

LE MENU

DÉJEUNER

lunch can be ordered until 16.00

COLD SANDWICHES

CARPACCIO with truffle mayonnaise and parmesan	15
GOATCHEESE with chanterelle, nuts and honey	13 ⁵⁰
SALMON with cucumber and lemon mayonnaise	15
EGG SALAD with chives and chilli oil	13
STEAK TARTARE mustard mayonnaise, shallot and capers	16

HOT SANDWICHES

PULLED CHICKEN sriracha and coleslaw	14 ⁵⁰
CROQUE MONSIEUR ham, cheese and béchamel sauce	9
CROQUETTES 2 beef croquettes	12 ⁵⁰
CROQUETTES VÉGÉTARIENNES 2 vegetarian croquettes	12 ⁵⁰

ŒUF BRIOCHE

BENEDICT brioche, poached egg, ham and hollandaise	14
NORWEGIAN brioche, poached egg, salmon and hollandaise - with avocado	15 +2
AVOCADO brioche, poached egg, avocado, guacamole and hollandaise	13

PÂTISSERIES

APPLE PIE with whipped cream	5 +0.50
WISSELEND GEBAK ask for our current range	5

the dishes below can be ordered throughout the day

ENTRÉES

starters

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

PLATS PRINCIPAUX

mains

FISH AND VEGETARIAN

MEAT

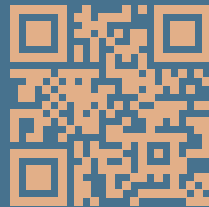
VIS DU JOUR fish of the season	daily price	ENTRECOTE WITH FRIES candied carrot and béarnaise sauce	29 ⁵⁰
SALMON en papillotte, mousseline and seasonal vegetables	26 ⁵⁰	DUCK BREAST beetroot, garlic and parsnip cream	28 ⁵⁰
CELERIAC PAPPARDELLE comté, pickled lemon and baguette	22	CHICKEN SATAY WITH FRIES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

DESSERTS

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

Café - Cuisine

St. Maxime



scan for
allergen and
deutsches menu

SOUPE ET SALADE

SALADS

GOAT CHEESE mushrooms, honey and beetroot	19 ⁵⁰
SURF AND TURF prawn and shoulder steak	21 ⁵⁰
CEASAR chicken, poached egg and croutons	20

SOUP

SOUP DU JOUR soup of the day	8 ⁵⁰
MUSTARD SOUP with bacon	8 ⁵⁰

SIDE DISHES

FRENCH FRIES mayonnaise	6
SEASONAL VEGETABLES mixed vegetables	6
GREEN SALAD parmesan and croutons	6

BOISSONS

LES VINS

wines

BUBBLES

glass bottle

CAVA BRUT

SPAIN | CATALUNYA

RUINART

0.375 L
FRANCE | RHEIMS

8

45

55

WHITE

SAUVIGNON BLANC

FRANCE | PAYS D'OC

PINOT GRIGIO

ITALY | VENETO

CHARDONNAY

FRANCE | CÔTE DE GASCogne

6

29⁵⁰

6

30

7

31

RED

MALBEC

FRANCE | CAHORS

SYRAH & MERLOT

FRANCE | CEVENNES

PINOT NOIR

FRANCE | BOURGOGNE

6

29⁵⁰

6⁵⁰

32

7

32⁵⁰

ROSÉ

LES PETITS BERTHOLETS

FRANCE | LANGUEDOC

SAINTÉ PRIVATE LABEL

FRANCE | PROVENCE

6

25

7⁵⁰

36⁵⁰

BIÈRES

DRAFT

HEINEKEN FLUITJE

3⁴⁰

HEINEKEN VAASJE

3⁸⁰

SEIZOENSBIEREN

from

5⁵⁰

PAULANER HEFE WEIZEN

5⁷⁵

AFFLIGEM BLOND

5⁷⁵

MANNENLIEFDE

5⁷⁵

TEXELS SKUUMKOPPE

5⁷⁵

VEDETT WHITE

5⁷⁵

BOTTLE

LA CHOUFFE

5⁷⁵

AFFLIGEM DUBBEL

5⁷⁵

DAVO SURF ALE

5⁷⁵

DAVO ROAD TRIP

5⁷⁵

LIEFMANS

5⁷⁵

0.0 BEERS

HEINEKEN

4⁷⁵

AMSTEL RADLER

4⁷⁵

AFFLIGEM BLOND

5⁷⁵

PAULANER

5⁷⁵

COCKTAILS

BOULVARDIER

bourbon, uermouth and campari

12⁵⁰

ORANGE EXCELLENCE

vodka, cointreau, chocolate and espresso

12⁵⁰

APPLE PIE TIKI

rum, apple juice, pineapple and cinnamon

12⁵⁰

CLASSICS

ESPRESSO MARTINI

espresso, kahlua and vanille vodka

12⁵⁰

PORNSTAR MARTINI

vodka and passionfruit

12⁵⁰

MOJITO

rum, mint and lime

11

APEROL SPRITZ

orange and cava

10

GIN & TONICS

ST. MAXIME

rosemary and lemon

12⁷⁵

PURPLE BUTTERFLY PEA

angelica, butterfly pea gin and orange

12⁷⁵

GIN MARE

orange and pink pepper

14

VIRGINS

VIRGIN SEEDLIP G&T

orange and pink pepper

12⁵⁰

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

12⁵⁰

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

6⁵⁰

BITTERBALLEN

6 pieces with mustard

8

CRISPY CHICKEN

with aioli and chili sauce

12⁵⁰

CHEESE BITTERBALLEN

6 pieces with truffle mayonnaise

10

CHAMPIGNON DORDOGNE

with aioli

11⁵⁰

CHARCUTERIE

various meats, chutney and nuts

16

NACHO'S

guacamole

14

CAMEMBERT AU FOUR

from the oven with honey, nuts and bread

14⁷⁵

SHRIMP CROQUETTES

4 pieces with lime mayonnaise

12

ALMONDS AND OLIVES

8⁵⁰

PLATEAU MAXIME

with selected bites

32⁵⁰

AVEC DU CAFÉ

LIQUEUR DRY OF ON THE ROCKS

7⁵⁰

choose from

licor 43 | grand marnier | baileys |
amaretto | limoncello

Café - Cuisine

St. Maxime