

ENTRÉES

Pulpo <i>with pepper and herbs</i>	17
Half lobster <i>triggered and à la nage</i>	25
1 pound roasted gambas <i>with aioli</i>	29
Moules au vin blanc <i>for 2 persons</i>	15 29
Escargots	16
Tatar de boeuf <i>with fresh yolk, capers and herbs</i>	19

SOUPES

Lobster bisque with half lobster	14 39
Consommé with wild mushrooms	10

SALADES

Salade au Fenouille <i>with Parmesan and pear</i>	11
Salade "Petit Royal" <i>with gratinated goat cheese</i>	15
Salade au Betteraves jaunes <i>with dandelion, fig, and Boneta d'Espelette</i>	15

POISSON

Halibutt <i>fillet, north atlantic ca. 150gr</i>	29	Loup de mer <i>fillet, aquaculture MSC, ca. 160gr</i>	30
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either with à la mode artichokes-brew or from the grill with salad

grilled gilthead <i>whole fish, wild catch ca. 1100gr</i>	56	Poisson du jour	market price
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GRILL

Filet de Boeuf <i>Pomerania ca. 200gr</i>	32	Entrecôte USA ca. 300gr	42
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Côte de Veau Bavaria ca. 300gr	36	Porterhouse US, dry aged ca. 1000gr for 2-3 pers.	115
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Chateaubriand Frisian ca. 1000gr	135
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Kindly note that there is a preperation time of 30 – 45 minutes

*We will be pleased to serve you our steaks as Surf & Turf with half glazed lobster
additional 25*

À PART

Pointed cabbage stewed	6	Epinards	5
Pommes Frites	6	Betteraves jaunes	6
Haricots verts	5	Hokkaido	7
Chou de Bruxelles	6	Gratin Dauphinois	7

SAUCES

Sauce Béarnaise	3,5	Aioli	3,5
Olives-tomatoes Jus	4	Mustard Jus	4

VÉGÉTARIEN

Risotto du jour	16
Couscous aux Légumes	16

DESSERTS

Mousse au chocolat	4,5
Creme brûlée	7
Callebaut chocolate variations	9
Citrus fruits with goat curd icecream	9
Petit plateau de fromage	17

DIGESTIFS

Dessert wine:

Clos Uroulat - Juraçon	C. Hours	8
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Port wine:

Niepoort Colheita	Dirk van der Nieport	14
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Cognac/Calvados:

Hennessy XO	2cl	14
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Eric Bordelait Calvados - Château de Hautville 1997	2cl	15
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Armagnac - Château de Léberon 1989	4cl	24
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Fruit brandy:

Stauffenberg Williams - Schwaben	2cl	10
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Stauffenberg Ribisel - Schwaben	2cl	10
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