

Delicatessen

small bites, to share
or as a starter

LA MER

OYSTERS

speciales Geay (3 pieces) 10,5

CAVIAR

50 grams 85,0

APÉRITIFS

CHAMPAGNE 12,0

Huré Frères Brut

CAVA 6,0

d'Arciac Brut

BELLAMINI 6,5

crème de peche & cava

SPRITZ 8,5

Campari, Aperol or Limoncello

PORT & TONIC 7,5

tawny port with tonic,
orange and cinnamon

AMERICANISSIMO 8,5

rode vermouth, Campari
& sparkling water

GIN & TONIC

ask for our selection

SANS ALCOOL

GRAPE JUICE 4,5

organic grape juice
from German wine maker Feth

ZERO ZERO TONIC 8,0

alcohol free gin
and tonic

LAVENDER POWER 5,5

mocktail - lavender,
mint & lime

CHINOTTO 4,0

sweet bitter citrus soda

PIMENTO 4,0

spicy ginger beer

FRITZ-SPRITZ 4,0

tart rhubarb soda

CHARCUTERIE

CANARD & MIEL

thinly sliced smoked duck breast on crispy flatbread,
with honey pesto and port syrup 9,0

JAMBON D'AGNEAU

lightly smoked lamb ham with green herbs,
and creamy egg salad with smoked paprika 12,5

RILLETTES

butter soft spread of slowly cooked chicken 8,5

HAUSMACHER BOULANGER

rustic style Dutch liver sausage with
glühwein syrup and pickles 9,5

FOIE GRAS D'OIE BRULEE

ballotine of goose liver with a caramelised sugar,
blueberries and spice syrup 19,5

with a carafe of Sauternes wine 34,5

FROMAGES

WINKELER GROTKAAS (80 grams)

very mature Dutch cheese of cow's and sheep's milk 8,5

CANNOLI

savoury cannolo filled with a creamy filling
of mascarpone, parmesan, gorgonzola and hazelnut 7,5

CAMEMBERT FLAMBÉ (125 grams)

warm camembert, we flambé at your table 8,5

ROQUEFORT & ORANGE (80 gram)

French sheep's milk blue cheese on an orange cracker,
with rosemary oil and cinnamon shavings 9,5

with a carafe Colheita Port 1998 26,5

LES AUTRES

FAVO CADDO

deep fried avocado with truffle mayonnaise
and tomato relish 7,5

DUTCH BITTERBALLEN (6 pieces)

classic beef bitterballen with worcester mayonnaise 7,5

IBERICO RIBS (160 gram)

slowly cook Iberico pork ribs
with marinade of orange and cardemom,
served with cassava crackers and dipping sauces 14,5

NORI TEMPURA

seaweed tempura crisps with horseradish remoulade
fish eggs and tonkatzu sauce 6,5

TRUFFLE CRISPS

with hazelnut mayonnaise 4,5

PETITS PLATS

cold and warm starters

BELLAMI'S BISQUE

langoustine bisque finished with cognac
and freshly whipped cream 10,5

SCAMPI PASTIS

large prawns with braised fennel
and creamy pastis sauce 14,5

VITELLO GORGONZOLA

thinly sliced veal with a creamy gorgonzola sauce
and sweet onions cooked in red wine 14,5

AGNELLO MODENESE

very tender piece of lamb neck cooked in goose fat,
with Puy lentils and balsamico jus 15,5

ESCARGOTS

Burgundy style snails filled with herb butter
with red wine sauce and almonds 12,5

OEUF EN COCOTTE (v)

egg, cooked slowly in the oven
in a sauce of truffle and parmesan cheese
with water cress and crispy potato 10,5

BISTRO PLATS

main courses

HACHIS PARMENTIER

casserole of slowly cooked beef, mashed potatoes,
and red wine gravy 19,0
with duck liver and cognac 23,0

TORTELLONI (v)

tortelloni filed with artichoke, on braised endives,
fresh artichoke, tomato and grand cru goat cheese 19,5
with burrata 23,5

CANARD ROSSINI

pan fried duck breast with sauternes jus,
toasted brioche and warm duck liver 28,5

TOURNEDOS*

tenderloin steak of Simmentaler beef (200 gram)
with potato gratin, haricots verts and madeira jus 32,5

COCHON & COCHON

slowly cooked pork cheek and fresh pork sausage
with bean cassoulet and gravy with citrus oil 26,5

POMMES FRITES

with truffle mayonnaise 5,0

Dinner

• DU MOMENT •

POISSON

fish dish of the moment

PLAT

meat dish of the moment

DESSERT

dessert of the moment

CAESAR SALADS

romaine lettuce, egg,
parmesan cheese
and caesar dressing
with chicken breast 15,5

with burrata (v) 16,5

with 6 peeled scampi 17,5

DESSERTS - ETC.

GÂTEAU AU GINGAMBRE 8,5

lukewarm ginger cake,
with creamy coffee sauce
and vanilla ice cream

MOUSSE AU CHOCOLAT 9,5

mousse of dark chocolate
and almond liqueur
with pistachio ice cream
and roasted pistachios

COUPE MARRON 9,0

coupe of chestnut cream
Italian meringue and tuille

FRIANDISES 6,5

small sweets with coffee or tea

FROMAGES 12,5

selection of Dutch,
French and other cheeses

