

CANTINE

DE CARON

3-course €43

STARTER

FRENCH ONION SOUP

onion broth, whole confit onion, Comté bechamel
and onion cream

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GREY MULLET TARTARE

with Sambaï-vinaigrette, mullet roe and lemon balm

MAIN COURSE

MAITAKE

millefeuille of Jerusalem artichoke with beurre blanc
of whey and confit garlic

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CATCH OF THE DAY

with smoked eel beurre blanc, mussels, shrimps,
sapphire and potatoes

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POUSSIN

glazed with apple syrup and served with spinach,
jus de poulet and fries

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RIBEYE (2 pers)

grilled saignant with red wine mustard-jus,
fries and Romaine salad

supplement €17 p.p.

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SEABASS (2 pers)

with sauce verte, fennel salad and risotto

supplement €12 p.p.

DESSERT

RIZ AU LAIT

with roasted figs, vanilla rice, walnuts, orange blossom,
and strained goat yogurt

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MOUSSE AU CHOCOLAT

with licorice, olive oil, and sea salt

APERITIEF

FLUITJE HEINEKEN	3,5
TEXELS SKUUMKOPPE	6
RICARD PASTIS	6
LILLET BLANC TONIC	11
LILLET ROSE TONIC	11
NEGRONI	11
GIN TONIC Beefeater	12,5
BLOODY MARY	12,5
SPRITZ Berto Aperitivo	12,5
LIMONCELLO spritz	12,5

Allergies? Let us know or ask for the allergens list.

THE BAR

SPECIALE DE CLAIRE oyster each	4
IRISH MOR oyster each	5,5
4 SHRIMP CROQUETTES with mayonnaise	12,5
STRACCIATELLA with toast, pistachio, and olive oil	9,5
PARMA HAM with cornichons	9
SOURDOUGH with roasted garlic butter	6,5
OLIVES and ARTICHOKEs in olive oil	8

STARTER

FRENCH ONION SOUP	11
onion broth with a whole confit onion, Comté béchamel, and onion cream	

BISQUE CAPPUCINO	11,5
North Sea crab bisque, crab meat with milk foam and cocoa	

GREY MULLET TARTARE	14
with Sambaï vinaigrette, mullet roe, and lemon balm	

OEUF EN MEURETTE	11,5
poached egg in red wine sauce with mushrooms, duxelles with smoked lardo and Cognac, served with croutons	

TERRINE	14
of chicken liver, duck breast, and lardo with barbecue bread and amarena cherry jus	

MAIN COURSE

MAITAKE	
millefeuille of Jerusalem artichoke with whey beurre blanc and confit garlic	22,5

CATCH OF THE DAY	
with smoked eel beurre blanc, served with baby potatoes, mussels, shrimp, and pickled shallot	26

POUSSIN	
glazed with apple syrup and served with spinach, jus de poulet and fries	27,5

CANARD À L'ORANGE	
duck breast with baby carrots, turnip, and duck jus with orange	26

RIBEYE (for 2)	82
grilled saignant with red wine mustard jus, fries, and Romaine lettuce (additional person or different doneness available)	

SEABASS (for 2)	72
with sauce verte, fennel salad, and risotto	

SIDES

POTATO MOUSSELINE	5,5
FRIES with mayonnaise	5
ROMAINE LETTUCE with lemon vinaigrette	4,5

During your visit, we serve our purified, sustainable still and/or sparkling mineral water. A charge of 3 euros per person applies.

NAGERECHT

SCOOP OF ICE CREAM	3,5
RIZ AU LAIT with roasted figs, vanilla rice, walnuts, orange blossom, and strained goat yogurt	11,5
MADELEINES made with browned butter and served with miso caramel	9,5
CHOCOLATE MOUSSE with licorice, olive oil, and sea salt	11,5
COUPE COLONEL vodka and lemon sorbet	9,5
CHEESE a selection of three cheeses	12,5
ESPRESSO MARTINI	12,5

NAGERECHT

Loire - 'Carte d'Or' Coteaux du Layon, Domaine des Baumard	9
Loire - 'Clos de St. Catherine', Coteaux du Layon, Domaine des Baumard	10,5
Languedoc - "Ambre", Rivesaltes, Domaine Pouderoux	7
Roussilon - Banyuls Méditerranée Domaine Piétri Geraud	8,5

DIGESTIFS

LIMONCELLO	7
CALVADOS ROGER GROULT '8 ANS'	9
BAS-ARMAGNAC, DARTIGALONGUE '30 ANS'	13,5
GRAPPA MARZADRO	8
DALWHINNIE	9
COGNAC VS, MESTREAU	8,5
AMARETTO DI TIVOLI	9
DISARONNO	6,
SAMBUCA	7
PORT FONSECA RUBY	7
COFFEE from	3
DECAF from	3,5
GINGER TEA	3,5
MINT TEA	3,5
MÉLANGE DE MAISON 'PAR CARON' verveine, salie en kamille 3,5	3,5

CRANTINE

DE CARON