

APERITIEF

JUS D'ORANGE	4,5
FLUITJE HEINEKEN	2,9
TEXELS SKUUMKOPPE	5,5
RICARD PASTIS	5
BLANQUETTE DE LIMOUX	8,5
LILLET BLANC TONIC <i>mint</i>	8
NEGRONI	9
GIN-TONIC <i>Beefeater and Finley</i>	9

THE BAR

4 SPECIALE DE CLAIRE oysters	12
OLIJVEN and ARTICHOKEs in olive oil	7,5
PRAWNS with garlic mayonnaise	12
CHARCUTERIE PARMAHAM <i>with cornichons</i>	5,5
CHARCUTERIE COPPA <i>with cornichons</i>	5,5
BREAD and butter	3,5

STARTER

CANDIED PUMPKIN <i>with pips and seeds, straciatella, pomegranate</i>	10,5
BEETS <i>with strained yogurt, hazelnut and herbal salad</i>	9
SALMON <i>smoked and marinated, with sorrel leaf, gribiche and mixed pickles</i>	11,5
LANGOUSTINE BISQUE <i>with seabass and Dutch shrimps</i>	11
CHICKEN LIVER CREAM <i>with mixed pickles and bread</i>	9,5

MAIN COURSE

MONKFISH <i>with samphire, artichoke puree, squid ink, fries and red oak leaf salad</i>	24,5
SPRING CHICKEN <i>with sauce verte, chicken gravy, fries and red oak leaf salad</i>	22,5
STEWED CHEEK OF VEAL <i>with cannellini beans, veal gravy, mushrooms, fries and red oak leaf salad</i>	25
GRILLED BROCCOLI WITH ORZO <i>with Stompetoren cheese, almonds, chili vinaigrette, herbal cream and red oak leaf salad</i>	17,5
CÔTE DE BOEUF (2 pers) <i>with beef gravy, fries and red oak leaf salad</i>	75
FRIES and mayonnaise	4,5
RED OAK LEAF LETTUCE with mustard vinaigrette	3,5

CANTINE
DE CARON

DESSERT

ICE CREAM

*praliné - vanilla - blood orange -
passion fruit - lemon - mango* per scoop 3

DULCE DE LECHE ICE 9,5
with champagne sabayon, cardamom and granny smith

CHOCOLATE TART 8
with praliné

FIGS 9,5
with fig ice cream, fig coulis and rosemary

COUPE COLONEL 7,5
wodka and lemon sorbet

CHEESE 12,5
*with port syrup and Sardinian bread
Carré du Vinage (fresb and red)
Comté Millesimé (spicy and nutty)
Roquefort Le Vieux Berger (spicy and blue)*

COFFEE from 3

GINGER TEA 3,5

VERBENA TEA 3,5

ESPRESSO MARTINI 11

LIMONCELLO 6

CALVADOS 8 ANS 8

COGNAC VS 7,5

SAMBUCA 5,5

PORT FONSECA RUBY 5,5

CANTINE
DE CARON