

APERITIF

APERITIF PLATEAU pata negra, ox sausage and olives 15

OYSTER FINE THE SPECIALE "David Hervé"
 natural 4 each
 prepared 6 each

PATA NEGRA 15

ESCARGOTS

6 pieces with herb butter 12
 12 pieces with herb butter 22

SALADS

PATA NEGRA green salad with taggia olives and crispy sourdough 17

FISH & SHELLFISH green salad with green asparagus and snow peas 17

APPETIZERS

STEAK TARTAR made of MRIJ beef with classic garnish 12
 with duck liver +7

GAMBA in kataifi rolled with pesto and thinly sliced Serrano ham 12

TUNA NIÇOISE with roseval, lettuce and haricots verts 18

CARPACCIO made of MRIJ beef with pesto and pine nuts 15
 with duck liver +7

BOUILLABaisse Powerful lobster soup with king prawns, fish and shellfish 15
 as main course +10

TRUFFLE RISOTTO with fresh truffle and extra vergin olive oil 35
 as main course +10

MAIN COURSES

MAISHOENDER FILLET with peas, fried polenta, king boletus and savora mustard sauce	Bib 22
DORADE ROYAL with antiboise, wild spinach and fettucine	24
TOURNEDOS ROSSINI made of MRIJ beef with duck liver, truffle gravy and pommes fondantes with duck liver	35 +7

All main courses are served with traditional fries, mayonnaise and seasonal salad.

Would you like to dine vegetarian? Besides the vegetarian dishes on this menu, you can ask for a complete vegetarian menu made by our chef.

BUSINESS LUNCH MENU

A changing menu in which our chef and his kitchen brigade use their favourite seasonal products.

TWO-COURSE	27
THREE-COURSE	37
FOUR-COURSE	47
cheese instead of dessert	+8

Limited time? It is possible to enjoy a quick lunch within one hour.



DESSERTS

DAME BLANCHE with vanilla parfait, warm chocolate foam and whipped cream with homemade egg liquor +3	Bib 8
CRÈME BRÛLÉE to traditional French recipe	10
CHEESE	16
FRIANDISES	3,5 p.p.

All dishes can also be ordered vegetarian.

If you are allergic, are on a diet or wish to adapt a dish, let us know or ask for our allergy-free menu.