

Voorgerechten

Oesters (per stuk)	3,50
<i>Vouvray, Domaine Vincent Carême, chenin blanc, brut, 2017, Loire</i>	7,50
Artisjok – vinaigrette – citroen	9,50
<i>Mas de Bressades, grenache – syrah – cinsault, 2018, Costières de Nîmes</i>	6,25
Vissoep – rouille – mossel – crouton – Gruyère	10,50
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir – gamay, Bourgogne</i>	4,50
Zalm tartaar – mierikswortel – waterkers	10,00
<i>Chablis, Domaine L'Enclos, chardonnay, 2016, Chablis</i>	7,75
Huisgemaakte boerenpaté – uiencompote – cornichons – crostini	9,50
<i>La cousine de ma mère, brauacol – duras – syrah – merlot, 2017</i>	6,75
Steak tartaar – gepocheerd ei	10,00
<i>Mas de Bressades, grenache – syrah – cinsault, 2018, Costières de Nîmes</i>	7,75

Hoofdgerechten

Melanzane alla parmigiana – groene salade	19,00
<i>Chablis, Domaine L'Enclos, chardonnay, 2016, Chablis</i>	7,75
Vissoep – rouille – mossel – crouton – Gruyère	19,50
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir – gamay, Bourgogne</i>	4,50
Zeebaars – spinazie – aardappelmousseline – antiboise	21,50
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,50
Steak tartaar – friet – groene salade	20,00
<i>La cousine de ma mère, brauacol – duras – syrah – merlot, 2017</i>	6,75
Ribeye – haricots verts – Lardo di Colonnata – la Ratte – béarnaise	23,00
<i>Vacqueyras, Dom. Les Ondines, , grenache, syrah, cinsault, 2016</i>	7,75
Piepkuiken – groene salade – friet – aioli	19,50
<i>Sentinelle de Massiac, syrah – carignan, 2017, Minervois</i>	5,50

Supplementen

Friet	4,50
Kropsla	3,75
Brood met boter	3,75

Starters

Oysters (a piece)	3,50
<i>Vouvray, Domaine Vincent Carême, chenin blanc, brut, 2017, Loire</i>	7,50
Artichoke – vinaigrette – lemon	9,50
<i>Mas de Bressades, grenache – syrah – cinsault, 2018, Costières de Nîmes</i>	6,25
Fish soup – rouille – moule – crouton – Gruyère	10,50
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir – gamay, Bourgogne</i>	4,50
Salmon Tartare – horseradish – watercress	10,00
<i>Chablis, Domaine L'Enclos, chardonnay, 2016, Chablis</i>	7,75
Homemade Paté – onion compote – pickles – crostini	9,50
<i>La cousine de ma mère, braucol – duras – syrah – merlot, 2017</i>	6,75
Steak tartare – poached egg	10,00
<i>Mas de Bressades, grenache – syrah – cinsault, 2018, Costières de Nîmes</i>	7,75

Main courses

Melanzane alla parmigiana – green salad	19,00
<i>Chablis, Domaine L'Enclos, chardonnay, 2016, Chablis</i>	7,75
Fish soup – rouille – moule – crouton – Gruyère	19,50
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir – gamay, Bourgogne</i>	4,50
Seabass – spinach – potato mousseline – antiboise	21,50
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,50
Steak tartare – French fries – green salad	20,00
<i>La cousine de ma mère, braucol – duras – syrah – merlot, 2017</i>	6,75
Ribeye – haricots verts – Lardo di Colonnata – la Ratte – béarnaise	23,00
<i>Vacqueyras, Dom. Les Ondines, , grenache, syrah, cinsault, 2016</i>	7,75
Spring chicken – green salad – French fries – Aioli	19,50
<i>Sentinelle de Massiac, syrah – carignan, 2017, Minervois</i>	5,50

Supplements

French fries	4,50
Green salad	3,75
Bread and butter	3,75