



LES ENTRÉES

- Fines tranches de thon, crème d'avocat, vinaigrette au thym citronné, salade de cresson mixte.....14.50
Thinly sliced tuna, avocado cream, lemon thyme dressing, salad of mixed cress
-  Coeur de boeuf tomates, vinaigrette à la Française (v).....10
Coeur de boeuf tomatoes, French dressing
- Steak tartare, salade mêlée.....16/24
Steak tartare, mixed salad
- Oeufs pochés, haricots verts, lardons, mayonnaise truffée.....14
Poached eggs, green beans, bacon, truffle mayonnaise

LES SOUPES

- Soupe de poissons, rouille et croutons.....14
Fish soup, rouille et croutons
-  Soupe de melon de Cavaillon, jambon sec, yaourt de brebis (v).....10
Soup of Cavaillon melon, dry cured ham, sheep's curd

LES SALADES

- Salade Niçoise, laitue, tomate, pomme de terre, olives, oeuf dur, thon grillé.....18
Niçoise salad, grilled tuna, lettuce, tomato, potato, olives, boiled egg
- Salade de fenouil-orange, 1/2 homard grillé, mayonnaise au safran.....25
Fennel-orange salad, 1/2 grilled lobster, saffron mayonnaise
- Salade mêlée, gesiers confits, foie gras de canard, vinaigrette à la framboise.....19
Mixed salad, gizzards, duck foie gras, raspberry dressing
- Salade Romaine, poulet fumé, avocat, grenade, menthe.....18
Romaine salad, smoked chicken, avocado, pomegranate, mint
-  Salade de quinoa, tomates jaunes, roquette, concombre, amandes torréfiés (v).....16
Salad of quinoa, yellow tomato, rocket, cucumber, toasted almonds

LES SANDWICHES

- Pan Bagnat, fine tranche de thon, laitue, oeuf dur, haricots verts.....14.50
Pan Bagnat, thinly sliced tuna, butter lettuce, boiled egg, green beans
- Fougasse, artichaut, roquette, tomates confites, olives.....12.50
Fougasse, artichoke, rocket, tomato confite, olives

#HOOFDSTADBRASSERIE
#DELEUROPEAMS

ALL PRICES ARE IN EUROS AND INCLUDE VAT
Please inform one of our team if you have any allergies or dietary requirements we need to be aware of.

We are committed to making environmentally - and socially - responsible decisions in all our restaurants and bars.

LES PLATS PRINCIPAUX




- Espadon à la plancha, sauce Antiboise, sauté de courgette au citron.....29
Pan-seared swordfish, Antiboise sauce, fried zucchini with lemon
-  Bar au fenouil, sauce vierge, pomme de terre écrasée à l'huile d'olive.....27
Sea bass with fennel cooked in the oven, mashed potatoes with oliveoil, vierge sauce
- Côtes d'agneau grillées, jus à l'origan, caviar d'aubergines, panisses croustillantes27
Grilled lambchops, eggplant caviar, crispy pansies, oregano gravy
-  Daube de boeuf à l'orange, pomme Ratte, carottes, olives noirs.....25
Beef stew with orange, Ratte potatoes, carrots, black olives
- Betterave grillée, fromage de chèvre, vinaigrette aux myrtilles (v).....20
Grilled beetroot, goat's cheese, blue berry dressing
-  Broccoli cuit au BBQ, citron vert, ail (v).....19
BBQ broccoli, lime, garlic

BARBECUE

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|---|--|
| Filet de volaille gavé au maïs..24
Corn fed chicken 200gr. | Macreuse a bifteck 200gr...25
Chuck tender 200gr. |
| Filet de boeuf 180gr.....,32
Beef tenderloin 180gr. | Entrecôte de veau 200gr....32
Veal entrecote 200gr. |
| Entrecôte de boeuf 300gr.....35
Rib eye 300gr. | Homard 500gr.....48
Lobster 500gr. |

All items from the BBQ are served with béarnaise or BBQ sauce, crispy potatoes and salad

DESSERTS

- Fromages de Provence, baguette.....14
Cheeses from the Provence, baguette
-  Pavlova, fruits rouges, mascarpone, sorbet au Berriolette.....9
Pavlova, red fruits, mascarpone, Berriolette sorbet
-  Café glacé, glace, anglaise au café, granitée.....9
Frozen coffee, ice-cream, coffee cream, granité
-  Yaourt de chèvre, orange sanguine, bouillon de verjus, sorbet à l'orange sanguine, laurier.....9
Goats's curd, bloodorange, verjus broth, bloodorange sorbet, bay leaf

PLATS D'ACCOMPAGNEMENT

Mélange de légumes verts.....	7
Mixed green vegetables	
Asperges vertes poêlées.....	7
Pan-fried green asparagus	
Pomme de terres croustillantes.....	7
Crispy potatoes	
Salades mêlées.....	7
Mixed salad	
Pommes frites.....	7
French fries	

