

## Starters

<b><u>Garden Pea Soup</u></b>		8,50
<i>Soup made of garden peas with crème fraiche, chive oil and mushroom powder</i>		
<b><u>Escargots Bourguignon</u></b>		
<i>½ dozen</i>		10,00
<i>1 dozen</i>		17,50
<b><u>Carpaccio</u></b>		13,50
<i>Beef carpaccio, sliced by hand, served with truffle mayonnaise, lamb's lettuce and crispy pieces of Grana Padano</i>		
<b><u>Coquilles St. Jacques</u></b>		15,00
<i>With Soubise sauce, coral tuille and sea lavender</i>		
<b><u>Mackerel &amp; Tuna</u></b>		14,50
<i>Cold marinated with lime, ponzu, chili pepper and red meat radish</i>		
<b><u>Steak Tartare</u></b>		13,50
<i>Tartare of beef served on crispy kataifi with pickled egg yolk and cornichons</i>		
<b><u>Pumpkin Flan</u></b>		12,75
<i>Creamy pumpkin with five spice yoghurt and puffed pumpkin seed</i>		
<b><u>Mussels</u></b>		13,50
<i>Dutch mussels with a daily changing preparation</i>		
<b><u>Oysters</u></b>		15,75
<i>Half a dozen French creuses, natural or with a strawberry dressing</i>	a piece	2,75
<b><u>Charcuterie</u></b>		
<i>A selection of cold cuts, also available as individual dishes.</i>		
	Petite	12,00
	Grande	19,00
<b><u>Pâté de Campagne</u></b>		3,75
<i>Homemade French country style paté</i>		
<b><u>Mangalica Ham</u></b>		5,00
<i>Dried ham of the Mangalica Pig / Wool Pig</i>		
<b><u>Saucisson au poivre</u></b>		4,75
<i>Pepper sausage</i>		
<b><u>Canard fumé</u></b>		5,00
<i>Smoked duck breast</i>		
<b><u>Rillettes de poulet</u></b>		4,75
<i>Confit of chicken</i>		

## Salads

### Salad Burrata

<i>Salad Burrata with tomato, spring onion, croutons and Taggiasca olives</i>	Petite	12,50
	Grande	17,50

### Salad Apple & Fig

<i>Salad with apple, raspberry, fig and crispy hemp seed</i>	Petite	11,50
	Grande	16,50

## Main courses

### Bavette

<i>A tender piece of beef steak, grilled on the Big Green Egg with Bordelaise sauce, parsnip purée and shallot</i>		25,50
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**Optional:** Duck liver torchon

4,50

### Lamb Shank

<i>Slow cooked leg of lamb with smoked cherry tomato and balsamic jus</i>		23,50
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### Plaice

<i>Baked filet of plaice with soy bean, chorizo and beurre blanc</i>		22,50
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### Steak Tartare

<i>Classic steak tartare (raw), prepared at your table</i>		20,00
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### Canette

<i>Duck breast with walnut, garlic, cranberry and a rouleau of oxheart cabbage</i>		23,50
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### Kingfish

<i>Filet of kingfish with different preparations of carrot, hazelnut and harissa</i>		23,50
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### Saffron risotto

<i>Risotto of pearl barley with charred spring onion and paprika</i>		17,50
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### Viande du jour

<i>Meat dish of the day</i>		daily price
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### Poisson du jour

<i>Fish dish of the day</i>		daily price
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