

FROM THE
Raw Bar

NORMANDY OYSTER

EACH - 4
HALF DOZEN - 20
DOZEN - 40

VEGETABLE CRUDO

HARVEST OF THE DAY - 8

GILLARDEAU OYSTER

EACH - 5
HALF DOZEN - 25
DOZEN - 50

Brunch

FRESH FRUIT SALAD - 9

YOGHURT GRANOLA AND POMEGRANATE - 9

AÇAI BOWL BANANA, ALMOND AND BLUEBERRIES - 11

STEAK TARTARE 110 GR. - 16

CHOPPED STEAK SANDWICH WITH GRUYÈRE CHEESE AND FRIED EGG - 18

BLUEBERRY PANCAKES MAPLE SYRUP - 10

BRIOCHE FRENCH TOAST SMOKED BACON AND MAPLE SYRUP - 10

SIMMENTALER ENTRECÔTE 250 GR. WITH FRITES AND BÉARNAISE SAUCE (J) - 38

CHARCUTERIE per 40 gram

CHORIZO TRONCAL - 5

CECINA DE LEON - 5.5

CAPOCOLLO SEGARELLI - 5

PARMAHAM LEVONI - 5.5

HANGOVER DRINKS

MIMOSA - 7.5

GRAPEFRUIT MIMOSA - 7.5

BELLINI- 7.5

BLOODY MARY - 9

ESPRESSO MARTINI - 12.5

Eggs

EGGS BENEDICT HAM AND HOLLANDAISE SAUCE - 8 / 15

EGGS FLORENTINE SPINACH AND HOLLANDAISE SAUCE (V) - 7 / 13

EGGS ROYALE SMOKED SALMON AND HOLLANDAISE SAUCE - 9 / 17

OMELETTE AUX FINES HERBES OMELETTE WITH GREEN HERBS (V) - 13

SHAKSHUKA POACHED EGGS IN A SAUCE OF SPICED TOMATOES (V) - 16

SCRAMBLED EGGS IN PUFF PASTRY, SPINACH AND GUANCIALE BACON - 12

SIDES FRITES & MAYONNAISE - 4.5 AVOCADO - 4

SMOKED SALMON - 6 BACON - 4

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CÔTE DE BOEUF**

**BLANC BLEU BELGE ON THE BONE (J)
WITH BÉARNAISE SAUCE**

FOR TWO - 74

(preparation time 30 minutes)

MENU

2 DISHES- 27

3 DISHES- 37

chefs' choice

*Sweet &
Cheese*

ICE CREAM SANDWICH BRIOCHE, PEANUT BUTTER AND CHOCOLATE - 7

AUSTRIAN DUMPLINGS WITH PLUMS (preparation time 15 minutes) - 9

LEMON SPONGE CAKE WITH BLUEBERRY COMPOTE AND ALMOND - 8

CHEESE PLATTER WITH NUT AND FRUIT BREAD - 9

CHEF
Frank van Thiel