

À Partager  
Jambon Duroc Negra 14,50

Lobster croquettes 3 pieces  
with cocktailsauce 14,50

Cheese-arugula croquettes 3 pieces  
with trufflecreeam 7,50

Chorizo croquettes 3 pieces  
with trufflecreeam 7,50

### Les Huitres

Fines de Claires, 3 pieces 10,50  
6 for 18,50

Gillardeau N°3, 3 pieces 18,50  
6 for 25,-  
with red wine-shallot vinaigrette

### Caviar

Royal Belgian Osietra Caviar  
30 grams with blini's and  
taditional garnishes 95,-

### À Partager

French bread with  
salted butter 6,50

French bread with  
trufflecreeam 7,50

Olives 4,50

Petite Camembert au Four  
served with Franch bread  
14,50

## Starters

### Specialties

Petite salad Riche - A luxurious salad with shrimps, goose liver, duck confid and truffle dressing 22,50

Bisque d'Homard - Lobster soup served with a half lobster 27,50

Soupe à L'Oignon - French onion soup served with bread and cheese 11,50

Pâté de Campagne - Rustic paté with onion chutney and pickles 14,50

Saumon Fumé - Smoked salmon with toast, horseradish, parsley, capers and onions 16,50

Vol au Vent - Mushroom ragout with truffle 17,50

Cassolette de Scampis - 6 large shrimps with garlic and red pepper 19,50

Demi Homard - 1/2 lobster lettuce an lemon mayonaise 24,50

Salade César - Grilled chicken, anchovis, bacon, Parmezan cheese, egg and croutons 17,50

Salade de Betteraves & Chèvre - Salad with goatcheese, beetroot, honey and roasted nuts 17,50

Escargots de Bourgogne - Vineyard snails with garlic butter 17,50

Croquettes de Crevettes - Shrimp croquettes 2 pieces with parsley and lemon mayonaise 22,50

Sardines Piquanets - Spicy sardines & tomato/garlic bread 16,50

Foie Gras - Terrine of goose liver with fig marmalade 26,50

Canapé Méditerrané - French toast with grilled vegetables, pesto and burrata 17,50 (Supplement Jambon Duroc Negra 7,50)

Steak Tartare - Classic raw tartare 17,50 (Supplement Caviar 16,50)

Cocktail de Crevettes - Dutch shrimps with cocktailsauce 19,50

## Maincourse

### Specialties

Salade Riche A luxurious salad with shrimps, goose liver, duck confid and truffle dressing 29,50  
(Supplement 1/2 lobster €22,50)

Homard Belle-Vue - Lobster, boiled and served with lettuce and cocktailsauce 49,50

Plat du Jour - Specialty of the day 29,50

## Fish

Sole Meunière - Sole fried in butter 45,-

Linguine de la Mer - Pasta, shrimps and Lobstersauce 28,50 (Supplement 1/2 lobster 22,50)

Salade Niçoise - Grilled tuna with Romaine Lettuce, poched egg, potato, haricots verts, tomato & Hollandaise 27,50

### Specialty

Chateaubriand

Tenderloin for 2, served with fries, haricots verts en pepper- or béarnaise sauce  
89,50

## Meat

Entrecôte - with pepper- or béarnaise sauce 29,50

Filet Pur - Tenderloin with pepper- or béarnaise sauce 34,-

Tournedos Rossini - Tenderloin, fried goose liver & truffle gravy 49,50

Steak Tartare - Classic raw tartare 26,50 (Supplement Caviar 16,50)

Hamburger - Served with lettuce, onion, tomato, ketchup and fries 24,50 (Supplement fried goose liver 17,50)

Coq au Vin - Chickenstew with mushrooms, bacon and vegetables 27,-

## Vegetarian

Burger Végétarien - Vegetarian Burger served with lettuce, onion, tomato, ketchup and fries 24,50

Pâtes Farcies - Ravioli filled with burrata and lime with a creamy sage sauce 24,50

## Side dishes

LETTUCE - with French dressing 6,50

HARICOTS VERTS - green beans 6,50

GREEN ASPARAGUS - with Parmesan and balsamic 6,50

FRIES - with mayonaise 6,50

Menu Gourmand €49,50

Pâté de Campagne OR Saumon Fumé OR Salade de Betteraves & Chèvre

\*\*\*

Entrecôte with peppersauce OR Linguine de la Mer OR Pâtes Farcies

\*\*\*

Moelleux au Chocolat OR Tarte citron

Allergy? Let us know