LES HORS D'OEUVRES

Olives marinés.....	7
Marinated olives	
Pissaladière, tarte à l'oignon, anchois.....	10
Pissaladière, oignon, anchovy tart	
Tapenade d'olives et tomates, servies avec du pain.....	7
Olive tapenade, tomato tapenade served with bread	
Crudités, aioli.....	11
Crudités, aioli	
Supions frits, condiment au citron.....	12
Deep-fried squid, lemon dip	
Assiette de charcuterie, cornichons, baguette.....	14
Selection of cold cuts, pickles, baguette	

SPARKLING WINE

		12cl	75cl
NV	VEUVE CLICQUOT, BRUT, REIMS	17	95
NV	VEUVE CLICQUOT ROSE, BRUT, REIMS	30	170
NV	RUINART BLANC DE BLANCS, BRUT, REIMS	30	170

WHITE WINE

2017	CUVÉE BLANC, DE L'EUROPE SAUVIGNON BLANC/CHARDONNAY	6.75	37.50
2018	ATTITUDE, PASCAL JOLIVET, SAUVIGNON BLANC	7.50	42
2015	CHABLIS VIEILLES VOYE, DOMAINE LAROCHE, CHARDONNAY	15	85
2017	SANCERRE, PASCAL JOLIVET, SAUVIGNON BLANC		69
2016	POUILLY FUISSÉ, DOMAINE FERRET, CHARDONNAY	18	99
2017	MEURSAULT, LA NARVAUX, CHRISTIAAN NINOT	25	140
2017	MÂCON VILLAGE, DOMAINE LUQUET, CHARDONNAY	9	50

ROSE WINE

2018	FRAN ESPRIT GASSIER COTES DE PROVENCE	8	44
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RED WINE

2017	CUVÉE ROUGE, DE L'EUROPE MERLOT/CABERNET SAUVIGNON	6.75	37.50
2018	ATTITUDE PASCAL JOLIVET, PINOT NOIR	7.50	42
2017	BST TENUTE FOLANARI SANVIOVESI / CABERNET SAUVIGNON	9	50
2016	TERRAZAS, CABERNET SAUVIGNON	10	55

BEERS

HEINEKEN TAP 0.25l	4
HEINEKEN PINT TAP	7.50
HEINKEN 0,0%	5.50
BRAND UP	6.50
BRAND IPA	6.50
BRAND WEIZEN 0.0%	5.50
BRAND WEIZEN	6.50
AFFLIGEM BLOND	6.50
AFFLIGEM DOUBLE	6.50
AFFLIGEM TRIPEL	6.50
SOL	6.50

HUÎTRES ET FRUITS DE MER

Marennnes Hervé 6 or 12 pieces	24/48
Royale Cabanon Hervé 6 or 12 pieces	32/64
Gillardeau 6 or 12 pieces	32/64
Plateau of oysters 6 pieces.....	28

All oysters are served with lemon, red wine vinegar and shallots

Plateau de fruits de mer: 1/2 homard, 4 huitres, 10 grosses crevettes, 8 bulots, crabe royale.....98
Seafood platter: 1/2 lobster, 4 oysters, 10 big prawns, 8 whelks, 1 leg of king crab

Caviar service: 50gr caviar, blanc d'oeuf, jaune d'oeuf, câpres, ciboulette, crème fraiche, blinis.....145
Caviar service: 50gr caviar, eggwhite, egg yolk, capers,

COCKTAILS

SPRITZ

Bubbly concoctions based on sparkling wine and soda

LILLET ROSÉ SPRITZ	12
SWEET VERMOUTH SPRITZ	12
ST. GERMAIN SPRITZ	12
SAUVIGNON SPRITZ	12

REFRESHING DRINKS

Thirst quenching cocktails designed for in the sun

SUMMER SOLSTICE	15
Tequila, watermelon & basil shrub, soda	
APRICOT RICKEY	15
Gin, Apricot Brandy, lime, soda	
RUM RUNNER	15
Rum, pineapple, lime, spice, soda	
LAVENDER COLLINS	15
Absolut vodka, lemon, lavender syrup, soda	

CLASSICS

Drinks that have truly endured the test of time

NEGRONI	15
Beefeater Gin, Willem's Wermood, Campari	
GIMLET MARTINI	15
Beefeater Gin of Absolut Vodka, citrus cordial	
MANHATTAN	15
Barrel aged Bourbon en Rye, Willem's Wermood, bitters	

SPIRITS

GIN + JENEVER

BEEFEATER	8
HENDRICK'S	13
PLYMOUTH	13
MONKEY 47	13
NOLET'S SILVER	11
BOLS JONGE	8
BOLS BARREL AGED	8
BOLS COREN Wyn	8

TEQUILA

OLMECA ALTOS	
PLATA	9
OLMECA ALTOS	
REPOSADO	11
DON JULIO 1942	32

RUM

HAVANA CLUB 3	10
HAVANA CLUB 7	11
GOSLING'S BLACK SEAL	10

VODKA

ABSOLUT	8
BELVEDERE	11
BELUGA GOLD	32

WHISKEY

BALVENIE 12	11
GLENFIDDICH 15	15
LAPHROAIG PX CASK	16
CHIVAL REGAL 12	14
JAMESON	10
FOUR ROSES	10

BRANDY

MARTELL VS	10
MARTELL XO	39
HENNESSEY PARADIS	95
CHÂTEAU DU BREUIL 11	