

## HOUSE WINES LA FLAUTA

<b>White, Macabeo, Viura</b>	27.50   glass 5.50
<b>Rosé, Tempranillo</b>	27.50   glass 5.50
<b>Red, Monastrell</b>	27.50   glass 5.50
<b>Cava</b>	30.00   glass 6.00

## WHITE FRESH ELEGANT

<b>Blaashoek</b> Sauvignon Blanc, Western Cape <i>fresh, floral, green</i>	30.00   glass 6.00
<b>Les Mûriers Blanc</b> Vermentino, Languedoc <i>juicy, citrus, almond</i>	34.50
<b>Touraine Blanc Chante Merle</b> Sauvignon blanc, Loire <i>pure, expressive, fruity</i>	39.50
<b>Domaine Treuillet 'Pouilly Fume'</b> Sauvignon blanc, Loire <i>fresh, green, spicy</i>	48.50
<b>Alain Pautré 'Chablis'</b> Chardonnay, Bourgogne <i>green, filmy, citrus</i>	55.50

## WHITE FRUITY AROMATIC

<b>Domaine La Combe Saint-Paul</b> Viognier, Languedoc <i>stone fruit, mineral, spicy</i>	34.50
<b>Terra Burdigala</b> Sauvignon blanc, Bordeaux <i>aromatich, fresh, floral</i>	37.50
<b>Alain Jaume Côte du Rhône</b> Rousanne, Viognier, Rhône <i>floral, stone fruit, almond</i>	42.50
<b>Olivier Morin Chitry</b> Aligoté, Bourgogne <i>floral, citrus, soft</i>	46.50
<b>Le Rocher des Violettes VDF</b> Chenin Blanc, Loire <i>apple, slightly greasy, spicy</i>	49.50

## WHITE FULL RIPE

<b>Blaashoek</b> Chardonnay, Western Cape <i>floral, full, round</i>	30.00   glass 6.00
<b>Domaine la Colombette Fleur</b> Chardonnay, Languedoc <i>creamy, butter, toast</i>	34.50
<b>Château L'Esparrou Grand Reserve</b> Chardonnay, Pays D'Oc <i>full, round, creamy</i>	36.50
<b>Julien Pilon 'Baby Condrieu'</b> Viognier, Rhône <i>stone fruit, creamy, wood</i>	49.50
<b>Olivier Morin Chitry 'Constance'</b> Chardonnay, Bourgogne <i>oak, spicy, toast</i>	52.50
<b>Meursault</b> Chardonnay, Philippe Bouzereau <i>rich, vanilla, citrus, exotic fruit</i>	77.50
<b>Saint-Aubin</b> Chardonnay Gérard Thomas <i>full, ripe fruit, smoky</i>	79.50

## ROSE

<b>l'Escarelle</b> Cinsault, Provence <i>fresh, smooth, mineral</i>	37.50   glass 7.50 magnum 79.50
<b>AIX</b> Grenache noir, Provence <i>red fruit, citrus, soft</i>	42.50 magnum 90.00

## RED LIGHT ELEGANT

<b>Pinot Noir</b> Bourgogne, Chitry Rouge 'Vau de Puits' <i>earthy, pure, aromatic</i>	48.50
<b>Fleurie Les Cocottes</b> Gamay Noir, Beaujolais <i>juicy, dark fruit, spicy</i>	52.50

## RED FRUITY AROMATIC

<b>Costadoro D'Abruzzo</b> Montepulciano, Abruzzo <i>black fruit, firm, concentrated</i>	32.50   glass 6.50
<b>Alain Jaume Côtes du Rhône</b> Grenache & Syrah, Rhône <i>vanilla, spices, juicy</i>	36.50
<b>Terra Burdigala Causse Rouge</b> Merlot, Bordeaux <i>ripe fruit, juicy, spicy</i>	38.50
<b>Château Rocher-Calon Saint Émilion</b> Merlot & Cabernet Franc, Bordeaux <i>red fruit, earthy, spice</i>	48.50

