

# FOOD BAR



## FOOD

<b>FILET AMERICAN</b>	'Pittig zuur' of Kesbeke
<b>HOTDOG</b>	Chicken, black garlic
<b>PIZZA</b>	Burrata, basil, tomato
<b>FISH &amp; CHIPS</b>	Smelt, sea berry, white wine vinaigrette
<b>OYSTERS NO.3 PER PIECE</b>	David Hervé's Royal Cabanon   Zeeuwse Platte   Umami
<b>ZON-PLATTER</b>	'Zuren', Olives, Nuts

5 EURO

<b>TOSTI</b>	Pata negra, manchego, foie gras
<b>MINI HAMBURGER</b>	Truffle, foie gras
<b>BRANDT &amp; LEVI</b>	Charcuterie, mini baguette, mustard
<b>CEVICHE</b>	Cod, lime
<b>SCALLOP</b>	Sea urchin mayonnaise, herring caviar
<b>SASHIMI</b>	Tuna, sesame seeds
<b>OCTOPUS</b>	Salad
<b>FRIES</b>	Dark, white chocolate

8 EURO

<b>OCEAN PLATTER</b>	Lobster, vongole, oyster, crab	22
<b>BLACK PEARL CAVIAR</b>	10 grams	35
	30 grams	85
	100 grams	275
	Served with blinis, crème fraîche and traditional garnish	

EURO

## COCKTAILS

<b>WATERLILLY</b>	Lillet Blanc, pisco, St. Germain	14
<b>VIOPOLITAN</b>	Ketel One Citroen, Cointreau, crème de violette, cranberry and lime juice	16
<b>FRENCH 75</b>	Tanqueray, fresh lemon juice, topped with champagne	19

## WINES

<b>WHITE</b>	Maastricht   Müller Thurgau 2015   Apostelhoeve	8
	Maastricht   Riesling 2015   Apostelhoeve	11
	Côtes de Roussillon   Grenache Blanc et Gris 2015   Domaine Gardies	13
	Puligny-Montrachet   Chardonnay 2014   Domaine Patrick Miolan	20
<b>ROSE</b>	Pays d'Oc   Grenache   Vermentino 2015   Rock n'Rolle Baby	6.5
<b>RED</b>	Chateaufeuf-du-Pape   2012 - Les Clefs d'Or   Jean Deydier	15
	Saint-Émilion   2011 - Vieux Taillefer   Grand Cru Classé	30
<b>CHAMPAGNE</b>	Champagne   Reims   Veuve Clicquot Ponsardin   Brut	17.5
	Champagne Rosé   Aÿ   Collet   Brut	23.5
<b>SWEET</b>	Sauternes   1989 - Suduiraut   1 <sup>er</sup> Grand Cru Classé, à 1 dL	35