

DINER FROM 17 H

to share

Aperitivo plateau Coppa, Mortadella, Salami, saucisson sec, cheeses, bread	18.00
Fish tapas smoked salmon, canned sardines, calamares, shrimp croquets, bread	28.00
Plateau LEF la vache qui rit, duck rillettes, smoked chicken breast, 3 cheese-spinach croquettes, 3 chorizo croquettes, smoked salmon, bread with aioli	32.50
Green olives Bella Cerignola with kernel	4.50🍷
Calamares aioli	10.00
Bread olive oil, sea salt	4.50🍷
Bread aioli	4.50🍷
La vache qui rit with bread	8.00🍷

starters

Smoked salmon horseradish dip, toast	12.50
Small Caesar salad anchovy dressing, egg, Parmesan, tomato, red onion, croutons (with smoked chicken +€2,50)	6.50🍷
Duck rillettes cornichons, toast	7.50
Tomato salade broad beans, balsamic vinegar, spring onion, mint, feta	8.00🍷
Escargots 6 or 12 pcs	8.50/12.00
Oeufs durs mayonnaise 100% French simplicity	5.00🍷
Avocado shrimps, sherry mayonnaise	8.50

main courses

Moroccan vegetable tajine couscous (with 2 merguez sausages +€5,50)	15.50🍷
Roasted gambas lemon, red pepper, parsley, fries, salad	19.00
Whole grilled sea bass fresh green herbs salsa, small potatoes	23.00
Duck legg real French confit de canard, garlic gravy, haricots verts, small potatoes	21.00
Spaghetti vegan aglio, olio e peperoncino (with a gamba skewer +6.00)	14.00🍷
Salade chèvre chaud warm goat cheese, grapes, tomatoes, apple, walnuts, vinaigrette	18.00🍷
Grilled steak/frites rumpsteak, 180 gram, garlic butter, fries, salad	21.00
Bio burger/frites roasted 100% beef burger harissa, cheddar, fries	17.50

childrens dishes

Gnome crudités tomato, cucumber, grapes	3.00
Boiled egg mayonnaise	3.00
La vache qui rit bread	3.00
Beef croquet fries, apple sauce	7.00
Childrens couscous vegetables, merguez sausage	10.00

♥ Are you allergic? Please let us know.
Dishes with 🍷 are vegetarian.

desserts

Bonbons Leonidas, 5 pcs	7.00
Crème brûlée	5.00
Greek yoghurt honey, walnuts	5.00
Chocolat moelleux scoup of vanilla ice cream, whipped cream	6.50
Strawberry tartelette	4.50
Fresh watermelon	4.00
Cheese platter 3 cheeses	10.00
Mini Cornetto	2.00

ASSORTMENT CHEESES

3 cheeses 10.00

Cabrales Camembert Delice de Bourgogne Taleggio

dessert wines

Don PX Bodegas Toro Albala	5.50
Red port Fonseca terra prima bio	4.50

digestives

Cognac Mestreau vs	7.50
Armagnac Pomès Pébérère 5 years	8.00
Calvados Rocher Groult 3 years	7.00
Grappa superieur Piasì Brachetto	8.50

hot drinks

Fresh mint tea	3.50
Fresh ginger tea with grapefruit	4.00
Tea Numi assortment	2.50
Coffee, espresso Barbera from Napels	2.50
Cappuccino	2.90
Koffie verkeerd	3.20
Latte macchiato	3.50
Espresso macchiato	2.90
Double espresso	3.80
Luxury coffees Irish, French, Italian, Spanish	7.90