

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



STARTERS

Saumon 3 ways Fl. 27,-

Norwegian smoked salmon mousse, pan-fried salmon with guacamole, salmon tataki, sesame, lemon dill sauce, ginger ice cream, country bread

Margret de canard fumé Fl. 26,-

Smoked duck breast, orange zest, local mango coulis, truffle mayonnaise, tomato & oregano compote, Parmesan, farmer's bread

Salade de quinoa Fl. 21,-

Mesclun salad, pear, caramelized nuts, orange dressing, quinoa, cherry tomatoes
Add protein: chicken tempura Fl. 7,- goat cheese Fl. 8,- Roquefort Fl. 6,-

Boule d'explosion de risotto Fl. 19,-

Risotto ball, truffle, Parmesan cheese, Paris mushrooms, pesto & green bell peppers

Veau et fromage de chèvre Fl. 28,-

Slowly cooked veal, coconut cream, goat cheese, curry cauliflower rice, nuts

Chef's poulpe Fl. 27,-

Local octopus, baby potatoes, roasted garlic gloves, white & red wine reduction, pomodoro

Escargots Bourguignon (6) Fl. 24,-

Snails, garlic herb butter, Roquefort, spicy bread crumbs, table bread

Combination platter for two Fl. 29,- per person

Salmon 3ways (mousse, fried, tataki), ginger gelato, slowly cooked veal with coconut cream, escargots Bourguignon, risotto explosion balls with truffle mayonnaise, petit pain


 = Vegetarian

*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 person * Fl. 49,- per person*
US tenderloin, béarnaise sauce, ratatouille, crunchy cassava (yuca)


 **Oven ratatouille aux gratin Fl. 36,-**
Eggplant, bell pepper, zucchini, potato, old Amsterdam cheese, curry cauliflower rice

Lamb shank au vin rouge & chocolat Fl. 39,-
Braised lamb shank, red wine & chocolate sauce, gratin dauphinoise, Paris mushroom, seasonal vegetables

Duo fish (ask for the fresh catch) Fl. 49,-
Local fish and Norwegian salmon, buerre blanc, octopus ink, seasonal vegetables, roasted baby potatoes with thyme & rosemary aroma, guacamole

T-bone steak Fl. 65,-
Black Angus T-bone steak, classic five poivre sauce à la crème, vegetables, baked potato, crème fraîche, cheese

Chef's duck confit ravioli Fl. 46,-
House-made ravioli filled with duck confit, pine nuts, sun dried tomatoes, brie, lobster & Calvados cream sauce

Lobster Thermidor or Lobster aux fruits de mer (subject to availability) 
Lobster from the oven, au gratin with mozzarella cheese, Brandy, vegetables, chef's potatoes
Or baked lobster, mix seafood, tomato reduction vegetables, chef's potatoes

Déjà Vu! extra's :
Pommes frites Fl. 7,- Chef's potatoes Fl. 8,- Mix seasonal vegetables Fl. 7,- Fried cassava (yuca) Fl. 7

 = Vegetarian

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

Trio de mousse aux chocolat Fl. 17,-

Belgium trio chocolate mousse (white, milk + dark chocolate), cream, Toblerone

Mama's cheesecake Fl. 19,-

Pineapple cheesecake, crust of duo bastogne cookies, cherry & strawberry topping

Crème brûlée brownie Fl. 18,-

The best of both worlds; dark chocolate brownie, classic French vanilla crème brûlée , sugar topping, mix nuts

Déjà vu's Homemade gelato Fl. 19,- (aks for daily flavors)

Two ice-cream scoops, tropical fruit coulis, caramelized mixed nuts with amaretto & vanilla aroma



Grandma's famous banana bread Fl. 21,-

Banana, red fruit coulis, walnuts, dates, cocos frosting, almond flour, cacao

Chef's stewed pear Fl. 19,-

Stewed pear in Calvados & Cointreau, local goat cheese, nuts

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

Grand dessert for two Fl. 22,- per person

Mama's cheesecake, chocolate mousse, homemade ice cream, banana bread



SPECIALE COFFEE FL. 15,-

All coffee's are served with cream

Irish Coffee, Jameson whiskey, brown sugar

French Coffee, Grand Marnier

Italian Coffee, Amaretto

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