

"First we eat, then we do everything else"

LES ENTRÉES

Salade chèvre

Geitenkaas | linzen | rode biet | Pedro Ximenez
Goat cheese | lentils | beetroot | Pedro Ximenez

14,50

Salade Koan

Quinoa | granaatappel | avocado | Granny Smith | zadenmix
Quinoa | pomegranate | avocado | Granny Smith | variety of seeds

13,50

Soupe à l'oignon gratinée

Franse uiensoep op basis van groentebouillon | crouton gegratineerd met Gruyère
French onion soup prepared with vegetable stock | Gruyère gratinated crouton

8,50

Saumon fumé a la maison

Huisgerookte zalm | avocado | sesam filo | mierikswortel | komkommer
House smoked salmon | avocado | sesame phyllo | horseradish | cucumber

15,50

Escargots (12 pièces)

Verse wijngaardslakken | gegratineerd met knoflookboter | citroen
Fresh vineyard snails | gratinated with garlic butter | lemon

16,50

Steak tartare

Handgehakt Black Angus rundvlees | Taggiasche olijf | paling mayonaise | eendenlever
Hand chopped Black Angus beef | Taggiasche olive | eel mayonnaise | duck liver

16,50

Huîtres Creuses de Zélande n°3 (6 pièces)

Half dozijn Zeeuwse Creuses n°3 | citroen | rode wijnazijn met sjalot
Half dozen Dutch oysters from Zeeland Creuses n°3 | lemon | red wine vinegar with shallot

19,50

"All great change begins at the dinner table"

LES PLATS PRINCIPAUX

Steak céleri-rave

Knolselderij | parelgort | seizoensgroenten | groente jus
Celeriac | pearled barley | seasonal vegetables | vegetable jus

19,50

Poisson du saison

Seizoens vis | bijpassende garnituren en saus
Seasonal fish | paired garnishes and sauce

Dagprijs | *Daily price*

Confit de canard

Huisgekonfijte eendenbout | aardappel gratin | sinaasappel | witlof
Homemade duck confit | potato gratin | orange | chicory

23,50

Tournedos frites

Tournedos | ratatouille | verse frieten | dragon mayonaise
Tournedos | ratatouille | fresh fries | tarragon mayonnaise

25,50

Burger Ambassade

Rundvleesburger | tomaat | augurk | kaas | bacon | verse frieten
Beef burger | tomato | gherkin | cheese | bacon | fresh fries

20,50

LES SUPPLÉMENTS

Pain et beurre

Brood en boter | *Bread and butter*

4,50

Salade verte

Groene salade | *Green salad*

4,50

Foie poêlé

Gebakken eendenlever | *Pan fried duck liver*

8,50

Pommes frites

Verse frieten | *Fresh fries*

4,50

"One cannot think well, love well, or sleep well, if one has not dined well"

LES DESSERTS

Paris-Brest au chocolat

Paris-Brest | chocoladesaus | chocomousse | chocolade lolly | chocolade roomijs
Paris-Brest | chocolate sauce | chocolate mousse | chocolate popsicle | chocolate ice cream

11,50

Crème brûlée

Crème brûlée | rozemarijn | yoghurt-honing roomijs
Crème brûlée | rosemary | yoghurt-honey ice cream

9,50

Crumble aux pommes

Appel | vanillesaus | boerenjongens | kaneel roomijs
Apple | vanilla sauce | "boerenjongens" | cinnamon ice cream

9,50

Assiette de fromages

Assortiment geaffineerde kazen | bijpassende garnituren
A selection of matured cheeses | paired garnishes

14,50