

LUNCH

TO SHARE

Jambon Duroc Negra € 14,50
French bread with salted butter € 6,50
Olives € 4,50
French bread with rilette of duck and trufflec crème
€ 9,50

STARTERS

Seafood and Crustaceans
Lobster Croquettes, 3 pieces with cocktailsauce €14,50

Oysters Fines de Claires 3 for €10,50 or 6 for €18,50 With red wine and shallot vinaigrette

Gillardeau N.3 3 for €18,50 or 6 for €35,- With red wine and shallot vinaigrette

The sea on a platter ; mussels, Shrimps, 2 oysters Fines de Claires and crab legs €36,50
(per person with a minimum order of 2)
Additional a half lobster €22,50 (per person)

COLD DISHES

Saumon Fumé ; Smoked salmon served with toast, horseradish, parsley, capers and onions € 16,50
Pâte de Campagne ; Rustic pâte with onion chutney and pickles € 14,50
Demi Homard ; Half lobster served with head of lettuce and lemon mayonnaise € 24,50
Fois Gras ; Terrine made of goose liver served with a jelly made with Sauternes € 26,50
Shrimp Cocktail; Dutch Shrimps with cocktail sauce €19,50
Canapé Méditerrané - Luxury French toast topped with grilled vegetables, pesto & burrata €16,50
(supplement French cured ham €7,50)
Steak Tartare Raw ; Cutted and prepared beef on a classic French style €16,50

HOT DISHES

Soupe à L'Oignon ; French onion soup served with croûton and Gruyère € 9,50
Le Midi - Frensch lunch; Shrimp Croquette, lobster soup and smoked salmon €21,50
Croque Madame ; Pain de Campagne with ham, cheese, béchamel and a fried egg € 13,50
Escargots de Bourgogne ; Vineyard snails (8) from the Bourgogne served with Garlic Butter € 17,50
Croquettes de Crevettes ; Shrimp croquettes served with fried parsley and lemon mayonnaise € 22,50
Mussels with Fries ; Mussels cooked with white wine and garlic, served with fries €26,50
Bisque d'Homard; Lobster soup with a half lobster € 27,50
Hamburger ; Served on a brioche with lettuce, caramelised onion, tomato and French fries € 24,50
Steak ; Served with gravy and French fries € 32
Cassollette de Scampis ; pan with 6 large shrimps with garlic and red pepper € 19,50
Burger Végétarien ; Vegetarian Burger served on a brioche with lettuce, caramelised onion,
tomato and French fries € 24,50
Pâtes Farcies ; Ravioli filled with burrata and lime served with a creamy sage sauce € 24,50

SALADS (served with special rustic bread)

Salade César ; Salad with grilled chicken, anchovis, bacon, egg and croutons € 17,50
Salade de Betteraves et Chèvre ; Salad with beetroot, goat cheese, honey and roasted nuts € 17,50

(for gluten-free bread a surcharge is charged)

LES SPÉCIALITÉ

Homard Bénédicte ; Lobster, brioche, spinach, poached egg and hollandaise sauce € 27,50
Salade Riche ; A luxurious salad with gamba, goose liver, duck confit and a truffle dressing € 26,50
(Supplement 1/2 lobster € 22,50)
Plat du Jour- Our specialty of the day €27

ACCOMPANYING DISHES

Salad ; Lettuce with French dressing € 6,50
Haricots verts ; Fresh slightly blanched
green beans € 6,50
French Fries ; with homemade mayonnaise € 6,50

SET MENU

2 course menu
€ 37,50

(Entrée + Main or Main + Dessert)

Saumon Fumé
OR

Goat cheese and roasted beetroot salade

Dish of the day

Dessert

DINER

TO SHARE

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French bread with salted butter € 6,50
Olives € 4,50
French bread with rilette of duck and trufflec crème
€ 9,50

STARTERS

Seafood and Crustaceans

Lobster Croquettes, 3 pieces with cocktailsauce €14,50

Oysters Fines de Claires 3 for €10,50 or 6 for €18,50 With red wine and shallot vinaigrette

