

STARTERS

FRENCH ONION SOUP	15
<i>Croutons & Gruyère</i>	
'PIZZA' TUNA	19½
<i>Crispy thin filo w/ cucumber, ricotta & wasabi-mayo</i>	
SHRIMP COCKTAIL	13
<i>Little gem & Marie Rose sauce</i>	
SEABASS CRUDO	17
<i>Pomelo & grapefruit</i>	
RAZOR CLAMS	13
<i>Garlic & white wine</i>	
ESCARGOTS	14
<i>Garlic butter & brioche</i>	
PÂTÉ DE CAMPAGNE	10
<i>Pork and pistachio w/ crostini and cornichons</i>	
TOAST AUX CHAMPIGNON	13
<i>Toasted brioche, mushrooms & Roquefort</i>	
CAESAR SALAD	14
<i>Anchovy, Parmesan & perfect egg</i>	
<i>Add chicken +3</i>	

STEAK TARTARE

PRÉPARÉ À TABLE

STEAK TARTARE NATUREL — S 15 | L 25

POACHED EGG +1½ | OYSTER +4½
HENNESSY V.S.O.P. DE COGNAC +5

FROM THE JOSPER BBQ GRILL

STEAK FRITES	28
<i>Herb butter</i>	
BISTRO BURGER	19
<i>Cheddar, bacon jam & pickled onions</i>	
GRILLED ½ BONELESS CHICKEN	27
<i>Ponzu sauce</i>	
RIBEYE	70
<i>500gr w/ smoked butter, shallots & chives</i>	

DESSERTS

PLANCHE DE FROMAGE	14
<i>"De Kaaskamer van Amsterdam"</i>	
LEMON COUPE	9
<i>Lemon curd, yoghurt ice cream, crumble & merengue</i>	

CRÈME BRÛLÉE	11
<i>Cream, vanilla & caramelised sugar</i>	
PROFITEROLE	15
<i>Chocolate sauce & vanilla ice cream</i>	

MAINS

RED BASS	22
<i>Mussels & bouillabaisse sauce</i>	
BLACKENED TUNA	31
<i>Black pepper coated tuna & soy foam</i>	
SPICY RIGATONI	19
<i>Nduja, stracciatella & tomato</i>	
CONFIT DE CANARD	25
<i>Lentils, radicchio & pear</i>	
PIPERADE	19½
<i>Bell peper stew & perfect egg</i>	
RICOTTA RAVIOLI	22
<i>Sage butter & hazelnut</i>	

SIDES

BREAD & BUTTER	6½	ROAST POTATOES	6½
FRENCH FRIES	6½	BBQ VEGGIES	7
GREEN SALAD	6½	CREAMED SPINACH	8

STICKY TOFFEE PUDDING	11
<i>Toffee sauce & vanilla ice cream</i>	
CHOCOLATE MOUSSE	10
<i>Dark chocolate & sea salt</i>	