

EXECUTIVE CHEF: INAN SAHIN

CHEF DE CUISINE: ROB KAPTEYN

CAVIAR

served with blini's and classic garnish

BAERI ORIGINAL	10 gr.	20
OSIETRA	15 gr.	40
OSIETRA GRAND CRU	30 gr.	90
BELUGA	30 gr.	250



PLATEAU DE FRUITS DE MER

langoustines, mussels, pullet carpet clams, North Sea crab, shrimps, cockles, oysters, etc. p.p. 63

SUPPLÉMENT

LOBSTER	a 650 gr.	49
KING KRAB LEGS	a 200 gr.	45

All Fruits de Mer are served chilled

CRUBAR

HUÎTRES DAVID HERVÉ

six oysters with mignonette and rye bread

MARRENE	19
SPECIALE	29
BOUDEUSE	33
ROYAL CABANON	43

NORTH SEA CRAB	per 100 gr.	23
DUTCH SHRIMPS	per 100 gr.	21
KING KRAB LEGS	per 100 gr.	23
LANGOUSTINE	per piece	9
LOBSTER	per half	25

Twelve pieces with rouille and bread

COCKLES	9
MUSSELS	9
PULLET CARPET CLAMS	9
WHELKS	17
RAZOR CLAMS	13
VENUS CLAMS	13

The availability of the various products may vary on a daily basis. We will be happy to tell you what we have in stock today

HORS D'OEUVRE

SAUMON MARINÉ marinated salmon with Baeri caviar and Opperdoezer ronde potatoes	23
ESCABECHE SANDRE pike-perch with a dressing of capers, olive, tomato, sherry-vinegar and shallot	23
BOUDIN NOIR ET COQUILLE ST. JACQUES baked blood-sausage with coquilles, apple, chicory and walnuts	29

ESCARGOTS DE BOURGOGNE twelve pieces of snails with herb butter	23
STEAK TARTARE hand-sliced 80 gram tartare, served with toast and chips	19
FOIE GRAS D' OIE marinated goose liver with plums and almonds	27

SOUPE À L'OIGNON À LA FRANÇAISE classic French onion soup au gratin	15
HOMARD À LA NAGE bouillon of lobster and saffron with celeriac and apple	21
CITROUILLE TARTELETTE tartelette filled with pumpkin, sheep milk cheese, pumpkin seeds and duqqa spices	19

MENU DU JOUR

PLAT DU JOUR 27 main course
DEUX PLATS 37 appetizer and main course or main course and dessert
TROIS PLATS 45 appetizer, main course and dessert

MENU À LA PRESSE

CANARD À LA PRESSE 125
Prepared at your table for two persons

MENU DU CANARD À LA PRESSE 171
A three course menu for two persons

CARNITURES

SALADE 5 green salad with fresh vegetables
PETITS LEGUMES 7 small vegetables from the gardens of Terroir
PURÉE MOUSSELINE 5 creamy potato puree of la ratte potatoes
POMMES PONT NEUF 7 crispy potatoes prepared in goose fat

PLATS PRINCIPAUX

BARBUE brill filet with black Venere rice, parsnip, Chinese artichoke and ginger	27	CANARD wild duck with red cabbage, apple, duck liver and duck jus	37
FLETAN halibut filet with Sobrassada, celeriac, beetroot and beurre noisette	31	STEAK TARTARE hand-sliced 150 gram tartare served with toast and chips	27
RATATOUILLE tomato, zucchini, egg plant, cevenne onion, pine nuts and basil	23	TOURNEDOS ROSSINI fried beef tenderloin with fried goose liver and a truffle jus	51
HOMARD À L'AMÉRICAINNE half European lobster 'à l'Américaine' with potato mousseline and marinated cherry tomatoes	33	CERF deer steak and stew with eggplant and black curry jus	39

DESSERTS

CHEF PATISSIER: SEBASTIAAN KICKERT

NOIX DE CACAO 11 coconut with pineapple, lychee and chocolate	CITRON 11 lemon with merengue and vanilla	PLATEAU DE FROMAGES 17 your choice from our trolley
FÊVE DE CHOCOLAT 11 chocolate bean with caramel and peanuts	FIGUE 11 fig with almonds, honey and star anise	CRÊPES SUZETTE 13 prepared at the table

Do you have any allergies or dietary requirements? We will be happy to inform you about your options