

BITES	
Oeuf mayonnaise with crab and herring caviar	8.50
Steak tartare served in the marrowbone with truffle and shallott	9.50
Sourdough bread with butter and dip of the moment	6.50
Charcuterie gourmet platter with cold cuts for 2	25.50
La petite croquette 6 pcs with mustard mayonnaise	8.50
Comté Reserve by Marcel Petite, aged 16 months	8.50
Marrowbone with antiboise and toast	12.50
Pâté de campagne with toast, onion compote and cornichons	13.50
Bayonne ham 13 months air dried ham	14.50
Selectie van Franse kazen with fig compote and fig & nut bread	13.50
CROQUES	
Croque monsieur with bechamel sauce, cooked ham and mustard	13.50
Croque madame with bechamel sauce, cooked ham, mustard and a fried egg	14.50
CLASSICS	
Omelet with cooked ham, Gruyère and chives	12.50
Oeuf norvégien with croissant, smoked salmon, poached egg and hollandaise	16.50
Oeuf truffé with croissant, fried mushrooms, spinach, poached egg, Parmesan and hollandaise	15.50
French onion soup topped with melted Gruyère	8.50
Steak tartare with cornichons, toast and capers	21.50

SANDWICHES

Burrata with garden greens, preserved vegetables, balsamic vinegar and nuts	12.5
Brie de Meaux served warm with walnuts, truffle oil and balsamic vinegar	12.5
Pâté de campagne with onion compote, cornichons and coarse mustard	13.5
Steak beef sirloin with truffle mayonnaise and Comté Reserve	19.5
Smoked salmon with avocado, lemon mayonnaise and a salad	15.5

MAIN COURSE SALADS

Caesar with free-range chicken, egg, bacon, anchovies and croutons	20.50
Côte classic chef's main course salad with seafood and meat	27.50
Smoked salmon with avocado, poached egg and herb oil	20.50
Burrata with salad greens, balsamic vinegar and nuts	19.50

SWEETS

Croissant with jam, Nutella or butter	4.50
Eclair flavour of the moment	8.50
Selection of macarons 4 pcs	7.50
Tarte au citron	6.50
Bossche bol Chocolate covered cream puff	5.50