

ENTRÉES

Tatar de bœuf <i>with fresh egg yolk, capers and herbs</i>	19
1 pound roasted prawns <i>with garlic oil, thyme and Aioli</i>	29
Moules au vin blanc <i>for 2 persons</i>	16 30

SOUPES

Soupe d'Asperges	9
Soupe "Petit Royal" <i>with fresh fish, mussels, vegetables and rouille</i> <i>as main course</i>	16 22
Lobster à la Nage	29

SALADES

Butterhead lettuce with Vinaigrette	7
Fennel salad <i>with pear, parmesan and orange vinaigrette</i>	11
Salade à la Nicoise <i>with tuna</i>	11 19
Salade Pulpo	17

VÉGÉTARIEN

Asparagus salad <i>with poached organic egg</i>	13
Goat cheese salad <i>baby spinach, raisins, ginger</i>	16

POISSON

Turbot <i>with tomatoes, capers and citron thyme fillet, North Atlantic ca. 180gr</i>	35
Whole gilthead seabream <i>for 2 persons</i>	56
Sole <i>North Atlantic</i>	Price varies

À PART

Homemade French fries	6	Vichy carrots <i>with pine nuts</i>	5
Grilled Green Asparagus	8	Spinach	6
Sweet Potato Fries	5	Salad mixte	5
Potato puree	6	Green beans	5

GRILL

Fillet de Bœuf Pomerania ca. 200gr	32	Entrecôte USA ca. 300gr	38
Rack of lamb with herb crust, Ireland ca. 500gr	52	American Porterhouse Omaha, Natural Angus, USA	119

*We are happy to serve our steaks as **Surf & Turf** with half glazed lobster additional 24*

Chateaubriand Friesisch ca. 500 gr	68
1000 gr	129

Kindly note that there is a preperation time of 30 – 45 minutes.

SAUCES

Béarnaise	4	Aioli	4
Olive-Jus	4	Steak sauce	4
Madeira	4	Chipotle sauce - hot	4
Beurre Maître d'Hôtel	2,5		

DESSERTS

Crème Brulée	8
Mousse au Chocolat	7
Rhubarb, almond brittle, vanilla ice cream	9
Petit plateau de fromage	17

DIGESTIFS

Dessert wine:

Clos Uroulat - Juraçon	C. Hours	8
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Port:

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 Rib	2cl	10
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