

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

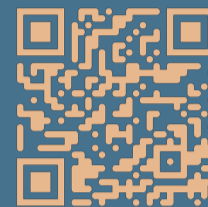
BENEDICT brioche, poached egg, ham en hollandaise	12 ⁵⁰
NORWEGIAN brioche, poached egg, salmon and hollandaise	14 ⁵⁰

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

Café - Cuisine

St. Maxime



scan for
allergens, english and
deutsches menu

* 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

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

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

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

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

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
VIOGNIER 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 FRANCE LANGEUDOC	5	25
SAINTE PRIVATE LABEL FRANCE PROVENCE	7	35

BIÈRES

DRAFT

HEINEKEN FLUITJE	3 ²⁵
HEINEKEN VAASJE	3 ⁸⁰
SEIZOENBIEREN 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 peach liqueur, bourbon and orange	11 ⁵⁰
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DARK & STORMY spiced rum, ginger beer and lime	11 ⁵⁰
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PINEAPPLE TIKI vieux, pineapple and lemon	12 ⁵⁰
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CLASSICS

PORNSTAR MARTINI vodka and passion fruit	12 ⁵⁰
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MOJITO rum, mint and lime	11
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APEROL SPRITZ orange and cava	10
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GIN & TONICS

ST. MAXIME rosemary and lemon	12 ⁵⁰
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BOBBY'S orange and cloves	12 ⁵⁰
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HENDRIKS cucumber	12 ⁵⁰
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VIRGINS

SEEDLIP GIN feuertree tonic and orange	10
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MOJITO mint, lime and sparkling water	9 ⁵⁰
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DARK & STORMY 0,0 spiced rum, gingerbeer and lime	10
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PORNSTAR MARTINI passion fruit and lime	11
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ELDERFLOWER lime, mint and sparkling water	7 ⁵⁰
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Is your favorite not listed?
we can make almost all classics!

COLLATIONS

snacks

BAGUETTE with salted butter	5
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BITTERBALLEN 8 pieces with mustard	10
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JAPANESE NUGGETS 8 pieces with aioli and chili sauce	12 ⁵⁰
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CHEESE STICKS 8 pieces with chili sauce	10
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CHAMPIGNON DORDOGNE with aioli	10 ⁵⁰
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CHARCUTERIE various meats, chutney and nuts	16
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NACHO'S kidney bean	12
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CAMEMBERT AU FOUR from the oven with honey, nuts and bread	14 ⁵⁰
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SHRIMP CROQUETTES 4 pieces with lime mayonnaise	13
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ALMONDS AND OLIVES	8 ⁵⁰
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PLATEAU MAXIME 32⁵⁰

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

LIQUID DESSERTS

ESPRESSO MARTINI espresso, kahlua and vanilla vodka	12 ⁵⁰
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ON THE ROCKS including licor 43, grand marnier, baileys and amaretto	6 ⁵⁰
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LIMONCELLO	6 ⁵⁰
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SPECIAL COFFEES

coffee, grand marnier and cream	9 ⁵⁰
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SPANISH coffee, licor 43 and cream	9 ⁵⁰
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ITALIAN coffee, amaretto and cream	9 ⁵⁰
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