

BAR BEURRE

BAR BITES

Oyster, spinach, hollandaise 6.5 1 pc.
Ouef baconnaise, anchovies, caviar 10.5 2 pc.
Salchichón Ibérico de Bellota 8.5
Sourdough bread, homemade kefir butter 5.5

STARTERS

Tomato, oyster, smoked beurre blanc 19.5
Lobster, bisque, brioche, crème fraîche, trout roe 22.5
(Supplement 8 gr. caviar 12.5)
Daalhoeve entrecôte, butter bean, sheep cheese, ajoblanco 19

MAINS

Halibut, croxetti, piment, pernod 27
Duck, Madame Jeanette sauce, escarole 26
Dry-aged Daalhoeve ribroast, frites, pepper sauce, bearnaise, salad 62
(to share for 2p.)

DESSERT

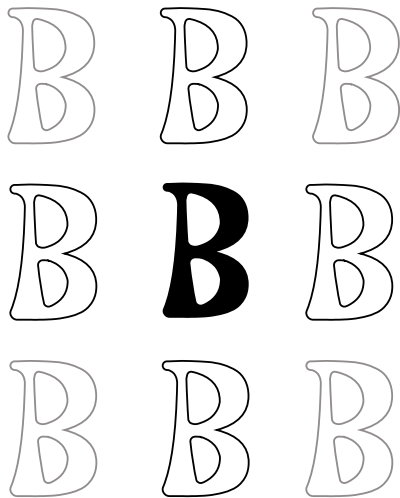
Burnt Basque cheesecake, blackberry, cherry ice cream 8.5
Assortment of 3 cheeses 14.5

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 lobster and beurre blanc
Leng fritters
1 Barbecue-grilled lobster with Hollandaise
Sourdough bread
Frites with tarragon mayonnaise & Parmigiano
Shallot vinaigrette
Remoulade



M E N U