## RED POWERFUL RIPE

<b>La Scelta di Angelina</b> nero d'Avola, Sicillie <i>firm, intense, fruit</i>	30.00   glas 6.00
<b>Saint Auriol 'Chatelaine' Corbières</b> Grenache, Carignan & Syrah, Languedoc <i>soft, spicy, ripe fruit</i>	32.50
<b>Château Haut Baron</b> Cabernet Sauvignon & Merlot, Bordeaux <i>wood aged, black fruit, intense</i>	35.50
<b>Château L'Esparrou 'Le Castell'</b> Syrah, Grenache & Carignan <i>black fruit, full, oak</i>	39.50
<b>Grenache - Syrah - Mourvèdre</b> Rhône, Domaine Raspail Ay <i>concentrated, spicy, red fruit</i>	59.50
<b>Merlot - Cabernet Franc</b> Bordeaux, Lalande de Pomerol <i>full, smoky, truffle</i>	64.50

## CHAMPAGNE & BUBBLES

<b>Ruinart blanc de blancs</b>	134.50
<b>Veuve Clicquot brut</b>	82.50
<b>Veuve Clicquot brut demi</b>	45.00 (0.35 ltr)

# CÔTE

## BAR BISTRO

### BITES

<i>Sourdough bread with beurre d'isigny and mackerel rillettes</i>	5.50
<i>Oysters oysri "special reserve", 6 pieces</i>	19.50
<i>Côte charcuterie with duck rillettes, pâté, bayonne ham and bread</i>	21.50

### APPETIZER

<i>Classic French onion soup au gratin with Gruyère</i>	7.50
<i>Creamy lobster bisque with Dutch shrimps, rouille and croutons</i>	12.50
<i>Classic escargot with parsley-garlic butter and brioche bread (6 or 12 pieces)</i>	10.50/15.50
<i>Marinated salmon with blini, crème fraîche and caviar</i>	14.50
<i>Creamy goat cheese with tomato marmalade and toast</i>	12.50
<i>Paté de Campagne with toast, coarse mustard and cornichons</i>	13.50
<i>Steak tartare classic with toast</i>	14.50

### MEAT

<i>Côte raclette burger raclette cheese, bayonne ham, bearnaise and onion compote</i>	19.50
<i>Poussin small chicken with creamy mushroom-truffle sauce</i>	21.50
<i>Sirloin steak with fries and bearnaise sauce</i>	26.50
<i>Steak au poivre grain fed rump steak with pepper sauce</i>	25.50
<i>Navarin of lamb lamb stew with tomato and vegetables</i>	24.50

*Chateaubriand € 69.50*  
*550 grams tenderloin for 2 people*  
*served with marrowbone, vegetables, fries and 3 sauces*

### FISH AND VEGETARIAN

<i>Sole baked in butter with remoulade and lemon</i>	32.50
<i>Sea bass nicoise with olives, risotto and antiboise</i>	24.50
<i>Lobster canner lobster with basilparmesan fries</i>	32.50
<i>Risotto green asparagus, tomato and antiboise</i>	19.50

### SALADS

<i>Caesar with free-range chicken, bacon, parmesan and anchovies</i>	18.50
<i>Goat cheese with crostini and tomato tapenade</i>	18.50

### SIDE

<i>Lettuce vinaigrette with French dressing, chives</i>	4.50
<i>Fresh fries with homemade mayonnaise</i>	5.50

### DESSERT

<i>Chocolate mousse voor 2 met caramel</i>	14.50
<i>Pavlova meringue, red fruit and whipped cream</i>	9.50
<i>Profiteroles with vanilla ice cream, chocolate sauce</i>	9.50
<i>Crème brûlée with crumble and vanilla ice cream</i>	9.50
<i>Selection of French cheeses</i>	13.50