















APPETIZERS

Oysters, per piece	4
 Riesling, Rheingau, Germany	
Devilled egg with caviar	5
 Pinot Grigio, Friuli, Italy	
Blini with crème fraîche and salty fingers <i>supplement caviar</i>	5/9
 Chardonnay, Languedoc, France	

STARTERS

Brioche with poached egg, smoked tomato and Hollandaise 	14.5
 Viognier, Côtes du Rhone, France	
Shrimp croquettes with samphire and shallot mayonnaise	17.5
 Verdejo, Rueda, Spain	
Paté en croûte with cornichons and fennel	19
 Pinot Grigio, Friuli, Italy	
Tartelette with Remeker cheese and Waldorf salad	15
 Viognier, Côtes du Rhône, France	

MAINS

Fish of the day	28
Steak Tartare with fries and salad	26.5
 Ventoux rouge, Ventoux, France	
Braised veal (Surinam style) with cabbage, long beans, potato purée with curry and cumin	29
 Primitivo, Puglia, Italy	
Courgette gratin with potato aioli and mushrooms 	24
 Verdejo, Castilla y León, Spain	
Coquilles with tomato marmalade, celery, pommes dauphine and mushrooms	39
 Dupont Fahn Chardonnay, Languedoc, France	
Ribeye with potato gratin, coleslaw and Béarnaise	40.5
 Valpolicella Classico Superiore, Veneto, Italy	

DESSERTS

Selection of cheeses with nut bread and honeycomb	13.5
Opera with vanilla ice cream	10.5
Éclair with banana, chocolate and banana ice cream	9.5
Three friandises	6
Selection of homemade ice cream, per scoop	2

SIDES

Fries	4.5
Side salad	3.5
Toasted brioche	4.5

Should you have any dietary requirements or allergies, please inform our staff.