Gillardeau N.3 3 for €18,50 or 6 for €35,- With red wine and shallot vinaigrette

The sea on a platter ; mussels, Shrimps, 2 oysters Fines de Claires and crab legs €36,50
(per person with a minimum order of 2)
Additional a half lobster €22,50 (per person)

LES SPÉCIALITÉS

Petite salade Riche ; A luxurious salad with gambas, goose liver, duck confit and a truffle dressing € 22,50
Bisque d'Homard ; Lobster soup with a half lobster € 27,50

LES ENTRÉES (served with special rustic bread) (for gluten-free bread a surcharge is charged)

Soupe à L'Oignon ; French onion soup served with a croûton and Gruyère € 9,50
Shrimp Cocktail; Dutch Shrimps with cocktail sauce €19,50
Mussels; Mussels cooked with white wine and garlic €16,50
Paté the campagne ; Rustic paté served with onion chutney, pickled baby gherkins and bread € 14,50
Saumon Fumé ; Smoked salmon served with toast, horseradish, parsley, capers, and onions € 16,50
Cassolette de Scampis; 6 large shrimps with garlic and red pepper €19,50
Demi Homard ; Half lobster served with head of lettuce and lemon mayonnaise € 24,50
Salade César ; Salad with grilled chicken, anchovies, bacon, egg and croutons € 17,50
Salade de Betteraves & Chèvre ; Salad with beetroot, goat cheese, honey and roasted nuts € 17,50
Escargots de Bourgogne ; vineyard snails, (8) served with garlic butter € 17,50
Croquettes de Crevettes ; Shrimp croquettes served with fried parsley and lemon mayonnaise € 22,50
Foie Gras ; Terrine made of goose liver served with a jelly made with Sauternes € 26,50
Canapé Méditerranéen ; Luxury French toast topped with grilled vegetables, pesto & burrata €16,50
(supplement French cured ham €7,50)
Steak tartare raw ; Cutted and prepared beef on classic French style € 16,50

PLATTERS

MEAT

Entrecôte ; served with pepper or Bearnaise Sauce € 29,50

Filetmignon ; served with pepper of Bearnaise sauce € 34

Steak tartare raw ; Cutted and prepared beef on a classic French style € 24,50

Hamburger ; served on a brioche with lettuce, caramelised onion, tomato and French fries € 24,50

Duck Confit ; served with mashed potatoes, sauerkraut and truffle gravy € 28,50

FISH

Sole Meunière ; sole from the Northsea fried in butter € 43,50

Mussels with Fries ; Mussels cooked with white wine and garlic, served with fries €26,50

Linguine de la Mer - Pasta, gamba's and lobster sauce € 27,50

(Additional a half lobster €22,50)

Dish of the day € 27

VEGETARIAN

Burger Végétarien ; vegetarian burger served on a brioche with lettuce, caramelised onion, tomato and French fries € 24,50

Pâtes Farcies ; Ravioli filled with burrata and lime served with a creamy sage sauce € 24,50

LES SPÉCIALITÉ

Tenderloin for 2 persons with fries, salad, haricots verts and pepper or bearnaise sauce €89,50

Homard Bellevue ; The classic recipe ; boiled and served with cocktail sauce € 49,50

Salade Riche ; A luxurious salad with gamba , goose liver, duck confit and a truffle dressing € 26,50

Supplement 1/2 lobster €22,50

ACCOMPANYING DISHES

Salad ; Lettuce with French dressing € 6,50

Haricots verts ; Fresh slightly blanched
green beans € 6,50

French Fries; with homemade mayonnaise € 6,50

Mashed potatoes € 6,50

MENU GOURMAND € 47.50

Pâte de Campagne OR Saumon Fumé OR Goat
cheese and beetroot salade

Entrecôte pepper sauce OR Linguine de la Mer OR

Pâtes Farcies

Moelleux au Chocolate OR Lemon cake