

BREAKFAST & LUNCH

available until 4:00 PM

SUCRÉ & SALÉ

FRENCH TOAST 🌿	11, ⁰⁰
made with sweet brioche bread, served with apple compote and pecans	
CHOCOLATE PANCAKES 🌿	10, ⁰⁰
with chocolate mousse, citrus compote and chocolate sauce	
PISTACHIO PANCAKES 🌿	10, ⁰⁰
with pistachio cream, crumble and blueberries	
PUMPKIN PANCAKES 🌿	10, ⁰⁰
with spicy pumpkin compote and spicy honey	
YOGHURT BOWL 🌿	8, ⁰⁰
greek yoghurt with fresh fruit, granola and coconut	

PAIN HOLLANDAIS

served on white or whole wheat country bread
(gluten-free bread +1,⁵⁰)

CROQUETTES 🌿 2st.	14, ⁰⁰
choice of beef or vegan croquettes, served with mustard and mayonnaise	
FRIED EGGS 🌿	14, ⁰⁰
choice of ham, cheese and/or bacon	
CROQUE 🌿	10, ⁰⁰
choice of ham and/or cheese, served with ketchup	

BRIOCHE

(gluten-free bread +1,⁵⁰)

POACHED EGG 🌿	14, ⁰⁰
with hollandaise sauce and avocado with salmon, bacon or ham +3, ⁰⁰	
STEAK TARTARE	16, ⁰⁰
with crispy chilli, corn crumble and truffle cream, served with fries	
CROQUE FORMIDABLE	13, ⁰⁰
with fried egg, serrano ham and béchamel sauce	
PASTRAMI SANDWICH	15, ⁰⁰
with pickles, dijon mustard and mayonnaise	
BBQ HOT DOG	15, ⁰⁰
flame-grilled sausage with coleslaw, crispy onions and barbecue sauce	

PAIN FRANÇAIS

served on a white or whole wheat roll
(gluten-free bread +1,⁵⁰)

BEEF CARPACCIO	15, ⁰⁰
with basil mayonnaise, mixed seeds and parmesan cheese	
BURRATA 🌿	15, ⁰⁰
with spicy pumpkin compote, pecans and mixed seeds	
SALMON & TUNA	17, ⁰⁰
salmon with tzatziki, tuna salad with capers and fresh red onion	

PAIN POLAIRE

served on a flatbread roll
(gluten-free bread +1,⁵⁰)

CAJUN CHICKEN	15, ⁰⁰
chicken thigh with cajun spices, bell pepper, bacon and curry mayonnaise	
HAM	14, ⁰⁰
with mushrooms, coleslaw and mustard mayonnaise	
SURF & TURF	18, ⁰⁰
seared steak strips, prawns, pak choi, bean sprouts and miso mayonnaise	
FRIED CHICKEN	17, ⁰⁰
chicken strips, bacon, egg, parmesan cheese, little gem lettuce and spicy mayonnaise	



LUNCH & DINNER

available from 12:00 PM until 9:30 PM

PLATS PRINCIPAUX AVEC FRITES

served with French fries (except the lasagne)

BEEF BURGER 23,⁰⁰
brioche bun with bacon, onion chutney,
cheddar and burger sauce

CHICKEN SATAY 20,⁰⁰
chicken thigh served with satay sauce,
cassava crackers, crispy onions and atjar

VEGETARIAN LASAGNE  20,⁰⁰
with aubergine, tomato and courgette,
served with a fresh salad

RIB-EYE 200gr. 30,⁰⁰
served with seasonal vegetables
and béarnaise sauce

CHICKEN BURGER 20,⁰⁰
brioche bun with onion chutney,
tomato and spicy mayonnaise

ACCOMPAGNEMENTS

FRENCH FRIES 5,⁰⁰

MINI TRUFFLE FRIES 8,⁰⁰
with truffle mayonnaise and parmesan cheese

SWEET POTATO FRIES 6,⁰⁰
with basil mayonnaise

MIXED SALAD 6,⁰⁰
fresh mixed salad

WARM SEASONAL VEGETABLES 6,⁰⁰

ROASTED ROSEVAL POTATOES 6,⁰⁰
with rosemary, garlic and oil

SOUPES & SALADES

served with bread (gluten-free bread +1,⁵⁰)

WILD MUSHROOM SOUP  8,⁰⁰
lightly thickened, served with toast

FRENCH ONION SOUP  8,⁰⁰
with onion, cheese crouton, gruyère
and bay leaf

CAMEMBERT SALAD  23,⁰⁰
fresh salad with fried camembert,
poached pear, pomegranate seeds
and apple syrup

