

LE MENU

ENGLISH

GÂTEAU

pâtisseries

APPLE PIE

+ whipped cream

5

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VARYING PASTRIES

5

please ask your host or hostess about
our current selection

CAFÉ GOURMAND

9

coffee or tea with three homemade
treats

DÉJEUNER

lunch can be ordered between 11am & 4pm

LES PAINS

served on multigrain bread

CARPACCIO

15

truffle mayonnaise, parmesan and seed mix

SMOKED SALMON

16

lime cream, fresh cucumber and sweet-and-sour onion

PULLED CHICKEN

15

little gem, sriracha mayonnaise and coleslaw

CROQUE MONSIEUR

10

ham, cheese and béchamel

STEAK TARTARE

17

hand-cut on brioche bread with egg yolk cream and chive mayonnaise

BURRATA

15

confit tomatoes, basil mayonnaise and nuts

CROQUETTES

13

2 croquettes, mustard and salad

CROQUETTES VÉGÉ

14

2 vegetarian croquettes, mustard and salad

ŒUF BRIOCHE

BENEDICT

14

ham, poached egg and hollandaise

NORWEGIAN

15

salmon, poached egg and hollandaise +2

PLATES UNTIL 5PM

served with fries

CLASSIC BURGER

21

brioche, brie, caramelized onion and arugula

POISSON DE SAISON

daily rate

ask us about the catch of the season

CHICKEN SATAY

23

atjar, spring onion and satay sauce

TOUTE LA JOURNÉE

can be ordered between 11am and 9pm, fri and sat until 10pm

SOUPE ET SALADE

SURF & TURF SALAD	22	TOMATO SOUP	9
prawn, diamond-cut beef, olive and sweet-and-sour onion		basil, crème fraîche and brioche	
BURRATA SALAD	19	ONION SOUP	9
citrus dressing, seeds and various types of tomato		crouton and gruyère	

APERITIFS

PLATEAU MAXIME 32

assortment of french cheeses, assorted snacks, charcuterie, olives, and dips

OYSTERS	4 pcs	BAGUETTE	8
with lemon and shallot		with homemade herb butter	
BITTERBALLEN	8	CHARCUTERIE	16
6 pieces with mustard		cold cuts with chutney and nuts	
BITTERGARNITUUR	8	DUTCH CHEESE	13
6 pieces with aioli and chili sauce		with mustard and grapes	
CHAMPIGNONS DORDOGNE	11	CAMEMBERT AU FOUR	16
in beer batter with aioli		melted with honey, bread and nuts	
		NOIX ET OLIVES	9
		smoked almonds and olives	

DU DÎNER

can be ordered between 4.30pm and 9pm, fri and sat until 10pm

MENU DU CHEF 35 p.p

three-course menu

TOMATO SOUP

basil, crème fraîche and brioche

RACK OF PORK

sage and apple syrup jus, carrot purée
and Hasselback potato

ROMANOFF

marinated strawberries, crumble,
vanilla ice cream and whipped cream

POUR ACCOMPAGNER L'APÉRITIF

appetizers

OESTERS

4 p.st

with lemon and shallot

BAGUETTE

8

with homemade
herb butter

ENTRÉES

starters

STEAK TARTAAR

16

classic style

CARPACCIO

15

truffle mayonnaise, parmesan and
seed mix

BURRATA

16

beefsteak tomato,
basil and citrus dressing

SURF & TURF SALAD

15

prawn, diamond-cut beef, olive
and sweet-and-sour onion

SEABASS CEVICHE

15

tiger's milk, radish, and
chive mayonnaise

TOMATO SOUP

9

basil, crème fraîche
and brioche

CHAMPIGNONS DORDOGNE

11

in beer batter with aioli

ONION SOUP

9

crouton and gruyère

DU DÎNER

can be ordered between 4.30pm and 9pm, fri and sat until 10pm

PLATS PRINCIPAUX

mains

POISSON DE SAISON

ask us about the catch
of the season

COD

gratin, beurre blanc and
pickle relish

POLENTA

roasted vegetables, cheese foam
and confit tomatoes

CHICKEN SATAY

atjar, spring onion and satay sauce

daily rate STEAK

wortelcrème, hasselback
en pepersaus

29 CLASSIC BURGER

brioche, brie, caramelized onion
and arugula

24 CORN CHICKEN

corn cream, baby corn and
lemon tarragon butter

23 DUCK BREAST

gratin, carrot purée and
red fruit jus

30

21

27

28

Main courses are served with
fries and vegetables

LA GARNITURE

side dishes

FRENCH FRIES

mayonaise

SEASONAL VEGETABLES

various roasted vegetables

GREEN SALAD

parmesan and croutons

5

6

6

DU DÎNER

can be ordered between 4.30pm and 9pm, fri and sat until 10pm

DESSERTS

PEACH

sabayon, vanilla ice cream
and crumble

10

TARTLET

fresh fruit, lemon curd,
cherry gel and honeycomb

11

CLAFOUTIS

cherries, crumble and
vanilla ice cream

10

FRANS KAASPLATEAU 15

four french cheeses, fig bread
and grapes

CAFÉ GOURMAND 9

coffee or tea with three homemade
treats

CAFÉ SPÉCIAL

FRENCH

10

coffee, grand marnier and cream

SPANISH

10

coffee, tia maria and cream

ITALIAN

10

coffee, amaretto and cream

VIN & LIQUEURS

LIQUEUR

7⁵⁰

dry or on the rocks

choose between

licor 43 | grand marnier | baileys |
amaretto | limoncello

DESSERT WINE

7⁵⁰

domaine des bernardins
france | rhône | **muscat**