

CAFE

RESTAURANT

NIEGES

ENGLISH

STARTERS

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

FINE DE CLAIRE (LES JOLIES) OYSTERS WITH MIGNONETTE 5.5 P/PC

CHICKEN LIVER PARFAIT WITH CRANBERRY COMPOTE
AND GRILLED BREAD 14

FRIED MUSHROOMS WITH SOFT YOLK, MUSHROOM SAUCE
AND SOURDOUGH BREAD 13.5

SMOKED BEETROOT SALAD WITH HERB CHEESE
AND GREEN HERBS 13.5

JERUSALEM ARTICHOKE SOUP WITH CREME CRUE, CRISPY JERUSALEM ARTICHOKE
AND CROUTONS 12

SMOKED HALIBUT WITH HORSERADISH MAYONNAISE, TROUT EGGS
AND TOAST 14.5

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

MAIN

BEEF SUCCADE WITH CHESTNUT PUREE, RED CABBAGE
AND LAUREL GAME GRAVY 25

WILD BOAR SAUSAGE WITH POTATO MOUSSELINE, APPLE COMPOTE
AND GRAVY 22.5

CHOU FARCI WITH MUSHROOM FARCE, CELERIAC CREAM
AND FENUGREEK BEURRE BLANC 21

SALSIFIES WITH MUSTARD SEED, SALSIFY CREAM
AND EGG YOLK SAUCE 21

FISH OF THE DAY (ASK OUR STAFF)

PAN OF MUSSELS WITH NAGE, BAGUETTE
AND RUSSIAN SAUCE 24

TO SHARE

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

SIDES

FRIES WITH MUSTARD MAYONNAISE 5

CABBAGE LETTUCE WITH GREEN BEANS, SHALLOT DRESSING AND CROUTONS 7.5

MASHED POTATOES WITH CHIVES 5

DESSERT

GATEAU CHAUD WITH VANILLA ICE CREAM 7.5

STUFFED PUFF PASTRIES WITH PECANS
AND EXTRA DARK CHOCOLATE SAUCE 11

BABA AU RHUM WITH SOAKED APRICOTS AND ORANGE ICE CREAM 9.5

CREME CARAMEL 7.5

PIE OF THE DAY (ASK OUR STAFF)

CHEESES WITH QUINCE AND SULTANA BREAD 14

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