

HOUSE WINES LA FLAUTA

White, Macabeo, Viura	27.50 glass 5.50
Rosé, Tempranillo	27.50 glass 5.50
Red, Monastrell	27.50 glass 5.50
Cava	30.00 glass 6.00

WHITE FRESH ELEGANT

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

WHITE FRUITY AROMATIC

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

WHITE FULL RIPE

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

ROSE

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

RED LIGHT ELEGANT

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

RED FRUITY AROMATIC

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

RED POWERFUL RIPE

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

CHAMPAGNE & BUBBLES

Ruinart blanc de blancs	134.50
Veuve Clicquot brut	82.50
Veuve Clicquot brut demi	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>	22.50
<i>Côte charcuterie with duck rillettes, pâté, bayonne ham and bread</i>	23.50

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>Flammkuchen goat cheese with onion compote, walnuts and aceto</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>	24.50
<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 € 74.50
450 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>Mussels classical or pastis with fries and 2 sauces</i>	26.50
<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 and 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

