

APPETIZERS

Oysters, per piece	4
Winetip: Schumann-Nägler Riesling, Rheingau, Germany	
Deville egg with caviar	5
Winetip: Borgo dei Vassali Pinot Grigio, Friuli, Italy	
Blini with crème fraîche and salty fingers 	5
Supplement caviar 4	
Winetip: Elysée chardonnay, Languedoc, France	

STARTERS

Brioche with poached egg, smoked tomato and hollandaise 	14.5
Winetip: Viognier Paul Jaboulet, Côtes du Rhone, France	
Shrimp croquettes with samphire and shallot mayonnaise	15.5
Winetip: Viña Sanzo Verdejo, Rueda, Spain	
Paté en croute met cornichons en venkel	17.5
Winetip: Borgo dei Vassali Pinot Grigio, Friuli, Italy	
Tartelette with Remeker cheese and Waldorf salad 	15
Winetip: Viognier Paul Jaboulet, Côtes du Rhône, France	

MAINS

Fish of the day	28
Steak Tartare with fries and salad	26.5
Winetip: Les Croix des pins rouge, Ventoux, France	
Braised veal (Surinam style) with cabbage, long beans, potato purée with curry and cumin	29
Winetip: Cantina Danese Primitivo, Puglia, Italy	
Courgette gratin with potato aioli and mushrooms 	24
Winetip: Verdejo El Quinto Paraje, Castilla y León, Spain	
2 Coquilles with Dutch asparagus, sea lavender, morilles and Hollandaise	39
Winetip: Dupont Fahn Chardonnay, Languedoc, France	
Ribeye with potato gratin, coleslaw and Béarnaise	40.5
Winetip: Campo Reale Valpolicella Classico Superiore, Veneto, Italy	

DESSERTS

Selection of cheeses with nut bread and honeycomb	13.5
Opera with vanilla ice cream	10.5
Éclair with banana, chocolate and banana ice cream	9.5
Three friandises	6
Selection of homemade ice cream, per scoop	2

SIDES

Fries	4.5
Side salad	3.5
Toasted brioche	3.5

Should you have any dietary requirements or allergies, please inform our staff.