

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 Huîtres

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

Gillardeau N°3, 3 pieces 18,50
6 for 35,-
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

Cold dishes

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

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

Cocktail de Crevettes - Dutch shrimps with cocktailsauce 19,50

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

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

Foie Gras - Terrine of gooseliver with fig marmalade 26,50

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

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

(Steak Tartare Large 26,50)

Specialties

Homard Bénédicte - 1/2 lobster, brioche, spinach, poached egg and Hollandaise 27,50

Plat du Jour - Specialty of the day 29,50

Warm dishes

Bénédict Classique - Brioche, smoked salmon, avocado, poached egg and Hollandaise 19,50

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

Croque Madame de Luxe - Bread with melted cheese, ham, bechamel and a fried egg 14,50

Vol au Vent - Mushroom ragout with truffle 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

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

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

Le Midi - French lunch; shrimpcroquette, lobster soup and smoked salmon on toast 23,50

Filet Pur - Tenderloin served with gravy and fries 32,-(Supplement fried goose liver 17,50)

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

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

Salads

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

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

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

Salade Riche - A luxurious salad with shrimps, goose liver, duck confid and truffle dressing 29,50

(Supplement 1/2 lobster €22,50)

Plats d' Accompagnement

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

Allergie? Let us know.

Bellevue
BRASSERIE