

LE MENU

DÉJEUNER

lunch can be ordered until 16.00

SANDWICHES

CARPACCIO truffle mayonaise and parmesan	12 ⁵⁰
GOAT CHEESE grilled vegetables	11 ⁵⁰
SALMON cream cheese	14 ⁵⁰
HUMMUS grilled vegetables	10

PÂTISSERIES

APPLE PIE with whipped cream	5 +0.50
VARYING PASTRIES ask about our current assortment	5

OEUF

BENEDICT brioche, poached egg, ham en hollandaise	12 ⁵⁰
NORWEGIAN brioche, poached egg, salmon and hollandaise	14 ⁵⁰

HOT SANDWICHES

PULLED CHICKEN sriracha and coleslaw	13 ⁵⁰
CROQUE MONSIEUR french toast with bechamel	8 ⁵⁰
CROQUETTES 1 or 2 Grandma Bob's croquettes	7 ⁵⁰ /11
SHRIMP CROQUETTES 1 or 2 croquettes with lime mayonnaise	9 ⁵⁰ /12 ⁵⁰

* the dishes below can be ordered throughout the day *

ENTRÉES

starters

BAGUETTE bread with salted butter	5	OYSTERS 3 or 6 fine de claires with vinaigrette and lemon	12/24
BURRATA tomato and balsamic vinegar	12	COQUILLE salsify, beurre noisette and bacon crumbs	16 ⁵⁰
STEAK TARTARE the classic way	14 ⁵⁰	CHAMPIGNON DORDOGNE with aioli	11
CARPACCIO truffle mayonnaise and parmesan	14 ⁵⁰	GRAVED LAX yogurt, dill, cucumber and lemon	13

PLATS PRINCIPAUX

mains

FISH AND VEGETARIAN

VIS DU JOUR fish of the season	daily price
KABELJAUW leek, hollandaise, cauliflower cream	26
HALIBUT green asparagus, beurre blanc and bacon	26
CELERIAC PAPARDELLE comté, pickled lemon and white wine	22
QUICHE green herbs, crème fraîche and arugula	20

MEAT

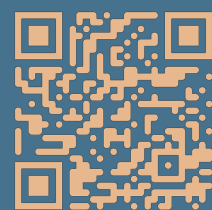
BOEUF BOURGUIGNON potato mousseline, cornichons and kesbeke onion	22
RIBEYE green asparagus and béarnaise	32 ⁵⁰
CONFIT DE CANARD potato muslin, forgotten vegetables and orange	25
POISSIN WITH FRIES forgotten vegetables, lemon butter and thyme	24
CLASSIC BURGER WITH FRIES kesbeke pickle, bacon and cheese on a brioche bun	19 ⁵⁰

DESSERTS

ECLAIR white chocolate and pistachio	10	MILLEFEUILLE puff pastry, white and dark chocolate and salted caramel	10
ICE CREAM selection of different flavors of ice cream	9	CHEESE PLATE selection of the best cheeses with fig bread and grapes	15
CRÈME BRÛLÉE with vanilla ice cream	10	FRIANDISES selection of bonbons	5

Café - Cuisine

St. Maxime



scan for
allergens, english and
deutsches menu

SOUP ET SALADE

SALADS

GOAT CHEESE grilled seasonal vegetables, pomegranate and honey	17 ⁵⁰
SURF EN TURF prawn and tenderloin	17 ⁵⁰
NIÇOISE anchovies, green beans and egg	17 ⁵⁰

SOUP

FRENCH ONION crostini and chives	8 ⁵⁰
BISQUE lobster and tomato	10

SIDE DISHES

FRENCH FRIES mayonaise	5
POTATO GRATIN chives and parmesan	5
GRILLED VEGETABLE garlic	5
GREEN SALAD mixed salad	5
GREEN ASPARAGUS chives and parmesan	10

