

Plats principaux

Poisson de saison

Daily price

Seizoensvis
Seasonal fish

Sole Saint-Germain

29

Schol | Aardappel | Remoulade
Plaice | Potato | Remoulade

Steak frites (180 gr.)

38

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

Supplément morilles sauce

+8

Steak tartare classique (160 gr.)

29

Handgesneden rundvlees | Klassieke garnituren | Eigeel crème | Verse friet
Hand cut beef | Classic garnishes | Egg yolk crème | Fresh fries

Confit de canard

28

Gekonfijte eendenbout | Rabarber | Snijboon | Portsaus
Duck confit | Rhubarb | String bean | Port sauce

Cut of the day (2 pers.)

Daily price

Wisselend vleesgerecht om te delen. Vraag aan een van onze collega's naar de specials.

Changing meat dish to share for 2 persons. Please ask someone to inform you about the specials

Ravioli Flamande

25

Ricotta & citroen ravioli | Asperge | Ei | Boter | Peterselie
Ricotta & lemon ravioli | Asparagus | Egg | Butter | Parsley

Suppléments

Petite salade	8
Frites	5
Grenailles rôties	8
Pain et beurre	5
Asperges vertes grillées	11
Clafoutis de légumes	10

Voor advies over allergenen of dieet wensen kunt u terecht bij een van onze collega's.
Please ask our staff for information about allergens and dietary requirements.

Desserts

Crème brûlée	13
Crème brûlée Vanille Madeleine Crème brûlée Vanilla Madeleine	
Profiteroles	16
Huisgemaakte soes Chocolade Vanilleijs Homemade profiterole Chocolate Vanilla ice-cream	
Fraise	15
Aardbei Witte chocolade Wei-ijs Strawberry White chocolate Whey ice-cream	
Tarte aux citrus	15
Citrus Amandel Grand Marnier Citrus Almond Grand Marnier	
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	