



## Diner menu from 16h (lunch menu till 16h pto)

### To share

<b>Pain the Campagne</b> · with olive oil and sea salt · with fresh herb aioli · with rillettes		<b>Le Bitterbal</b>	<b>7.50</b>
<b>Canned sardines</b> spicy or natural, bread	6.50	6 pieces with mustard	
<b>Large green olives</b>	6.50	<b>Falafel</b>	<b>7.50</b>
<b>Saucisson sec</b> cut yourself	10.50	6 pieces with yogurt dip	
<b>Cheese plate</b> goat cheese, Delft blue, Taleggio, baguette	7.50	<b>Fries</b>	<b>3.90</b>
<b>Crudites</b> raw vegetables for dipping	5.80	with French mayonnaise	
<b>Bruschetta trio</b> pesto, rillettes, tomato salsa	9.50	<b>Fries Ohlala!</b>	<b>9.50</b>
<b>Calamari with aioli</b>	10.50	with Parmesan cheese and Andalouse sauce	
	7.50	<b>Prawn croquettes</b>	<b>9.50</b>
		6 pieces with salsa rosa	
		<b>Camembert bites</b>	<b>7.50</b>
		8 pieces with balsamic apple syrup	
	12.50	<b>Flammkuchen Classique</b>	<b>14.90</b>
		crème fraîche, bacon, red onion, cheese	
	15.90	<b>Flammkuchen Vega</b>	<b>14.90</b>
		crème fraîche, pesto, savoy cabbage, red onion, cheese	

### Platters

<b>Fritos del mare</b> , calamari, mussels, prawn croquettes, salsa rosa	<b>23.50</b>
<b>Aperitivo plank</b> , large green olives, can of sardines, grilled artichoke, rillettes, saucisson sec, Delft blue cheese, Taleggio, smoked almonds, bread	<b>26.50</b>

### Menu 31,50

<i>Starter</i> <b>Charcuterie</b> three types of cold cut, butter, bread or <b>Roasted garlic soup</b> cream, sage, croutons	<i>Main</i> <b>Salad LEF</b> avocado, green beans, blue cheese, apple, croûtons or <b>Pasta gratin</b> sun-dried tomato, grilled pepper, ricotta, salad or <b>Steak fries (+4.00)</b> steak, pepper sauce, green beans, fries	<i>Dessert</i> <b>Cheesecake</b> with fresh strawberries or <b>Crème brûlée</b>
--	---	---

This menu is fixed. You can still exchange something, but then the menu discount will expire

### Starters

<b>Charcuterie</b> three types of cold cut, butter, bread	7.50
<b>Steak tartare small</b> garnish and toast	14.50
<b>Mackerel rillettes</b> sweet and sour and bread	9.50
<b>Smoked salmon</b> pesto, bread, butter	12.50
<b>Oeufs durs mayonnaise</b> 100% French simplicity!	5.90
<b>Roasted garlic soup</b> cream, sage, croutons	7.50
<b>Escargots très gros</b> 6 or 12 pieces	11.50/21.50

<b>Small green salad</b>	3,90
<b>Haricots verts</b>	3,90

<b>Cheesecake</b> with fresh strawberries	5.90
<b>Pear tarte tatin</b>	7.50
<b>Crème brûlée</b>	5.90
<b>Chocolates from Leonidas</b> 5 pieces, a bit of everything	7.50

### Main courses

<b>Steak/fries</b> grilled steak, pepper sauce, green beans, fries	7.50	<b>24.50</b>
<b>Salad LEF</b> avocado, green beans, blue cheese, apple, croûtons	14.50	<b>20.50</b>
<b>Pasta gratin</b> sun-dried tomato, grilled pepper, ricotta, salad	9.50	<b>20.50</b>
<b>Confit de canard</b> garlic gravy, green beans, oven potatoes	12.50	<b>26.50</b>
<b>Coq au vin blanc</b> chicken leg braised in white wine, fries	5.90	<b>21.50</b>
<b>Spaghetti aglio, olio</b> red pepper, fried shrimps, chorizo	7.50	<b>22.50</b>
<b>Steak tartare large</b> garnish, fries, salad	11.50/21.50	<b>24.50</b>

### Extra

<b>Oven potatoes</b>	3,90
<b>Bread</b>	1,50

### Desserts

<b>Chocolate moelleux</b> with vanilla ice cream	5.90	<b>8.50</b>
<b>Strawberry ice cream</b> with black amarene cherries	7.50	<b>8.50</b>
<b>Cheese plate</b> goat cheese, Delft blue, Taleggio, bread	5.90	<b>10.50</b>

### Aperitif

Crémant  
Aperol Spritz  
Kir blanc  
Kir pétillant  
Gin & tonic  
Cuba libre  
Mojito  
Pastis Ricard  
Pastis Henri Bardouin  
Negroni

LEF  
gift voucher

nice to give,  
nice to get

### PLATS DU JOUR

see the chalk boards  
for extra dishes

### Childrens menu

**15,00**

with a gift

Tomatoes and  
cucumber  
\*\*\*

Pasta pesto  
or  
Beef croquette, fries  
\*\*\*

Mini Cornetto

glass of dessert wine  
**6,50**

Do you have a diet?  
Notify us