

Fruits de mer platter €17,50

Served with mignonette, persillade and lemon

Also available seperately

Oyster Speciale Joquet €4,00 a piece

Oyster Fines de Claires €3,00 a piece

Clams with garlic and parsley €5,00

Boiled crab pincer €7,00

Mussels €6,00

Razor shells €6,50

Seasonal special

MENU

3 course menu for € 31,00

4 course menu for € 37,00

Starters (€9,50)

Smoked duck breast with chanterelle mushrooms, crispy bacon cracklings and calvados dressing
'Assiette de charcuterie' with sliced dried sausage, rillettes de canard, paté, crostini and cornichons

Bulgur with red pointed pepper, red onion, avocado, fresh basil and crostini

Butter lettuce crab salad with saffron croutons, chioggia beetroots, Granny Smith apple,
and a vodka-tomato dressing

Second starters (€9,50)

Bisque with herb crème fraîche

Pearl barley with mushrooms, a Parmesan cheese biscuit and red pepper coulis

Main course (€19,00)

Beef tenderloin and cheek from the grill with potato confit, chard and roast garlic gravy

Winter-cod with lentils, braised fennel and smoked tomato chutney

Halibut fillet with tarte tatin pumpkin, spinach, crispy pancetta and pastis sauce

Vegetable stew with tomatoes, peppers, courgette, onion, chickpeas and homemade focaccia

Desserts (€7,50)

Stracciatella mousse with orange curd and hazelnut tuiles

Chocolate brownie cake with ganache and a crumble of candied pistachios

French cheese from 'Eriks Delicatessen' with quince jelly and fig bread

Carrot pecan cake, white chocolate crème brûlée and pistachio ice cream

Do you have allergies? Let us know!