

Petit pain (3) with garlic butter and pesto Fl. 13.50



STARTERS

 **Tartare de thon Fl. 29,-**

Raw local yellowfin tuna tartare, rice paper, sesame seeds, wakame, tartar sauce

 **Chef's guacamole explosion Fl. 26,-**

Smoked salmon, cream cheese, avocado, crunchy spinach polenta (funchi)

Vegetarian (without salmon) Fl. 19,-

Lobster bisque Fl. 28,-

Lobster bisque (soup), cognac, cream, shrimp

 **Salad Ceasar deluxe Fl. 21,-***

Mixed salad, sourdough croutons, Parmesan cookie, homemade Ceasar dressing, egg

Add protein: chicken tempura Fl. 7,- Roquefort cheese Fl. 6,- garlic shrimps (6) Fl. 18,-

Margret de canard fumé Fl. 26,-

Smoked duck breast, orange zest, red fruit coulis, truffle mayonnaise,
Parmesan cheese, *petit pain*

Crêpe de veau Fl. 25,-

French crêpe, slow cooked veal, sweet tomato paste, au gratin with Brie and mozzarella

Escargots Bourguignon (6) Fl. 24,-

Snails, garlic butter, parsley, bread

Combination platter for two Fl. 29,- per person

Lobster bisque, guacamole explosion, escargots bourguignon, *petit pain*, smoked duck with redfruit coulis and orange zest



ENTREMETS

Oysters gratiné

Fresh oysters from the oven, melted cheese, creamy white wine, lemon
a piece Fl. 12,- (minimum of 3 pieces)

All prices are in guilders & including taxes, excluding gratuity.

Gratuity of 10% will be charged to groups of 7 people or more.



MAIN COURSES

 **Chateau Briand 500 gram for two Fl. 49,- per person***
US tenderloin, Frangelico & Kahlua sauce, ratatouille, *pommes purrée*

 **Galette au fromage de chèvre Fl. 36,-**
French pastry *galette* with warm goat cheese, pear, pine nuts, dates, walnuts, honey

Foie gras burger magnifique Fl. 62,-
6oz Black Angus beef burger, foie gras, medium baked beef patty, Parmesan cheese, onion chutney, arugula, tomato, grandpa's fries or house salad

 **Duo fish (ask for the fresh catch) Fl. 49,-**
Local fishes, Paris mushroom sauce, octopus ink, vegetables, *pommes purrée*

 **Entrecôte Fl. 45,-**
Entrecote medallions, Grand Marnier rosemary sauce, caramelized carrots, pumpkin puree, *gratin dauphinoise*

 **Confit de canard a l'orange Fl. 59,-**
Duck confit, zesty orange sauce, ratatouille, chef's potatoes

 **Lamb shank Fl. 39,-**
Slow cooked lamb shank, crispy onion rings, sweet & sour *petit pois*, pumpkin puree, grandpa's fries

Lobster Thermidor or Lobster aux beurre blanc (subject to availability) 
Lobster from the oven, au gratin with cheese, Brandy, vegetables, chef's potatoes
Or baked lobster, beurre blanc, vegetables, chef's potatoes

Déjà Vu! extra's
Pommes purée Fl. 8,- or grandpa's fries Fl. 7,-

 = Vegetarian  = Gluten free

Ask for our daily 3-course dinner special for only Fl. 65,- or Fl.75,- p.p

*** Romantic dinner for two?**

**Combine all duo dishes (combination platter, chateau briand & grand dessert)
for the special price of Fl. 89.00 per person. Dare to share !**

 = Preparation time approximately 20 - 35 minutes

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DESSERTS

Mousse au chocolat Fl. 19,-

Belgium trio chocolate mousse, cream, frozen red fruits

Tarte au citron Fl. 19,-

Fresh lemon pie, crust of Bastogne cookies, Limoncello coulis

Marshmellow crème brûlée Fl. 21,-

Classic French vanilla crème brûlée, caramelized sugar, marshmallows

Déjà vu's tarte tatin Fl. 19,- ⌚

Oven baked apple pie, cream, cinnamon, vanilla ice cream

Grand dessert for two Fl. 22,- per person

Lemon pie, mousse au chocolat, vanilla ice cream, classic crème brûlée, marshmallows

Plateau de fromages Fl. 24,-

Assortiment of France cheeses, dates, apple syrup, table bread

Perfect in combination with a glass of Pedro Ximenez Fl. 11,-



SPECIALE COFFEE FL. 15,-

All coffee's are served with cream

Irish Coffee, Jameson whiskey, brown sugar

French Coffee, Grand Marnier

Italian Coffee, Amaretto

⌚ = Preparation time approximately 20 - 35 minutes

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