

CAVIAR

served with blini's and classic garnish

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

**HUÎTRES**six oysters with mignonette and rye bread
oysters are also available per piece

BOUDEUSE	19
RONCE	29
SPECIALE	33
ROYAL CABANON	43

FRUITS DE MER

PLATEAU FRUITS DE MER P.P. 63
A Chefs choice from our Cru Bar. All products are served cold

The availability of the various products may vary on a daily basis.

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

NORTH SEA CRAB	100GR	23
DUTCH SHRIMPS	100GR	21
KING CRAB LEGS	100GR	23
LANGOUSTINE	P. ST.	9
LOBSTER	HALF	25

MENU'S

PLAT DU JOUR main course	27
DEUX PLATS appetizer and main course <i>or</i> main course and dessert	39
TROIS PLATS appetizer, main course and dessert	47
QUATRE PLATS appetizer, intermediate, main course and dessert	57
CINQ PLATS appetizer, cold and warm intermediate, main course and dessert	65

ENTRÉES

SANDRE Pike-perch with a dressing of capers, olive, tomato, sherry-vinegar and shallot	23
LANGOUSTINE langoustine with carrots and ras-el-hanout	29
RIS DE VEAU veal sweatbread with parsley, wild garlic, mushrooms and dragon jus	23
STEAK TARTARE hand-sliced 80 gram tartare, served with toast	19
FOIE GRAS D' OIE marinated goose liver with quince, almonds and buckwheat	27
SOUPE À L'OIGNON Classic French onion soup au gratin	15
BISQUE D'HOMARD lobster bisque with lobster ravioli'	21
CRAPAUDINE beetroot with goats cheese, mustard seeds, and truffle	19

PLATS PRINCIPAUX

MORUE codfish with eel-sabayon, zucchini, salsa verde and ricotta	27
LOTTE monkfish filet with leek, onion and mussels	31
AUBERGINE eggplant with walnuts, bulgur and pomegranate	23
HOMARD THERMIDOR gratinated half European lobster with a green salad	33
CANETTE duckbreast filet with duck liver, duxelle and duck-jus with trappeur and orange	37
STEAK TARTARE hand-sliced 150 gram tartare served with toast and chips	27
TOURNEDOS ROSSINI fried beef tenderloin with goose liver and truffle	51
PICANHA grilled rump cap with cabbage, bone marrow and horse radish jus	39

MENU À LA PRESSE

CANARD À LA PRESSE prepared at your table for two persons	125
MENU DU CANARD a three course menu for two persons	171

GARNITURES

SALADE fresh green salad	5	PURÉE MOUSSELINE creamy potato puree of la ratte potatoes	5	CHAMPIGNONS baked mushrooms	5
PETIT LEGUMES young vegetables from the gardens of Terroir	7	POMMES PONT NEUF crispy potatoes prepared in goose fat	7		

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