

ENTRÉES

Raw marinated yellowfin mackerel <i>tomato jam, grilled avocado, olive tapenade</i>	16
Salade Poulpo <i>braised pepper, herb salad</i>	17
Tartare de bœuf <i>organic egg yolk, capers and anchovies</i>	19
1pound roasted prawns <i>garlic oil, thyme and Aioli</i>	29

SOUPES

Artichoke cream soup <i>poached organic egg, steamed lettuce</i>	11
Lobster Bisque <i>candied cherry tomatoes choice with half lobster additional 24</i>	16

SALADES

Butterhead lettuce with vinaigrette	9
Salade fennel <i>pear, parmesan and orange vinaigrette</i>	12
Salade à la Nicoise <i>with grilled yellowtail</i>	11 19

VÉGÉTARIEN

Wild garlic risotto <i>fresh peas, ricotta</i>	15
Pot-au-feu provençale <i>clear tomato soup, gnocchi, basil</i>	17

POISSON

Steamed turbot <i>with bouillabaisse broth</i>	37
Gratinated monkfish <i>La ratte potatoes, samphire, oyster mushroom</i>	39
Sole for 2 persons <i>Gratin dauphinois, spinach, beurre blanc</i>	32 p.P.

À PART

Salade mixte	5	Roasted cauliflower <i>crème de broccoli, almond butter</i>	6
Homemade French fries	6	Sauteed leaf spinach	6
Sweet Potato Fries	6	Ratatouille	6
Potato puree	6	Green beans	5

GRILL

Filet de Bœuf <i>Pomerania ca. 200gr</i>	32	Entrecôte <i>USA ca. 300gr</i>	42
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Chateaubriand <i>Friesisch ca. 500gr</i> <i>ca. 1000gr</i>	70 140	T-Bone Steak <i>Omaha, Natural Angus, USA, ca. 700gr</i>	75
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Kindly note that there is preparation time of 30 – 45 minutes.

*We are happy to serve our steaks as **Surf & Turf** with half grilled lobster
additional 26*

Organic chicken breast <i>gremolata and chicken jus</i>	22	Onglet <i>Spain, ca. 200gr</i>	29
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SAUCES

Béarnaise	4,5	Cognac - peppersauce	5,5
Madeira-Jus	4,5	Steaksauce	4,5
Beurre Maître d'Hôtel	3,5	Aioli	3,5

DESSERTS

Mousse au Chocolat		7
Crème Brulée		8
Tarte au citron <i>raspberry sorbet, almond crunch</i>		9
Plateau de fromage <i>selection of French raw milk cheese</i>	<i>3 pieces</i>	18
	<i>5 pieces</i>	25

DIGESTIFS

Dessertwein 0,1l 2006 Château La Clotte-Cazalis	Sauternes AC	12
Portwein 5cl 2000 Colheita	Dirk van der Nieport	12
Cognac 2cl Hennessy XO	Hennessy	14
Calvados 4cl VSOP Château du Breuil	Calvados Pays d' Auge	9
Armagnac 2cl 1989 Château de Léberon	Caroline Rozés	16
Obstbrände 2cl Williams, Ribisel	Stauffenberg, Schwaben	10

