

LE GARAGE A LA CARTE CLASSICS

- **FISH SOUP**, like a recipe from the fishermen from Port-Cros with rouille, Gruyere cheese. € 15,00
- **CAESAR SALAD**, caesar Salad, some dishes deserve to be a classic. € 12,50
- **ESCARGOTS**, after our famous recipe. (½ or a whole dozen for € 19,50) € 9,50
- **PIZZA TUNA**, a pizza that isn't a pizza, a discovery from N.Y. € 17,50
- **FOIE GRAS**, an 'evergreen' especially because of the beautiful terrine! € 19,50
- **TERRINE MAISON**, homemade from the head of the pork with sauce Gribiche. € 11,75

- **FINE CLAIRE OYSTERS**, with our famous beetroot mustard. ½ dzn € 19,50
dozijn € 37,50
- **CAVIAR**, with accessories, like the Duke's used to eat it. € 75,-

- **SOLE**, on the classic way, like it should be, swimming in butter. € 45,00
- **CATCH OF THE DAY**, what the fishermen caught at sea will be found on your plate! € 25,00
- **ENTRECOTE**, with a sauce Bearnaise classic that's the best! € 27,50
- **TENDERLOIN**, served with peppersauce. € 25,00
- **POULET**, from the rôtissoire, there's no better way to prepare it. € 19,75
- **CANARD A LA PRESSE**, the famous recipe from Paris. (per 2 persons) € 99,50

- **LEMON PIE**, sweet and fresh, the best way to finish your meal. € 10,50
- **CRÈME BRÛLÉE**, we prepare it in the authentic way with real brûleurs. € 9,50
- **TARTE TATIN**, ever accidentally invented by the Tatin sisters. € 9,50
- **ÎLE FLOTTANTE**, a dessert must be sweet, a mouthful of sweet air, made from one egg (!) € 9,50
- **PLATEAU FROMAGE**, a selection of cheeses of the season. Served with bread. € 15,00

STEAK TARTARE

STEAK TARTARE	90 gram	€ 13,50
STEAK TARTARE	175 gram	€ 19,50

It doesn't get more classical like this.

SAISON SPÉCIALE

WILD DUCK, our season special.

Roasted on the carcass of the duck, served with a beautiful sauce.
€ 35,00

SIDES

Fries	€ 5,00
Mashed Potatoes	€ 5,00
Vegetables	€ 5,00
Green salad	€ 5,00

MENU MAISON € 37,-



(rewarded with BIB GOURMAND) **Bib Gourmand**

STARTERS:

MUSSELS a la crème. A little French and a little Thai, to keep the summer feeling intact.

Suggestion: Muscadet, Loire, France, € 5,50 per glass.

- or -

ROULEAU STEW, with apple and celeriac. Young / old, yin / yang, just a nice combination.

Suggestion: Vermentino, Italië € 5,50 per glass.

- or -

TOMATO BOUILLON, 64 gr oder, vegetables are the new challenge, test why.

Suggestie: Riesling, Mosel € 5,50 per glass.

MAINS:

PIGEON, classically roasted with a cream of corn. To honor the masters.

Suggestion: Syrah, Southbound, South Africa € 5.50 per glass.

- or -

HARDER, with smoked cauliflower. Hearty, sour and smoke, tough tastes for an elegant dish.

Suggestion: Chardonnay, Yering, Chili € 5.50 per glass.

- or -

PORTO BELLO, with blue cheese. Sometimes it's not the idea but the execution.

Suggestion: Gamay. Loire, € 5,50 per glass.

DESSERTS:

TARTE FINE, of nectarine, where France would drive.

Suggestion: Muscat Beaume de Venise € 7.50 per glass.

- or -

CRÈME CARAMEL, sounds classical but not everything is as it sounds.

Suggestion: Kaneel likeur € 4,75 per glass.

- or -

CHEESE, three beautiful pieces for the ones without a sweet tooth.

Also available as an extra course € 8,50

Suggestion: Kopke port € 5,50 per glass.

(2 courses € 29,00)