

Plats Froids

Fines claires , bloody oysters per 3.	€16,50
Pizza tuna , the one and only, honestly stolen from the Mercer.	€ 18,-
Caesar salad , with a dressing from Clark uit de bold&beautiful.	€ 15,-
Steak Tartare , a "Petit" as we say, but not less tasty.	€ 15,-
Vitello Tonato , like Margarite Beach in St.Tropez, a beautiful summer remembrance.	€ 18,-
Foie gras , classic tureen made according to the rule of art	€ 20,-



Plats d' accompagnement

Bread , olive oil, butter, rouille.	€ 4,-
Tomato salad	€ 5,-
Salad .	€ 5,-
Stirr Fried veggies .	€ 5,-
Triple Cooked chips .	€ 5,50
Kimchi .	€ 5,-

Plats Chaud

Fish soup , traditional dish with a modern Asian touch.	€ 15,-
Mussels , with a Thai touch for the necessary spiciness.	€ 18,50
Catch of the Day , freshly caught and right on the plat.	€ 24,50
Salmon , with miso, a nod to Nobu.	€ 24,50
Ribeye , with béarnaise sauce, must of course never be missing	€ 35,-
Poulet , of the rotissoir because there is no better preparation.	€ 25,-
Pork belly , softly cooked and crispy with a sauce of eel, innovation!	€ 22,50
Veal Rendang , slowly cooked with a Indonesian touch!	€ 22,50
Lady Steak , (100 gr), a small steak for the little eater.	€ 20,-

Vegetarian

Curry Papilotte , vegetables cooked together in the best Madras curry.	€ 22,-
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Plats doux&fromage

Cheese , four nice pieces of seasonal cheeses.	€ 15,-
Crème Brulee , no dessert card can be without	€ 10,-
Coupe Colonel , so simple and simple with our own touch.	€ 10,-
Lemon pie , sweet and sour, yin and yang, everything revolves around balance.	€ 10,-
Pousse Café , from the old box, but according to our Youri.	€ 10,-
Friandises , different kinds off sweets.	€ 7,50

MENU MICHELIN BIB GOURMAND

€ 37,00 3 gangen 2 gangen € 29,75

6 snails, as you are used to from us.

Of

Beetroot, with ice cream from savoramustard, according to the
new trends,(vega)

Of

Soto Levi, our chief does not lose his roots, made of ox tail.

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Plaiche, baked on the bone a la meuniere.

of

Steak tartare, prepare at the table to your liking.

Of

Cauliflower Marrakesh, Imagine yourself at the famous
Djema elfna.(vega)

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Ile Flottante, sweet air, a classic for years.

Of

Cheese, 3 pieces.

Of

Tarte Tatin, the famous reversed baked apple pie.