

Petit pain (3) with aioli & almond | pesto Fl. 14.50



Plateau de fruits de mer Fl. 34,-

Norwegian salmon tartare, focaccia bread & yoghurt, toasted sesame oil, crispy panko black tiger shrimp, Dijon honey mustard sauce, Holland mini shrimps vol au vent, Lobster bisque, croutons, cream

Risotto et boeuf Fl. 29,-

Risotto, US black angus tenderloin, basil, Parmesan cheese, Paris mushrooms

Hachis parmentier de poulet Fl. 25,-

Slow cooked chicken, basil mashed potato, fennel aroma, crème fraiche, truffle oil

 **Salade de quinoa Fl. 22,-**

Garden greens, mango, caramelized hazelnuts, strawberry vinaigrette, black quinoa, cherry tomatoes

*Add protein: Chicken tempura strips Fl. 8,- Smoke Duck breast Fl 12,- Fried goat cheese Fl. 8,-
Roquefort Fl. 6,-*

 **Tortelini Fl. 24,-**

Tortellini stuffed with Paris mushroom & shitake, red port reduction & pomodoro, oregano, petite pois

Escargots Bourguignon (6) Fl. 26,-

Snails, garlic herb butter, Roquefort, black olive, tomato, table bread

Combination platter for two Fl. 34,- per person

Seafood platter (breaded shrimp, salmon tartare, lobster bisque), beef truffle risotto, hachis parmentier de poulet

 = Vegetarian

*All prices are in guilders & including taxes, excluding gratuity.
Gratuity of 10% will be charged to groups of 8 people or more.*



MAIN COURSES

Chateau Briand de boeuf 500 gram for two person Fl. 49,- per person
US tenderloin, Roque fort sauce, ratatouille, l'aligot

 **Vegetable souffle Fl. 36,-**

Seasonal vegetables, herbs de Provence, boursin, pomodoro, fennel & anis aroma

Carré d' agneau Fl. 63,-

Lamb rack in coco's flakes, ravigote, oven oregano tomatoes, potato confit

Duo fish (ask for the fresh catch) Fl. 49,-

Grilled Local fish + Norwegian salmon, bouillabaisse sauce, hazelnut & bell pepper cream, seasonal vegetables, roasted baby potatoes

Magret de Canard Fl. 55,- **

Duck breast, foie gras & blackberry sauce, grilled vegetables, potato mousseline, cayenne pepper, cinnamon

Rib eye Fl. 56,-

Beef, sun dried tomatoes, herb glazed vegetables, gratin dauphinoise
3 sauces : red wine & bell pepper sauce / bearnaise / truffle tartare and mushroom sauce

Lobster Thermidor tropic or Lobster aux beurre a L estragon (subject to availability) Fl. 175 p/kg

Lobster from the oven au gratin with mozzarella cheese, Brandy, pineapple & coco, vegetables, chef's roasted potatoes

 Or baked lobster, tarragon butter, vegetables, chef's roasted potatoes

Déjà Vu! extra's :

*Pommes frites Fl. 7,- Chef's garlic baby potatoes Fl. 8,- Mix seasonal vegetables Fl. 7,-
Mashed potato Fl.8,-*

 = Vegetarian

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

**** Served medium and lukewarm**

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 25 - 45 minutes



Mousse au chocolat aux brownie Fl. 19,-

Belgium chocolate white mousse, caramelized hazel nuts, brownie, cream

Crème de Limoncello & macaron Fl. 21,-

Lime Cream, macaron stuffed with nutella, Bastogne cookie

Orange crème brûlée & carrot cake Fl. 19,-

The best of both worlds; carrot cake, classic French vanilla crème brûlée, sugar topping, mix nuts

Déjà Vu's Homemade gelato Fl. 19,- (ask for daily flavors)

Two ice-cream scoops, tropical fruit coulis, grilled pineapple, star anise, Bastogne cookie crumble

Grand dessert for two Fl. 22,- per person

Orange crème brulee and carrot cake, crème de limoncello and nutella macaron, homemade ice cream



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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