

## BREAD & PASTRIES

Every day we bake fresh patisserie  
and bread with Dutch and French grains

Whole breads <i>for at home</i>	see board
Cakes and tartelettes <i>for here or at home</i>	from 5
<i>ask your waiter about the flavors</i>	

## APPETIZERS

For the whole day

Snails in herb butter	12
Oeufs mayonnaise	7
Oysters fine de claire <i>per piece</i>	4
Ardennes ham	8
Focaccia, lardo, anchovy	7
Crudit�, herbal curd	6
Fried oyster mushrooms, parsley aioli	8
Cheese selection from L'Amuse	15
French fries, mayonnaise	6

## LUNCH RECOMMENDATION

Changing lunch dish, quick and in season.  
Until 14.00 hrs

Asparagus, baby potatoes, ham, hollandaise sauce	21
<i>vegetarian option</i>	19

## FROM THE KITCHEN

Choose   la carte or order the chef's menu

Stracciatella, rhubarb, green asparagus	15
Mackerel, pea, verjus	16
Scallop, green apple, celeriac	18
Steak tartare, oyster mayonnaise, shiso	18
White asparagus, green goddess sauce, egg yolk	23
Cod, iceberg lettuce, mussel sauce	24
Gasconne veal schnitzel, potato salad	26
Pork belly, mushroom XO sauce	21
Pavlova, rhubarb	9
Baba au rhum, strawberry, cream	9
<b>Must try!</b> Home made soft serve, peanut, caramel	7,5

## CHEF'S MENU

Your host or hostess is happy to explain what  
our chef is serving today

Three course chef's menu	42
Four course chef's menu	52

All dishes and menus are served with our bread  
and the most delicious Beurre de Baratte  
from Normandy. It is also for sale to take home

Beurre de Baratte with fleur de sel 100 gr	5
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Artisan, product focused, bistro style, f ck tilapia,  
butter makes everything tasty, seasonal, drink good wines