



RESTAURANT & BAR

autumn 2017



Aperitif

Cremant	6.50
Kir blanc	5.00
Kir pétillant (sparkling)	7.50
Martini	3.50
Picon bière	3.00
Ricard/Pernod	4.50
Campari	4.50
Pineau	6.50

Snacks

Green olives with herbs.....	5.50
French bread with aioli.....	5.50
French bread with bio-olive oil and seasalt.....	5.00
Spanish dried sausage, bread.	7.50
Bitterballen.....	6.50
Shrimp croquettes.....	8.00
Plateau LEF (French cheeses, Spanish dried sausage, green olives, aioli and French bread.....)	19.50

Plat du jour

12.50

Monday till Thursday
between 17h and 19h

V = vegetarian dish

.....
We use fresh products as much as possible. It may happen during the evening that some dishes run out.

.....
Are you allergic for some products?
Please tell us.

les entrées

Salmon tartare (raw chopped salmon) with capers.....	8.00
Oeufs durs mayonnaise, hard-boiled eggs with French mayonnaise (v).....	5.00
Half avocado stuffed with shrimps, apple and sherry mayonnaise.....	9.50
Paté with nuts.....	7.50
Escargots (6 pcs) with garlic butter from the oven.....	9.50
French onionsoup wit Pastis (v).....	6.50
Changing starter.....	

les salades

	small	large
Salade au Chèvre chaud with warm goat's cheese, grapes, tomatoes, croûtons, walnuts and vinaigrette (v).....	10.00	19.00
Salade Landaise with gesiers, potatoes, plum tomatoes, boiled egg, croûtons and vinaigrette.....	11.00	20.00

les plats

Grilled steak de boeuf (7oz) with garlic butter or pepper sauce, vegetables and French fries.....	21.50
Blanguette de veau, creamy stew of veal with vegetables and rice.....	19.50
Confit de canard duck confit with garlic gravy, vegetables and French fries.....	21.50
Whole grilled sea bass with a fresh green herbs salsa, French fries and a salad.....	23.00
Macaroni with mixed mushrooms, Gruyère cheese and a salad.....	17.50
Swiss cheese fondue with an extensive bread- and vegetable garnish and a choice between: natural, spicy, blue cheese (+2.50) or goat cheese (+2.50) only to be ordered from 2 or more persons	19.00
Changing main course.....	

les desserts

Crème brûlée.....	5.50
Chocolate moulleux with vanilla ice-cream.....	5.50
Whipped cream puffs with blackcurrent ice-cream and chocolate sauce.....	6.50
Bonbons of Leonidas (5 pcs).....	5.50
Caramel panna cotta.....	6.50
Cheese selection	from 8.50
Changing dessert.....	



MENU DU MARCHÉ



Changing 3-course menu



MENU ROYAL



34.00

Salade au Chèvre chaud with warm goat's cheese, grapes, tomatoes, croûtons, walnuts and vinaigrette (v)

or

Half avocado stuffed with shrimps, apple and sherry mayonnaise

Grilled steak de boeuf (7oz) with garlic butter or pepper sauce, vegetables and French fries

or

Whole grilled sea bass with a fresh green herbs salsa, French fries and a salad

Crème brûlée

or

Caramel panna cotta

MENU RAPIDE 27.50

-served in about 1 hour-

French onionsoup wit Pastis (v)

Macaroni with mixed mushrooms, Gruyère cheese and a salad

Chocolate moulleux with vanilla ice-cream

MENU ENFANT 13.50

Boiled egg with mayonnaise

Small grilled steak with French fries and vegetables

or

Breaded fish burger with French fries and vegetables

Ice cream with small marshmallows

Change of supplements 1.00, extra French fries 4.00, extra salad 5.00, extra vegetables 5.00, extra bread 3.00, extra rice 4.50