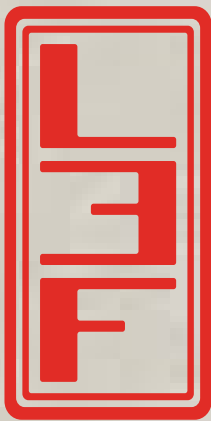


Diner menu from 16h (lunch menu p.t.o.)



aperitif

Crémant
Aperol Spritz
Kir blanc
Kir pétillant
Picon vin blanc
Gin & tonic
Mojito
Pastis
Negroni

PLATS DU JOUR

see the chalk boards
for extra dishes

childrens menu 15,00 with a gift

Cucumber and
tomato

Petit pizza
Margherita
or
Beef croquette,
fries

Mini cornetto

Pain de Campagne
with olive oil and sea salt
Pain de Campagne
with fresh aioli
Rillettes with bread
Canned sardines
spicy or natural, bread
Crudites
raw vegetables for dipping
Saucisson sec
cut it yourself
Cheese plate
Camembert, Petit Doruval, Roquefort
Large green olives
Gamba croquettes
6 pieces with aioli
Falafel
6 pieces with Andalouse sauce

to share

7.50 **Aperitivo plank** 24.50
green olives, Camembert, Petit
Doruval, pate, rillettes, canned
sardines, smoked almonds, aioli, bread
10.50 **Casse croûte** 15.00
rillettes, paté, saucisson sec,
bread, butter
7.50 **Le Bitterbal** 7.50
6 pieces with mustard
9.50 **Fries Ohlala!** 9.50
with Parmesan cheese and
Andalouse sauce
7.50 **Camembert bites** 7.50
8 pieces with balsamic apple syrup
14.90 **Flammkuchen Classique** 14.90
crème fraîche, bacon,
red onion, cheese
14.90 **Flammkuchen Vega** 14.90
crème fraîche, pesto,
savoy cabbage, red onion, cheese

menu 31,50

<i>Starter</i>	<i>Main</i>	<i>Dessert</i>
French onion soup with cheese croûton or Frisée aux lardons small salad with fried bacon, egg, vinaigrette or Paté de campagne onion compote	Flemish meatballs stewed in brown beer, fries or Savory tarte tatin chicory, balsamico, blue cheese, raw vegetable salad or Steak/fries (+5.00) truffle sauce or herb butter, roasted vegetables, fries	Mousse au chocolat or Crème brûlée

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

starters

Toast mushrooms 10.50
truffle oil, egg
French onion soup 7.50
with cheese croûton
Frisée aux lardons 7,50
small salad with fried bacon,
egg, vinaigrette
Steak tartare small 14.50
garnish, toast
Paté de campagne 7.50
onion compote
Smoked trout fillet 9.50
toast, horseradish mayonnaise,
butter
Oeufs durs mayonnaise 5.90
100% French simplicity
Escargots (très gros) 11.50/21.50
6 or 12 pieces

extra

Fries with French mayonnaise 3.90
Small green salad 5.00
Roasted vegetables 5.00
Oven potatoes 3.90

maincourses

Steak/fries 24.50
with truffle sauce or herb butter,
roasted vegetables, fries
Salad LEF 21.50
fried bacon, Roquefort,
avocado, green beans, walnuts
Savory tarte tatin 19.50
chicory, blue cheese, balsamico,
raw vegetable salad
Steak tartare large 24.50
garnishes, fries, salad
Salmon fillet 23.50
dill butter, carrots, oven potatoes
Confit de canard 26.50
savoy cabbage stew, red port-cassis
gravy
Flemish meatballs 19,50
stewed in brown beer, fries

LEF cheese fondue

with vegetables and bread, choose
your taste:

natural 24,50 pp
truffle +2,50 pp
blue cheese +2,50 pp

wine tip: Gewürtztraminer

desserts

6.50 **Madeleines** 7.90
6.50 vanilla ice cream, chocolate sauce,
6.90 egg liqueur
Cheese plateau 9.50
Roquefort, Camembert, Petit
Doruval, bread

7.50 **Five chocolates from Leonidas**

LEF
GIFT VOUCHER

nice to give,
nice to get

dessert wine 6,50
PX

Do you have a diet?
Please inform us