

BITES

<i>Sourdoughbread with beurre d'isigny and truffledip</i>	5.50
<i>Oysters oysri "special reserve", 6 pieces</i>	22.50
<i>Côte charcuterie with duck rillettes, paté, bayonne ham and bread</i>	23.50

APPETIZER

<i>Classic French onionsoup gratinated with Gruyère</i>	7.50
<i>Creamy lobster bisque with Dutch shrimps, rouille and toast</i>	12.50
<i>Escargots classic with parsley-garlic butter and sourdoughbread (6 or 12 pieces)</i>	10.50/15.50
<i>Marinated salmon with toast, crème fraîche and caviar</i>	14.50
<i>Flammkuchen goatcheese with onioncompote, walnuts and aceto</i>	12.50
<i>Paté de Campagne with toast, grove 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 onioncompote</i>	19.50
<i>Poussin small chicken with creamy mushroom-truffle sauce</i>	24.50
<i>Entrecote with fries and bearnaise sauce</i>	26.50
<i>Steak au poivre "grain fed" rumpsteak with pepersauce</i>	25.50
<i>Navarin of lamb lamb stew with tomato and vegetables</i>	24.50



FISH AND VEGA

<i>Sole baked in butter with remoulade and lemon</i>	32.50
<i>Sea bass nicoise with olives, risotto and antiboises</i>	24.50
<i>Mussels classic or with pastis with fries and 2 sauces</i>	26.50
<i>Risotto green asparagus, tomato and antiboises</i>	19.50

SALADS

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

SIDE

<i>Lettuce vinaigrette with french dressing and chives</i>	3.50
<i>Fresh fries with homemade mayonnaise</i>	5.50

DESSERT

<i>Chocolate mousse for 2 with caramel</i>	14.50
<i>Pavlova meringue, red fruit and whipped cream</i>	9.50
<i>Profiteroles with vanilla ice, chocolatesaus</i>	9.50
<i>French toast with crème patissière en red fruit</i>	11.50
<i>Crème brûlée with crumble and vanilla ice</i>	9.50
<i>Selection of Franse kazen</i>	13.50
<i>Tarte au citron</i>	5.50

SCAN
FOR
OTHER
LANGUAGES



HOUSE WINES LA FLAUTA

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

WHITE COOL ELEGANT

Blaashoek Sauvignon Blanc, Western Cape <i>cool, floral, green</i>	30.00	glass 6.00
Les Mûriers Blanc Vermentino, Languedoc <i>juicy, citrus, akmond</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>pure, green, spices</i>	48.50	
Alain Pautré 'Chablis' Chardonnay, Bourgogne <i>green, filmend, citrus</i>	55.50	

WHITE FRUITY AROMATIC

Domaine La Combe Saint-Paul Viognier, Languedoc <i>stonefruit, mineral, spices</i>	34.50	
Terra Burdigala Sauvignon blanc, Bordeaux <i>aromatic, cool, floral</i>	37.50	
Alain Jaume Côte du Rhône Rousanne, Viognier, Rhône <i>floral, stonefruit, 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, lightly greasy, spices</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>stonefruit, creamy, wood</i>	49.50	
Olivier Morin Chitry 'Constance' Chardonnay, Bourgogne <i>oak, spices, toast</i>	52.50	
Meursault Chardonnay, Philippe Bouzereau <i>rich, vanilla, citrus, exotic fruit</i>	77.50	
Saint-Aubin Chardonnay Gérard homas <i>full, ripe fruit, smokey</i>	79.50	

ROSE

l'Escarelle Cinsault, Provence <i>cool, supple, 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

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

RED FRUITY AROMATIC

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

RED VIGOROUS RIPE

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

CHAMPAGNE & BUBBELS

Ruinart blanc de blancs	134.50
Veuve Clicquot brut	82.50
Veuve Clicquot brut demi	45.00 (0.35 ltr)