

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

ENTRÉES

TRUITE	21
filet of trout with asparagus, samphire and grapefruit	
CRABE	25
North Sea crab with kohlrabi, sea vegetables and pommes soufflé	
RIS DE VEAU	23
veal sweetbread with turnip, mushrooms and tarragon jus	
STEAK TARTARE	19
hand-sliced 80 gram tartare, served with toast	
FOIE GRAS D' OIE	27
marinated goose liver with rhubarb and buckwheat	
SOUPE À L'OIGNON	15
classic French onion soup au gratin	
BISQUE D'HOMARD	21
lobster bisque with lobster tortellini's	
TOMATE	19
heirloom tomatoes with almond and basil	

PLATS PRINCIPAUX

MORUE	29
codfish with eel-sabayon, zucchini, salsa verde and ricotta	
LOTTE	33
monkfish filet with leek, onion and mussels	
AUBERGINE	23
eggplant with walnuts, bulgur and pomegranate	
HOMARD	35
half European lobster with asparagus, hollandaise and young potatoes	
CANETTE	37
duck breast filet with barley, onion and duck- jus with trappeur and orange	
STEAK TARTARE	27
hand-sliced 150 gram tartare served with toast and pommes pont neuf	
TOURNEDOS ROSSINI	51
fried beef tenderloin with goose liver and truffle	
AGNEAU	39
baked and stewed lamb with green peas, mousseline, asparagus and lamb jus	

MENU À LA PRESSE

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

GARNITURES

SALADE	5	PURÉE MOUSSELINE	5	ASPERGES BLANC	
fresh green salad		creamy potato puree of la ratte potatoes		classic with butter and parsley	9
PETIT LEGUMES	7	POMMES PONT NEUF	7	à la flamande	13
young vegetables from the gardens of Terroir		crispy potatoes prepared in goose fat			

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