

# LE MENU

## DÉJEUNER

lunch can be ordered until 16.00

### COLD SANDWICHES

|                                                                |                  |
|----------------------------------------------------------------|------------------|
| <b>CARPACCIO</b><br>with truffle mayonnaise and parmesan       | 15               |
| <b>GOATCHEESE</b><br>with chanterelle, nuts and honey          | 13 <sup>50</sup> |
| <b>SALMON</b><br>with cucumber and lemon mayonnaise            | 15               |
| <b>EGG SALAD</b><br>with chives and chilli oil                 | 13               |
| <b>STEAK TARTARE</b><br>mustard mayonnaise, shallot and capers | 16               |

### HOT SANDWICHES

|                                                            |                  |
|------------------------------------------------------------|------------------|
| <b>PULLED CHICKEN</b><br>sriracha and coleslaw             | 14 <sup>50</sup> |
| <b>CROQUE MONSIEUR</b><br>ham, cheese and béchamel sauce   | 9                |
| <b>CROQUETTES</b><br>2 beef croquettes                     | 12 <sup>50</sup> |
| <b>CROQUETTES VÉGÉTARIENNES</b><br>2 vegetarian croquettes | 12 <sup>50</sup> |

### ŒUF BRIOCHE

|                                                                                    |          |
|------------------------------------------------------------------------------------|----------|
| <b>BENEDICT</b><br>brioche, poached egg, ham and hollandaise                       | 14       |
| <b>NORWEGIAN</b><br>brioche, poached egg, salmon and hollandaise<br>- with avocado | 15<br>+2 |
| <b>AVOCADO</b><br>brioche, poached egg, avocado, guacamole and hollandaise         | 13       |

### PÂTISSERIES

|                                                     |            |
|-----------------------------------------------------|------------|
| <b>APPLE PIE</b><br>with whipped cream              | 5<br>+0.50 |
| <b>WISSELEND GEBAK</b><br>ask for our current range | 5          |

the dishes below can be ordered throughout the day

## ENTRÉES

starters

|                                                                |                  |                                                                                   |                  |
|----------------------------------------------------------------|------------------|-----------------------------------------------------------------------------------|------------------|
| <b>BAGUETTE</b><br>with salted butter                          | 6 <sup>50</sup>  | <b>OYSTERS</b><br>3 or 6 fine de claires with vinaigrette and lemon               | 12/24            |
| <b>BEETROOT</b><br>goat cheese cream, nut crunch and chive oil | 13 <sup>50</sup> | <b>PORKBELLY</b><br>oriental vegetables and sriracha mayonnaise                   | 14 <sup>50</sup> |
| <b>STEAK TARTARE</b><br>classically prepared                   | 16               | <b>CHAMPIGNON DORDOGNE</b><br>with aioli                                          | 11 <sup>50</sup> |
| <b>CARPACCIO</b><br>truffle mayonnaise and parmesan            | 15               | <b>GRAVED LAX</b><br>beetroot brine, yoghurt-dill mayonnaise and roasted beetroot | 15               |

## PLATS PRINCIPAUX

mains

### FISH AND VEGETARIAN

### MEAT

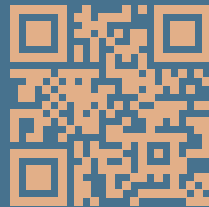
|                                                                                       |                  |                                                                             |                  |
|---------------------------------------------------------------------------------------|------------------|-----------------------------------------------------------------------------|------------------|
| <b>VIS DU JOUR</b><br>fish of the season                                              | daily price      | <b>ENTRECOTE WITH FRIES</b><br>candied carrot and béarnaise sauce           | 29 <sup>50</sup> |
| <b>SALMON</b><br>en papillotte, mousseline and seasonal vegetables                    | 26 <sup>50</sup> | <b>DUCK BREAST</b><br>beetroot, garlic and parsnip cream                    | 28 <sup>50</sup> |
| <b>CELERIAC PAPPARDELLE</b><br>comté, pickled lemon and baguette                      | 22               | <b>CHICKEN SATAY WITH FRIES</b><br>atjar                                    | 23               |
| <b>ONION TARTE TATIN</b><br>balsamic caramel, old cheese foam and seasonal vegetables | 22               | <b>COQ AU VIN</b><br>seasonal vegetables and puree                          | 25               |
|                                                                                       |                  | <b>CLASSIC BURGER WITH FRIES</b><br>pickle, bacon, cheddar on a brioche bun | 20               |

## DESSERTS

|                                                                        |    |                                                                             |    |
|------------------------------------------------------------------------|----|-----------------------------------------------------------------------------|----|
| <b>CARAMELIZED MANDARIN</b><br>sabayon, crumble and mandarin ice cream | 11 | <b>CRÈME BRÛLÉE</b><br>orange, crumble and blood orange ice cream           | 11 |
| <b>PEAR TARTE TATIN</b><br>caramel and vanilla ice cream               | 11 | <b>CHEESEPLATTER</b><br>selection of four cheeses with fig bread and grapes | 15 |
| <b>DAME BLANCHE</b><br>vanilla and chocolate                           | 10 | <b>CAFÉ GOURMAND</b><br>coffee or tea with 3 homemade delicacies            | 10 |

Café - Cuisine

St. Maxime



scan for  
allergen and  
deutsches menu

## SOUPE ET SALADE

### SALADS

|                                                     |                  |
|-----------------------------------------------------|------------------|
| <b>GOAT CHEESE</b><br>mushrooms, honey and beetroot | 19 <sup>50</sup> |
| <b>SURF AND TURF</b><br>prawn and shoulder steak    | 21 <sup>50</sup> |
| <b>CEASAR</b><br>chicken, poached egg and croutons  | 20               |

