

## 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	9,5
GIN-TONIC <i>Beefeater and Finley</i>	9,5

## STARTER

CANDIED PUMPKIN <i>with pips and seeds, straciatella, pomegranate</i>	11
BEETS <i>with strained yogurt, hazelnut and herbal salad</i>	10
SALMON <i>smoked and marinated, with sorrel leaf, gribiche and mixed pickles</i>	12,5
LANGOUSTINE BISQUE <i>with seabass and Dutch shrimps</i>	11,5
CHICKEN LIVER CREAM <i>with mixed pickles and bread</i>	10

## BAGUETTE

BAGUETTE BOEUF BOURGUIGNON <i>With cornichons, radish and oak leaf salad</i>	15
BAGUETTE MUSHROOMRAGOUT <i>With oyster mushroom,, cantharel and oak leaf salad</i>	15

## THE BAR

4 SPECIALE DE CLAIRE <i>oysters</i>	14
OLIJVEN and ARTICHOKEs in olive oil	7,5
PRAWNS with garlic mayonnaise	12,5
CHARCUTERIE PARMAHAM <i>with cornichons</i>	7
CHARCUTERIE COPPA <i>with cornichons</i>	7
CELERIAC CREAM <i>with enoki and bread</i>	7,5
BREAD <i>and butter</i>	3,5

## MAIN COURSE

SKATE WING <i>with sauce matelote, maitake, Jerusalem artichoke, hazelnut, fries and red oak leaf salad</i>	24,5
SPRING CHICKEN <i>with sauce verte, chicken gravy, fries and red oak leaf salad</i>	23,5
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>	18,5
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 clementine*

CHOCOLATE TART 8,5  
*with praliné*

POMMES AU FOUR 10,5  
*with pear sorbet, caramel, creme fraiche and crumble*

COUPE COLONEL 8,5  
*wodka and lemon sorbet*

### CHEESE

*with port syrup and Sardinian bread  
Carré du Vinage (fresh and red)  
Comté Millesimé (spicy and nutty)  
Roquefort Le Vieux Berger (spicy and blue)* 13,5

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