

CAFE

RESTAURANT

NIEGES

ENGLISH

## STARTERS

STEAK TARTARE SMALL/BIG 14/21  
SUPPLEMENT DUCK LIVER 5

FINE DE CLAIRE (LES JOLIES) OYSTERS  
WITH MIGNONETTE 4.75 P/PC

CHICKEN LIVER PARFAIT WITH CRANBERRY COMPOTE  
AND GRILLED BREAD 14

SAUTEED MUSHROOMS WITH SOFT YOLK, MUSHROOM SAUCE  
AND SOURDOUGH BREAD 15

SMOKED BEETROOT SALAD WITH HERB CHEESE  
AND GREEN HERBS 11.5

JERUSALEM ARTICHOKE SOUP WITH CREME CRUE, JERUSALEM ARTICHOKE  
CHIPS AND CROUTONS 10

SMOKED HALIBUT WITH HORSERADISH MAYONNAISE, TROUT EGGS  
AND TOAST 15

SHRIMP COCKTAIL WITH LITTLE GEM LETTUCE, COCKTAIL SAUCE  
AND CROSTINIS 18.5

**MAIN**

BEEF SUCADE WITH CHESTNUT PUREE, RED CABBAGE  
AND BAYLEAF JUS 25.5

WILD BOAR SAUSAGE WITH POTATO MOUSSELINE, APPLE COMPOTE  
AND GAME JUS 20.5

CHOU FARCI WITH MUSHROOM FARCE, CELERIAC CREAM  
AND FENUGREEK BEURRE BLANC 22

SALSIFY WITH MUSTARD SEEDS, SALSIFY CREAM  
AND EGG YOLK SAUCE 22

FISH OF THE DAY (ASK OUR STAFF)

PAN OF MUSSELS WITH BAGUETTE  
AND RUSSIAN SAUCE 26.5

**TO SHARE**

COTE DE BOEUF (800 G)  
WITH BEARNAISE SAUCE AND FRIES 80

<b>SIDES</b>	FRIES WITH MUSTARD MAYONNAISE 5
	SOURDOUGH BREAD WITH BUTTER 6.5
	BUTTER LETTUCE WITH GREEN BEANS, SHALLOT MAYONNAISE AND CROUTONS 6.5
	MASHED POTATOES WITH CHIVES 5

## DESSERT

GATEAU CHAUD WITH VANILLA ICE CREAM 8

CHOUX PASTRY WITH PECAN PRALINE  
AND EXTRA DARK CHOCOLATE SAUCE 10.5

BABA AU RHUM WITH SOAKED APRICOTS AND ORANGE ICE CREAM 8

CREME CARAMEL 6.5

PIE OF THE DAY (ASK OUR STAFF)

CHEESES WITH QUINCE AND RAISIN BREAD 15

## DIGESTIVES

ESPRESSO MARTINI 11.5

IRISH - FRENCH - ITALIAN - FRANGELICO COFFEE 8.5

ZANGS EAU DE VIE DOUBLE ZERO 7.5

CAZOTTES EAU DE VIE MAUZAC 11.5

CAZOTTES EAU DE VIE POIRE WILLIAMS 12.5

GRAPPA BERTA CHARDONNAY 6

GRAPPA BERTA VILLA MOSCATO 6.5

CALVADOS ROGER GROULT-RESERVE 3 YEAR 5.5

CALVADOS ROGER GROULT-RESERVE 12 YEAR 7

MESTREAU & CIE COGNAC XO 8

SHERRY TORO ALBALA DON PX GRAN RESERVA 7

NIKKA FROM THE BARREL 7.5