### SOUP

|                                        |                 |
|----------------------------------------|-----------------|
| <b>SOUP DU JOUR</b><br>soup of the day | 8 <sup>50</sup> |
| <b>MUSTARD SOUP</b><br>with bacon      | 8 <sup>50</sup> |

## SIDE DISHES

|                                                |   |
|------------------------------------------------|---|
| <b>FRENCH FRIES</b><br>mayonnaise              | 6 |
| <b>SEASONAL VEGETABLES</b><br>mixed vegetables | 6 |
| <b>GREEN SALAD</b><br>parmesan and croutons    | 6 |

# BOISSONS

## LES VINS

wines

### BUBBLES

glass bottle

#### CAVA BRUT

SPAIN | CATALUNYA

8

45

#### RUINART

0.375 L  
FRANCE | RHEIMS

55

### WHITE

#### SAUVIGNON BLANC

FRANCE | PAYS D'OC

6

29<sup>50</sup>

#### PINOT GRIS

FRANCE | CEVENNES

6

30

#### CHARDONNAY

FRANCE | CÔTE DE GASCogne

7

31

### RED

#### MALBEC

FRANCE | CAHORS

6

29<sup>50</sup>

#### SYRAH & MERLOT

FRANCE | CEVENNES

6<sup>50</sup>

32

#### PINOT NOIR

FRANCE | BOURGOGNE

7

32<sup>50</sup>

### ROSÉ

#### LES PETITS BERTHOLETS

FRANCE | LANGUEDOC

6

25

#### SAINTÉ PRIVATE LABEL

FRANCE | PROVENCE

7<sup>50</sup>

36<sup>50</sup>

## BIÈRES

### DRAFT

#### HEINEKEN FLUITJE

3<sup>40</sup>

#### HEINEKEN VAASJE

3<sup>80</sup>

#### SEIZOENSBIEREN

from

5<sup>50</sup>

#### PAULANER HEFE WEIZEN

5<sup>75</sup>

#### AFFLIGEM BLOND

5<sup>75</sup>

#### MANNENLIEFDE

5<sup>75</sup>

#### TEXELS SKUUMKOPPE

5<sup>75</sup>

#### VEDETT WHITE

5<sup>75</sup>

### BOTTLE

#### LA CHOUFFE

5<sup>75</sup>

#### AFFLIGEM DUBBEL

5<sup>75</sup>

#### DAVO SURF ALE

5<sup>75</sup>

#### DAVO ROAD TRIP

5<sup>75</sup>

#### LIEFMANS

5<sup>75</sup>

### 0.0 BEERS

#### HEINEKEN

4<sup>75</sup>

#### AMSTEL RADLER

4<sup>75</sup>

#### AFFLIGEM BLOND

5<sup>75</sup>

#### PAULANER

5<sup>75</sup>

## COCKTAILS

### BOULVARDIER

bourbon, uermouth and campari

12<sup>50</sup>

### ORANGE EXCELLENCE

vodka, cointreau, chocolate and espresso

12<sup>50</sup>

### APPLE PIE TIKI

rum, apple juice, pineapple and cinnamon

12<sup>50</sup>

### CLASSICS

#### ESPRESSO MARTINI

espresso, kahlua and vanille vodka

12<sup>50</sup>

#### PORNSTAR MARTINI

vodka and passionfruit

12<sup>50</sup>

#### MOJITO

rum, mint and lime

11

#### APEROL SPRITZ

orange and cava

10

### GIN & TONICS

#### ST. MAXIME

rosemary and lemon

12<sup>75</sup>

#### PURPLE BUTTERFLY PEA

angelica, butterfly pea gin and orange

12<sup>75</sup>

#### GIN MARE

orange and pink pepper

14

### VIRGINS

#### VIRGIN SEEDLIP G&T

orange and pink pepper

12<sup>50</sup>

#### VIRGIN MOJITO

mint and lime

10

#### VIRGIN APPLE PIE TIKI

0.0 rum, apple juice, pineapple and cinnamon

10

#### VIRGIN PORNSTAR MARTINI

passion fruit and lime

12<sup>50</sup>

#### VIRGIN ELDERFLOWER

lime, mint and sparkling water

8

do you have another favorite cocktial?  
let us know, we can make almost every classic!

### CAFÉ SPÉCIAL

#### FRENCH

coffee, grand marnier and cream

10

#### SPANISH

coffee, tia maria and cream

10

#### ITALIAN

coffee, amaretto and cream

10

## COLLATIONS

bites

#### BAGUETTE

with salted butter

6<sup>50</sup>

#### BITTERBALLEN

6 pieces with mustard

8

#### CRISPY CHICKEN

with aioli and chili sauce

12<sup>50</sup>

#### CHEESE BITTERBALLEN

6 pieces with truffle mayonnaise

10

#### CHAMPIGNON DORDOGNE

with aioli

11<sup>50</sup>

#### CHARCUTERIE

various meats, chutney and nuts

16

#### NACHO'S

guacamole

14

#### CAMEMBERT AU FOUR

from the oven with honey, nuts and bread

14<sup>75</sup>

#### SHRIMP CROQUETTES

4 pieces with lime mayonnaise

12

#### ALMONDS AND OLIVES

8<sup>50</sup>

### PLATEAU MAXIME

with selected bites

32<sup>50</sup>

### AVEC DU CAFÉ

#### LIQUEUR DRY OF ON THE ROCKS

7<sup>50</sup>

#### choose from

licor 43 | grand marnier | baileys |  
amaretto | limoncello

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