SURF & TURF SALAD 23,⁰⁰
mixed salad with prawns, seared
steak strips, pak choi, bean sprouts
and miso mayonnaise

FRIED CHICKEN SALAD 18,⁰⁰
mixed salad with chicken strips, bacon,
egg, parmesan cheese and spicy mayonnaise

L'ASIE S'INVITE À TABLE

POKÉ BOWL  20,⁰⁰
choice of chicken, prawn, tuna,
salmon or vegetarian

DRAGON ROLL 8st. 18,⁰⁰
fried prawn, cucumber, topped with
avocado and kewpie mayonnaise

MANGO TANGO 8st. 18,⁰⁰
spicy crispy chicken, topped with
mango and spicy mayonnaise

TUNA ROLL 8st. 18,⁰⁰
tuna tartare, cucumber and kewpie mayonnaise

DIM SUM  6st. 15,⁰⁰
a selection of chicken, prawn and vegetarian
dim sum, also available fully vegetarian

accordez votre dîner
avec l'un de nos grands vins!

SUSHI PLATTER

platter with three sushi rolls,
perfect for sharing!
50,⁰⁰

 = vegetarian.
vegan? ask us about the options!

TO SHARE

available from 4:00 PM until 9:30 PM

ENTRÉES À PARTAGER

choose three dishes per two to three people for a satisfying selection

BREAD BOARD 	8, ⁰⁰
with butter, aioli and basil mayonnaise	
BEEF CARPACCIO	15, ⁰⁰
with parmesan cheese, basil mayonnaise, mixed seeds and rocket	
VENISON TATAKI	15, ⁰⁰
lightly seared, thinly sliced venison, served with nobu dressing and kewpie mayonnaise	
FLAMBÉED SALMON	15, ⁰⁰
with ponzu, radish and sesame	
CHICKEN TRIO	15, ⁰⁰
chicken skewer, sticky karaage, chicken gyoza and teriyaki sauce	
ESCARGOTS	16, ⁰⁰
in herb butter, served with bread and salad	
DIM SUM  6st.	15, ⁰⁰
a selection of chicken, prawn and vegetarian dim sum, also available fully vegetarian	
ST. TROPEZ TACOS 2st.	12, ⁰⁰
choice of tuna tartare or pulled chicken	
GRATINATED MUSHROOMS 	12, ⁰⁰
barbecued mushrooms with crème fraîche and cheese	
OYSTERS 1st., 6st., 12st.	4, ⁰⁰ 21, ⁵⁰ 45, ⁰⁰
with shallots, red wine vinegar and lemon	
 DÎNER À PARTAGER	
choose three dishes per two to three people for a satisfying selection	
BRAISED VENISON	19, ⁰⁰
with parsnip mousseline and truffle jus	
COQ AU VIN	17, ⁰⁰
chicken braised in red wine, served with toasted bread and parsnip mousseline	
SALMON & SCALLOP	17, ⁰⁰
with teriyaki sauce, miso cream and hazelnut crumble	
STEAK	17, ⁰⁰
served with pepper sauce and seasonal vegetables add a prawn skewer +3, ⁰⁰	
ORZO 	15, ⁰⁰
with wild mushrooms, truffle sauce and rocket	

DESSERTS

available from 12:00 PM until 9:30 PM

DESSERTS

CHOCOLATE BROWNIE	10, ⁰⁰
with citrus hangop, caramel sauce and vanilla ice cream	
PEAR TARTE TATIN	10, ⁰⁰
caramelised pear, hazelnut ice cream and hazelnut crumble	
ORANGE CRÈME BRÛLÉE	10, ⁰⁰
with rosemary and vanilla ice cream	
GRAND DESSERT for 2 people	28, ⁰⁰
selection of sweet treats and sorbet	
FRENCH CHEESE PLATTER	14, ⁰⁰
four approachable cheeses, fruit bread and candied fruit	
FRIANDISES to accompany your coffee	7, ⁰⁰
homemade sweet treats	

DESSERTS À BOIRE

ESPRESSO MARTINI	12, ⁵⁰
vodka, kahlúa and espresso	
SPECIAL COFFEE	9, ⁵⁰
with a touch of whipped cream choice of french, italian, spanish, irish or baileys	
DESSERT WINE	6, ⁰⁰
honey, white flowers and candied fruit	
PEDRO XIMÉNEZ	6, ⁸⁵
dried fruit, liquorice, honey and chocolate	
SCROPPINO	8, ⁰⁰
vodka, prosecco and lime sorbet	
ICED LATTE	6, ⁵⁰
with whipped cream and/or a flavour of your choice (caramel, milk chocolate or white chocolate) +0, ⁷⁵	
LIQUEURS	from 5, ⁵⁰