BOISSIONS

LES VINS

wines

SPARKLING

glass bottle

CAVA BRUT SPAIN CATALUNYA	7 ⁵⁰	45
RUINART 0.375 L FRANCE RHEIMS		55

WHITE

SAUVIGNON BLANC FRANCE PAYS D'OC	5 ⁷⁵	29 ⁵⁰
CHARDONNAY FRANCE PAYS D'OC	6 ⁵⁰	31
VIIGNIER FRANCE PAYS D'OC	7	35

RED

MALBEC FRANCE CAHORS	5 ⁷⁵	29 ⁵⁰
PINOT NOIR FRANCE BOURGOGNE	6 ⁷⁵	32 ⁵⁰
SYRAH FRANCE MINERVOIS	7	35

ROSÉ

LES PETITS BERTHOLETS 5 FRANCE LANGEUDOC	5	25
SAINTE PRIVATE LABEL 7 FRANCE PROVENCE	7	35

BIÈRES

DRAFT

HEINEKEN FLUITJE	3 ²⁵
HEINEKEN VAASJE	3 ⁸⁰
SEIZOENSBIEREN vanaf	5 ⁵⁰
PAULANER HEFE WEIZEN	6 ⁵⁰
AFFLIGEM BLOND	5 ⁵⁰
MANNENLIEFDE	5 ⁵⁰
TEXELS SKUUMKOPPE	5 ⁵⁰

BOTTLE

LA CHOUFFE	5 ⁷⁵
AFFLIGEM DUBBEL	5 ⁷⁵
DAVO SURF ALE	5 ⁷⁵
DAVO ROAD TRIP	5 ⁷⁵
LIEFMANS	5 ⁷⁵

ZERO TOLERANCE

HEINEKEN	4 ⁷⁵
AMSTEL RADLER	4 ⁷⁵
AFFLIGEM BLOND	5 ⁵⁰

COCKTAILS

PEACH BOURBON SMASH 11⁵⁰
peach liqueur, bourbon and orange

DARK & STORMY 11⁵⁰
spiced rum, ginger beer and lime

PINEAPPLE TIKI 12⁵⁰
vieux, pineapple and lemon

CLASSICS

PORNSTAR MARTINI 12⁵⁰
vodka and passion fruit

MOJITO 11
rum, mint and lime

ESPRESSO MARTINI 11⁵⁰
kahlua, vanilla vodka and espresso

APEROL SPRITZ 10
orange and cava

GIN & TONICS

ST. MAXIME 12⁵⁰
rosemary and lemon

BOBBY'S 12⁵⁰
orange and cloves

HENDRIKS 12⁵⁰
cucumber

VIRGINS

SEEDLIP GIN 10
feuertree tonic and orange

MOJITO 9⁵⁰
mint, lime and sparkling water

DARK & STORMY 10
0,0 spiced rum, gingerbeer and lime

PORNSTAR MARTINI 11
passion fruit and lime

ELDERFLOWER 7⁵⁰
lime, mint and sparkling water

Is your favorite not listed?
we can make almost all classics!

COLLATIONS

snacks

BAGUETTE 5
with salted butter

BITTERBALLEN 10
8 pieces with mustard

JAPANESE NUGGETS 12⁵⁰
8 pieces with aioli and chili sauce

CHEESE STICKS 10
8 pieces with chili sauce

CHAMPIGNON DORDOGNE 10⁵⁰
with aioli

CHARCUTERIE 16
various meats, chutney and nuts

NACHO'S 12
kidney bean

CAMEMBERT AU FOUR 14⁵⁰
from the oven with honey, nuts and bread

SHRIMP CROQUETTES 13
4 pieces with lime mayonnaise

ALMONDS AND OLIVES 8⁵⁰

PLATEAU MAXIME 32⁵⁰

mix of various cold and warm snacks
bitterballen, nachos, ham,
cheeses, nuts and olives

LIQUID DESSERTS

ESPRESSO MARTINI 12⁵⁰
espresso, kahlua and vanilla vodka

ON THE ROCKS 6⁵⁰
including licor 43, grand marnier, baileys and amaretto

LIMONCELLO 6⁵⁰

SPECIAL COFFEES

FRANCE 9⁵⁰
coffee, grand marnier and cream

SPANISH 9⁵⁰
coffee, licor 43 and cream

ITALIAN 9⁵⁰
coffee, amaretto and cream

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