

## SANDWICHES 12:00 - 16:00

<b>Baguette steak</b> flank steak   tomato   mayonnaise   cheese	€14
<b>Eggs Benedict</b> brioche   Hollandaise sauce   Jambon de Bayonne	€15
<b>Eggs Royale</b> brioche   Hollandaise sauce   smoked salmon	€16
<b>Brioche champignons</b> optional with poached egg + €3 truffle mayonnaise   mesclun   parsley	€10
<b>Baguette smashed avocado</b> optional with boiled egg + €2 Jambon de Bayonne or smoked salmon + €4 lemon vinaigrette   mesclun	€10
<b>Baguette carpaccio</b> fried bacon   truffle mayonnaise   Parmesan cheese	€12

## SALADS 12:00 - 16:00

<b>Salad caesar</b> optional with chicken, smoked salmon or gambas + €4 classic caesar dressing   little gem   boiled egg Parmesan   croutons	€14
<b>Salade poisson</b> 3 types of fish   lemon vinaigrette   cucumber	€16

## BITES 12:00 - 18:00

<b>Bitterballen 6 pieces</b>	€8
<b>Cheese sticks 6 pieces</b>	€9
<b>Dutch shrimp croquettes from Wieringen 6 pieces</b>	€16
<b>Tempura gambas 6 pieces</b>	€12

# OYSTERS

Our oysters will be served with a shallot vinaigrette and lemon.

<b>Zeeuwse creuse nr. 3</b> from Zeeland accessible   salty	6 of 12 pieces	€21 / €40
<b>Umami nr. 4</b> a wild Irish oyster, grown in Zeeland with a Japanese taste experience savory   sweet   salty   full of flavor	6 of 12 pieces	€24 / €46
<b>Gillardeau nr. 4</b> from France savory   sweet   salty   full of flavor	6 of 12 pieces	€29 / €56
<b>Fried oysters</b> cavolo nero   Hollandaise	3 of 6 pieces	€16 / €30
<b>Oyster tasting</b> 3 different types of oysters	6 of 12 pieces	€25 / €48

# NICE TO START WITH

<b>French baguette</b> herb butter   aioli de Provence	€6
<b>Saucisson sec</b> French dried sausage	€8
<b>Pata Negra - 70 grams</b> bread	€16
<b>Escargots 1/2 dozen</b> herb butter   gruyère	€14
<b>Vongole</b> lemon   beurre blanc   samphire	€14
<b>Dutch shrimp croquettes</b> from Holtkamp   brioche toast	€16
<b>Champignons du chef</b> gratinated   garlic   parsley	€9

## Cold starters

<b>Tuna tataki</b> shiso dressing   pickled onion   avocado	€18
<b>Fish trio</b> smoked salmon   Dutch shrimps   smoked eel	€18
<b>Smoked salmon</b> brioche toast   dill   lemon mayonnaise   capers	€18
<b>Lobster tartare</b> fennel   truffle dressing   orange gel	€22
<b>Shrimp cocktail</b> Dutch shrimps from Wieringen   toast   cocktail sauce	€16
<b>Classic steak tartaar - 90 grams</b> cornichon   baguette	€15
<b>Beef carpaccio</b> comte   fried bacon   truffle mayonnaise	€15
<b>Duck liver terrine</b> tonka jelly   apple marmelade	€22

## Hot starters

<b>Scallops</b> Jerusalem artichoke   lobster sauce	€18
<b>Slow cooked lobster</b> pumpkin   roasted bell pepper sauce	€22
<b>Gambas</b> garlic   piment d'espelette   parsley	€16
<b>Grilled octopus</b> roasted cherry tomato salsa   chorizo butter	€18
<b>Crunchy sweetbread</b> bordelaise   mushroom crumble	€18

## SOEPEN

<b>Bouillabaisse</b> classic French fish soup, served with baguette and rouille	€18
<b>Onion soup</b> crouton   gruyère	€11

# Main dishes

## LOBSTER

**Whole lobster boiled or grilled** €36  
butter | little gem salad | fries

**Whole lobster thermidor** €39  
little gem salad | fries

## FISH

**Catch of the day** daily price

**Winter cod** €30  
salsify hotchpotch | mushrooms | cèpes sauce

**North Sea sole - 500 grams** daily price  
pan-fried in butter | fries | little gem salad

**Tuna** €29  
bimi | parsnip puree | roasted bell pepper sauce

**Weever** €27  
pumpkin | cavolo nero | bordelaise

## MEAT

**Flank steak - 200 grams** €28  
pepper sauce | fries | grilled vegetables  
herb butter, bearnaise, or red wine sauce + 2

**Ribeye - 300 grams** €30  
pepper sauce | fries | grilled vegetables  
herb butter, bearnaise, or red wine sauce + 2

**Classic steak tartaar - 160 grams** €21  
cornichon | brioche

**Smashed burger** €18  
tomato | bacon | cheddar | fries

**Confit de canard** €22  
bonne femme | spice gravy | mousseline

## VEGA

**Gnocchi a la Parisienne** €18  
sage | butter | pepper

## SIDES

**Fries** €4,50  
homemade mayonnaise

**Loaded fries** €8  
bearnaise | grated comte

**Green salad** €4

**Stir-fried season vegetables** €6

**Stir-fried bimi** €7  
gremolata | bulgogi