

BAR BEURRE

BITES

- Oyster, King Crab, champagne beurre blanc 8.5 1 pc.
Sourdough focaccia, anchovies, fennel-butter 10 2 pc.
Salchichon Ibérico de Bellota 8.5
Sourdough bread, homemade kefir butter 5.5

STARTERS

- Mackerel, grapefruit, verveine, Madame Jaenette 19.5
Lobster, bisque, brioche, crème fraîche, trout roe 20.5
(Supplement 8 gr. caviar 12.5)
Brioche, duckliver, pistacchio, strawberry 21.5
Sweetbread, XO, sauerkraut, port 23

MAINS

- Saddle of lamb, lamb sauce, asparagus, peas 25.5
Monkfish, clementine, mousseline, verjus 29
Dry-aged Daalhoeve ribroast, frites, pepper sauce, bearnaise, salad 62
(to share for 2p.)

DESSERT

- Verbena ice cream, strawberry romanoff, raspberry 8.5
Assortment of 3 cheeses 14.5

SUNDAY LUNCH SPECIAL:

FRUITS DE MER À LA BAR BEURRE

for 2 persons €55,- p.p.

Mussels in tomato escabeche
Cockles with citrus and tarragon
Prawns

4 Fine de Claire (plain)

2 Fine de Claire with king crab and champagne beurre blanc

Leng fritters

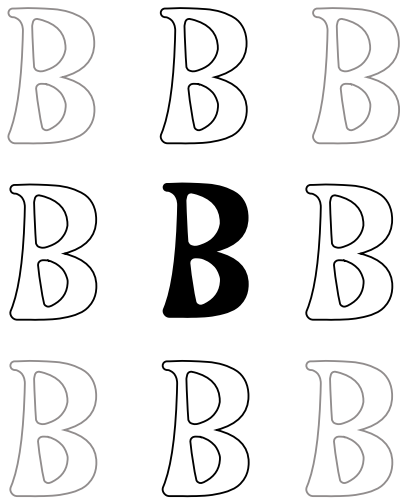
1 Barbecue-grilled lobster with Hollandaise

Sourdough bread

Frites with tarragon mayonnaise & Parmigiano

Shallot vinaigrette

Remoulade



M E N U