

CANTINE

DE CARON

3-course €46

STARTER

GOAT CHEESE ESPUMA

cheese foam with roasted beetroot, hazelnut crumble and watercress

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PORTOBELLO VELOUTÉ

creamy portobello soup, with lovage tempura and pistachio crumble

-

MONKFISH CARPACCIO

with Pernodvinaigrette, squid and orange

MAIN COURSE

RED CABBAGE

gratinated in the oven and served with beurre vert and tartare of parsley root

-

ATLANCTIC COD

poached in fish bouillon with savoy cabbage, eel beurre blanc, pine nuts and potatoes

-

POUSSIN

lacquered with apple syrup and served with spinach, jus de poulet and fries

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RIBEYE (2 pers)

*with sauce of green pepper, fries and a Romaine salad
supplement €15,5 p.p.*

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SEABASS (2 pers)

*with sauce verte, fennel salad and risotto
supplement €10,5 p.p.*

DESSERT

ESPRESSO MARTINI

-

JASMINE RICE CREAM

with crème patissière of ginger and wild rice

-

CHOCOLATE ICE CREAM

rolled in chocolate with passionfruit

APERITIEF

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|------------------------|------|
| FLUITJE HEINEKEN | 3,5 |
| TEXELS SKUUMKOPPE | 6 |
| RICARD PASTIS | 6 |
| LILLET BLANC TONIC | 10,5 |
| LILLET ROSE TONIC | 10,5 |
| NEGRONI | 11 |
| GIN TONIC Beefeater | 10,5 |
| BLOODY MARY | 11 |
| SPRITZ Berto Aperitivo | 12,5 |
| LIMONCELLO spritz | 12,5 |

BAR

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| SPECIALE DE CLAIRE oyster | ps | 4 |
| IRISH MOR oyster | ps | 5,5 |
| 4 SHRIMPCROQUETTES with mayonaise | | 12,5 |
| STRACCIATELLA with toast, pistachio and olive oi | | 9,5 |
| PARMAHAM with cornichons | | 9 |
| SOURDOUGH with baked garlic butter | | 6,5 |
| OLIVES and ARTICHOKEs in olive oil | | 8 |

STARTER

GOAT CHEESE ESPUMA

cheese foam with roasted beetroot, hazelnut crumble and watercress

11,5

PORTOBELLO VELOUTÉ

creamy portobello soup, with lovage tempura and pistachio crumble

11,5

MONKFISH CARPACCIO

with Pernodvinaigrette, squid and orange

12

MACKEREL

Grilled and served with a mousse of smoked with chicory, pomegranate and dashi-vinaigrette

12

TERRINE

from chickenliver, duckbreast, lardo with barbecuebread and maraschino cherries

12,5

MAIN COURSE

RED CABBAGE

gratinated in the oven and served with beurre vert and tartare of parsley root

24,5

ATLANTIC COD

poached in fish bouillon with savoy cabbage, eel beurre blanc, pine nuts and potatoes

26

SEABASS (2 pers)

with sauce verte, fennel salad and risotto

69

POUSSIN

lacquered with apple syrup and served with spinach, jus de poulet and fries

26,5

PORK CHOP

with Brussels sprouts, red cabbage, mustard-ginger jus and jus de veau

26

RIB-EYE (2 pers)

with sauce of green pepper, fries and a Romaine salad (extra person optional)

79

SIDE DISHES

POTATO MOUSSELINE

5

FRITES with mayonaise

4,5

ROMAINE SALAD with lemonvinaigrette

4

DESSERT

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|---|---------------|
| SCOOP OF ICE CREAM <i>stracciatella - lemon - chocolate – banana – rice cream</i> | per serve 3,5 |
| JASMINE RICE CREAM <i>with crème patissière of ginger and wild rice</i> | 11,5 |
| WHITE CHOCOLATE CREMEUX <i>with Stracciatella, white chocolate and cranberry crumble</i> | 11 |
| CHOCOLATE ICE CREAM <i>rolled in chocolate with passionfruit</i> | 10,5 |
| COUPE COLONEL <i>wodka and lemonsorbet</i> | 8,5 |
| CHEESE <i>a selection of three cheeses</i> | 11,5 |
| ESPRESSO MARTINI | 12,5 |

DESSERT WINE

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| <i>Loire - "Carte d'Or", Coteaux du Layon, Domaine des Baumard</i> | 9 |
| <i>Loire - "Clos de St. Catherine", Coteaux du Layon Domaine des Baumard.</i> | 10,5 |
| <i>Languedoc - "Ambre", Rivesaltes , Domaine Poudoux</i> | 7 |
| <i>Roussillon - Banyuls Méditerranée, Domaine Piétri Geraud</i> | 8,5 |

DIGESTIVE

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|---|------|------|
| LIMONCELLO | | 7 |
| CALVADOS ROGER GROULT '3 ANS' | | 9 |
| BAS-ARMAGNAC, DARTIGALONGUE 1986 | | 13,5 |
| GRAPPA MARZADRO | | 8 |
| COGNAC VS, MESTREAU | | 8,5 |
| AMARETTO DI TIVOLI | | 9 |
| PORT FONSECA RUBY | | 7 |
| COFFEE | v.a. | 3 |
| DECAFÉ | v.a. | 3,5 |
| GINGER TEA | | 3,5 |
| MINT TEA | | 3,5 |
| MÉLANGE DE MAISON 'PAR CARON' <i>verbena, sage and chamomile</i> | | 3,5 |

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