

APPETIZER

Oyster from De Oesterij nr.4	4
Charcuterie	14
Chicken liver parfait, cornichon, apricot mustard, toast	11
Potato bread with leek and smoked eel	16
Bread and butter	6
Clams in white wine with boudin noir	15
Bone marrow with langoustine and trout eggs	12
Terrine de campagne, cornichon, toast	12
Blini with creme fraiche and fish eggs	8
Oeuf mayonnaise with anchovies	5

WINES BY THE GLASS

SPARKLING

Crémant, 1816 Brut methode traditionnelle, Famille Lieubeau - Loire	9/49
Acrobranche Pet Nat 2018, gamay, grolleau, Domaine de la Canopee - Loire	7/45
Champagne Brut Tradition, Lequien et Fils	12/75

WHITE

Muscadet 2021 Famille Lieubeau - Loire FR	7/35
Chardonnay Reserve 2021 'Entourage' Summum Wines - Pays d'Oc FR	8/39
Verdejo 2021 'l'Enfant' Bodegas Tres Pilares - Rueda SP	7/38

ROSE

Classique Rose 2021, Chateaux D'Ollieres - Provence	7/39
--	------

ORANGE

Blancjat Ribolla Gialla IGT Venezia Giulia 2020 - Friuli IT	7/38
--	------

RED

Beaujolais Gamay Noir "Seduction" 2021 Famille Gerin - Beaujolais FR	7/39
Costières de Nîmes 2020 Château de Montfrin - Rhone FR	8/43
Tempranillo Joven Milenrama Tinto Aleavini - Rioja SP	6/32



COCKTAILS

Smoked Orange Negroni Tanqueray 10, Campari, Martini Rubino, smoked orange	12
Pet Nat 75 Ketel One, lemon, sugar, Rosé Pet Nat	12
Elderflower Spritz St. Germain, apricot, cremant	11
Whiskey Sour Bulleit Bourbon, amaretto, lemon, sugar, bitters	13
Au Pair Jack Daniel Rye, pear, lemon, Fever Tree Sicilian Lemonade	12
Stormy Weather Bacardi Ocho, lime, honey, ginger, Fever Tree Gingerbeer	12
Paloma Don Julio Blanco, lime, rubarb bitters, Fever Tree Grapefruit Soda	13
Ten & Tonic Tanqueray 10, plum bitters, Fever Tree Raspberry & Rhubarb Tonic	13
Penicilin Johnnie Walker Black, Caol Ila 12, lemon, ginger, honey	13
Manhattan Woodford Reserve, Martini Rubino, bitters	14
Espresso Martini Ketel One, Cafe Borghetti, espresso, sugar	13
Non-Alc Pornstar Martini Tanqueray 0.0%, passionfruit, lemon, vanilla	10
Non-Alc Espresso Martini Lyre's Dark Cane, Lyre's Coffee, espresso	10

Ask your waiter for the classics.