



CHEF PÂTISSIER: SEBASTIAAN KICKERT

PASTRY

CROISSANT	2.5
<i>supplement for butter and confiture</i>	2
CHOCOLATE CROISSANT	2.5
CRÊPE NATUREL	7
with sugar sugar and lemon chocolate	

DESSERTS

CHOCOLATE	11
different structures of chocolate	
ICE CREAM	11
homemade ice cream with red fruit	

SWEETS

BONBON	1.5
salted caramel hazelnuts dark milk	
MARSHMALLOW	1
raspberry vanilla banana-coconut	
MACARON	2
strawberry pistachio vanilla lemon chocolate coffee	

SAVORY

CHEESE PLATTER	17
plateau with five different cheeses, bread and confiture	

PIES

TARTELETTE	7
lemon meringue chocolate red fruit	
DOME	7
chocolate red fruit tropical	
PIE OF THE DAY	7
ask our staff for today's treat	

SELECTIONS TO SHARE

SELECTION OF SWEETS	7
macarons marshmallows bonbons	
AFTERNOON TEA	11
macaron pâte de fruit bonbon scones Dammann tea	
HIGH TEA	p.p. 31
macaron pâte de fruit bonbon scones opera tartelette selection of savory sandwiches Dammann tea <i>supplement champagne</i>	10

All prices are quoted in euros. If you have any dietary wishes or food allergies, please let us know.

SNACKS

OLIVES 	5
marinated olives	
NUTS 	5
mix of nuts	
CONFIT DUCK LEGS	9
duck rilette served with bread and pickles	
CHARCUTERIE	15
selection of hams and dried sausages	
JOSELITO HAM	15
a portion of the best ham in the world served with toast	
OYSTERS	19
6 oysters with lemon and mignonette	
CRISPY LANGOUSTINE	15
fried crispy langoustines with basil mayonnaise	
ESCARGOTS	11
6 pieces in herbs and garlic butter served with brioche	

SANDWICHES

HUMUS 	9
grilled eggplant artichoke humus maché	
SALMON	11
marinated salmon horseradish cucumber capers	
VEAL	11
veal pastrami pistou dried tomato rocket	
CROQUE MONSIEUR	11
white bread ham Emmenthaler	

SALADS

QUINOA 	15
salad nuts quinoa poached egg citrus	
LAMB	17
goat cheese beetroot rocket mustard dressing	
NIÇOISE	19
tuna anchovies red onion boiled egg green peas tomatoes olives	

SOUPES

LOBSTER BISQUE	21
lobster soup served with bread and rouille	
ONION SOUP 	15
classic French onion soup with Gruyère	
WATERMELON GAZPACHO 	9
cold watermelon soup with tomato and lemon	
supplement grilled tuna	6

STARTERS

STEAK TARTARE	15/25
hand-cut beef tartare of 80/150 grams served with toast or Pont Neuf potatoes	
FOIE GRAS	23
sautéed duck liver, brioche and rhubarb compote	
TROUT	21
tartar of trout samphire radish grapefruit	

MAINS

TAGLIATELLE 	21
pasta with green asparagus, Parmesan and parsley	
COQ AU VIN	26
spring chicken in red wine with boiled potatoes	
CATCH OF THE DAY	27
garnishes and sauce are adjusted per fish	
ENTRECOTE	31
grilled entrecote with Pont Neuf potatoes, seasonal vegetables and béarnaise sauce	

PLATEAU FRUITS DE MER

PLATEAU FRUITS DE MER	p.p. 63
langoustines, mussels, oysters, North Sea crab, vongole, clams etc.	
supplement ½ lobster	25
supplement king crab legs a 100 gr	23

Fruits de Mer is served cold on a platter

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