

**STARTERS**

Croquette of rendang (goat) with pickles of carrot and black radish	9,50
House smoked mackerel with salad of celeriac and horseradish	9,50
Scorched leek with cheese puffs, hazelnut and warm mustard vinaigrette	9,50
Starter of Sailor's menu	7,50
Soup of the day	5,50

**MAIN COURSE**

Steak frites with seasonal vegetables and gravy of madeira	19,50
Atlantic cod with mousseline of turnip cabbage, turnip top and crayfish	20,50
Salad with marinated turnip cabbage, purslane, cream of goat cheese and pistachio	19,50
Cheese fondue of Tomme de Savoie with bread and crudités	18,50
Mussels with fries and green salad (each week a different preparation)	18,50
Pasta of the week	16,50
Sailor's dish of the week	17,50
Sailor's menu of the week (Sailor's dish with starter and dessert)	29,50

**KIDS MENU**

Fennel sausages with fries and seasonal Vegetables and an ice-lolly	12,50
Small pasta of the week	12,50

**SIDE DISHES**

Fries	3,50
Fries with mayonnaise	4,00
Green salad	3,50
Homemade bread with aioli or salted butter	4,50

**DESSERTS**

Apple cake with calvados	6,50
Homemade praline, per piece	2,50
Milk - filled with coffee and rhum	
Dark - filled with white chocolate and coconut	
White - filled with dark chocolate and orange	
Homemade ice cream with 2 scoops	6,50
Choice of:      vanilla of goatmilk	
strawberry of cow milk	
chocolate of buffalo milk	
Crêpe Suzette with Grand Marnier and vanilla ice cream	6,50
Cake of the day	4,50
Dessert of the sailor's dish	6,50

Any allergies? Please let us know!

