



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.....)	20.00

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.

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Are you allergic for some products?
Please tell us.

les entrées

Green asparagus with egg, anchovy and vinaigrette.....	8.50
Oeufs durs mayonnaise, hard-boiled eggs with French mayonnaise (v).....	5.00
Half avocado stuffed with shrimps, apple and sherry mayonnaise.....	9.50
Grilled tomato and red pepper soup with basil oil (v).....	6.50
Escargots (6 pcs) with garlic butter from the oven.....	9.50
Caviar Baeri (10 gram) with blini and egg.....	16.00
Changing starter.....	

les salades

	small	large
Salade au Chèvre chaud with warm goat's cheese, grapes, apple, tomatoes, croutons, walnuts and vinaigrette (v).....	10.00	19.00
Salade Landaise with gesiers, potatoes, plum tomatoes, boiled egg, croûtons and vinaigrette.....	9.50	18.00

les plats

Whole grilled sea bass with a fresh green herbs salsa, french fries and a salad.....	23.50
Mussels with cream, garlic and fresh thyme, french fries.....	19.50
Grilled steak de boeuf (7oz) with garlic butter or pepper sauce, vegetables and french fries.....	21.50
Confit de canard duck confit with vegetables and french fries.....	21.50
Roasted chicken skewers, lemon/oregan oil, chick peas salad with mint and feta.....	16.50
Changing main course.....	
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 for 2 or more persons	19.00

les desserts

Crème brûlée.....	5.50
Mousse au chocolat.....	5.50
Dame blanche.....	6.50
Bonbons of Leonidas (5 pcs).....	5.50
Panna cotta with strawberries.....	6.50
Cheese selection	from 9.00
Changing dessert.....	



MENU DU MARCHÉ



Changing 3-course menu



MENU ROYAL



35.00

Half avocado stuffed with shrimps, apple and sherry mayonnaise
or

Green asparagus with egg, anchovy and vinaigrette

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

Mousse au chocolat

MENU RAPIDE 27.50

-served in about 1 hour-

Grilled tomatoe and red pepper soup (v)

Roasted chicken skewers, lemon/oregan oil, chick peas
salad with mint and feta

Panna cotta with strawberries

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 4.50, extra salad 5.00, extra vegetables 5.00,
extra bread 3.00, extra chick peas salad with mint and feta 7.50