

I MENU I

I OYSTERS I 3-6-9-12

8 | 15 | 22 | 29

I PLATEAU'S DE BON VIVANT I

Plateau De Bon Vivant 18

Ham | Cheese | Dutch meetballs | Bread | Olives

Luxurious bread with aioli 7

Aioli | Tapenades | Parsley-garlic butter

I STARTERS I

Marinated Salmon 11 | 18

Dill | Cucumber | Sea lettuce | Beet | Curd cheese | Mustard

Beef carpaccio 12 | 20

Jsselvallei beef | Pine nuts | Comté | Truffle mayonnaise | Mesclun salad

Escargots 6 | 12 12 | 19

Vineyard snails | Garlic bread | Herb butter

Steak Tartare 13 | 20

Beef steak | Shallot | Capers | Pickles | Egg yolk | Parsley | Tapenade of old cheese |
Cheesewaffle

I SOUPS I

Creamy soup with mushrooms 7

Mushrooms | Cream | Croutons | Truffle oil

Smoked Pigeon broth 8

Spinach pancakes | Leeks | Carrot | Onion | Herbs

I VEGETARIAN STARTERS I

Chevre chaud	9 16
Goat cheese Lentils Red onion Salad Beet Piccalilli Croutons	
Oeuf poché	9 16
Poched free-range egg Sauce of sorrel Toasted brioche bread Herb salad	
Mushrooms Dordogne	10 17
Fried mushrooms in beerbutter Garlic sauce	

I MAIN I

Catch of the day	21
Fish Spinach Risotto with lemon, fennel and dill Green asparagus Shrimp sauce	
Boeuf Bourguignon	21
Mashed potatoes Romanesco Carrot Pork belly Onion	
Medallion of veal	24
Seasonal vegetables stew in puff pastry Dutch hachee meetball Mustard Gravy with smoked oystermushrooms	
Tournedos*150 gr. 200 gr.	26 32
Baby potatoes Scalloped endive Parsnip Green peppersauce	
*Supplement with Tournedos	7
Foie gras Roquefort Thymus	
Homemade Fries	4
With (truffle) mayonnaise	

I VEGETARIAN MAIN COURSE I

Seasonal vegetables stew in puff pastry	18
Romanesco Carrot Mustard Onion Endive	
Risotto with lemon, fennel and dill	18
Vine tomato Spinach Green asparagus Old cheese	
Homemade Fries	4
With (truffle) mayonnaise	

I DESSERTS I

Mousse au chocolat	9
Dark chocolat Banana vanilla cocos	
Tarte Tatin	9
Honey-nutparfait Lemon cream Orange sabayon	
Blanc manger	9
Almond bavarois Almond cake Caramel sauce Caramel ice cream	
Crème brullee of coffee	9
Crumble Hazelnut ice cream Waffle White chocolat cream	
Cheese	14
Four kinds of French cheese Toasted raisin bread White Port syrup Grapes	

I COFFEE SPECIALTIES I

French coffee	7
Grand Marnier Coffee Cream	
Italian coffee	7
Amaretto Coffee Cream	
Irish coffee	7
Whiskey Brown sugar Coffee Cream	
Spanish coffee	7
Tia Maria Coffee Cream	
Dom coffee	7
Benedictine Coffee Cream	
Coffee Deux Amis	8
Drambuie Grand Marnier Coffee Cream	
Coffee Tea Special	8
Coffee or tea Homemade French treats	

Coffee 2,75 | Espresso 2,75 | Dubble espresso 3,75 | Cappuccino 3,45 |
Milk coffee 3,75 | Latte Macchiato 3,75 | Tea 2,75 | Fresh mint tea 3,75

I DIGESTIVES I

I Whisky I

Glenkinchie 12 years lowlands	8
Cragganmore 12 years Speyside	8
Dalwhinnie 15 years, Highland	9
Talisker 10 years, Island (skye)	9
Oban 14 years Highland	10
Lagavulin 16 years Islay	12

I Likeur I

Amaretto Disaronno I Baileys I Cointreau I Dom Benedictine I Grand Marnier I Likeur 43 I Tia Maria I Drambuie	6
--	---

I Cognac I

Bisquit vsop I Busnel Calvados I Armagnac vsop I Courvoisier vsop I Joseph Guy vs I Remy Martin vsop	6
Remy Martin XO	18