

APPETIZERS

For the whole day

Snails in herb butter	14
Oeufs mayonnaise	7
Oysri Irish oyster <i>per piece</i>	5
Gratinated oyster <i>per piece</i>	5,5
Pata Negra <i>50 gr / 100 gr</i>	10/19
Focaccia, pointed pepper, anchovies, gremolata	8
Fried pumpkin, pomegranate, lime yogurt	8
Cheese selection from L'Amuse	15

LUNCH RECOMMENDATION

Changing lunch dish, quick and in season

Steak tartare classic style, salad, fries	22,5
Beetroot tartare, mushroom, salad, fries	19,5

BIB GOURMAND MENU

Your host or hostess is happy to explain what our chef is serving today

Three course chef's menu	45
Four course chef's menu	55

SIDES

Fries, mayonnaise	6
Mixed salad	6
Seasonal vegetables	7
Pommes mousseline	6

FROM THE KITCHEN

Choose à la carte or order the Bib Gourmand menu

Beef pastrami, potato, foie gras	23
Poultry pâté en croûte, pistachio, plum chutney	20
Sea bass ceviche, peach, ají amarillo, black radish	20
Bouillabaisse, saffron, pesto, rouille	19
Fried zucchini blossom, burrata, caponata, olive	18
Grilled sardines, artichoke, oyster mushroom, Pata Negra	19
Selection of starters from our menu <i>for 2 persons</i>	42

Veal brisket, veal loin, girolles, shallot, truffle sabayon	27
Navarin of lamb, lamb rack, parsnip, lamb jus	28
Roasted lobster, vongole, linguine, antiboise	39
Grilled mullet fillet, lemon beans, girolles, cèpes sauce	29
Artichoke ravioli, green asparagus, sage butter sauce	24

Homemade soft serve, toppings	8,5
Dame blanche, chocolate sauce	9
Mont Blanc, chestnut, cassis, toasted rice ice cream	10
Shokupan French toast, honey, cardamom ice cream	10
Saint-Honoré, berry crèmeux, profiteroles	9

SPECIALTIES

Ribeye <i>250 gr</i> , salad, fries, béarnaise sauce	42,5
Royal Belgian Osietra caviar <i>30 gr</i> , blinis	110

Any allergies or dietary requirements? Let us know!

Artisan, product focused, bistro style, f*ck tilapia, allergen info available, butter makes everything tasty, seasonal, drink good wines

BAKERY CAFE

WILS

A'DAM

