



GOÛT DE FRANCE 4-COURSE MENU 49 PER PERSON

Escabeche de dorade, marinade aux agrumes, basilic
Escabeche of dorade, marinated with citrus, basil

Bar au fenouil, pommes de terre écrasées à l'huile d'olive
Oven roasted seabass with fennel, mashed potato with olive oil

Ou/or

Alouettes sans têtes, longe de veau farcie, son jus, carottes glacées
Alouettes sans têtes, filled veal loin with jus de veau, glazed carrots

Bleu de Regalis, fromage bleu de Provence
Bleu de Regalis, blue cheese from Provence

Tarte Tropézienne, brioche farcie à la crème mousseline
Tarte Tropézienne, brioche cake filled with mousseline cream

HUÎTRES ET FRUITS DE MER OYSTERS AND SEAFOOD

Marennes Hervé 6 or 12 pieces 24/48

Royale Cabanon Hervé 6 or 12 pieces 32/64

Gillardeau 6 or 12 pieces 32/64

Mixed oyster platter 6 pieces 28

*All oysters are served with lemon, red wine vinegar
and shallots*

Plateau de fruits de mer 98

Mixed seafood platter

Caviar 50gr, garniture classique, blinis,
crème fraîche, jaune d'oeuf, blanc d'oeuf, câpres,
onion rouge et ciboulette 145

Caviar 50g, classic garnish, blinis, sour cream,
egg yolk, egg white, capers, red onion and chives

TARTE TROPÉZIENNE

Arrivé en Provence en 1952, Alexandre Micka, pâtissier d'origine polonaise, décida d'ouvrir une boulangerie pâtisserie à Saint-Tropez. Il a apporté de Pologne la recette d'un gâteau brioché à la crème de sa grand-mère qu'il vend dans sa pâtisserie. En 1955, le film de Roger Vadim *Et Dieu... créa la femme* est tourné à Saint-Tropez. Alexandre Micka est chargé de réaliser les repas pour toute l'équipe. Il présente sa tarte. Brigitte Bardot lui suggère de la nommer 'tarte de Saint-Tropez'. Le pâtissier, lui, opte pour 'tarte tropézienne'. Dans la foulée, il déposa la marque et le brevet de fabrication.

The tarte tropézienne is a light, creamy dessert that was created in St Tropez in the 1950s. It has become an icon of Southern French cooking and is much loved. In 1955, a young Polish baker, Alexandre Micka, opened a bakery in the main square in St Tropez. He created a dessert based on the traditional French brioche, adding a little something from a recipe his grandmother had given him. At the same time as Micka opened the bakery, Brigitte Bardot arrived in St Tropez to make a film, *...And God Created Woman (Et Dieu... créa la femme)* with her then-husband, Roger Vadim. She is said to have fallen in love with the cake, and came up with the idea of naming it after the town. The tarte tropézienne grew in popularity as she did.

#GOUTDEFRANCE

UNE OCCASSION UNIQUE DE SAVOURER ET FAIRE
SAVOURER LA FRANCE

Un festival gourmand pour célébrer la gastronomie française aux quatre coins de la planète. Chaque année le 21 mars, Goût de France, organisé dans 150 pays à l'initiative du ministère de l'Europe et des Affaires étrangères, contribue au rayonnement de la cuisine française sur les cinq continents. L'ambassade de France aux Pays-Bas et ses partenaires invitent tous les restaurants aux Pays-Bas, de la haute gastronomie au bistrot de qualité, à participer à cette célébration mondiale de la gastronomie, en proposant un menu d'inspiration française à leurs invités le 21 mars prochain et les jours qui suivront.

A UNIQUE OPPORTUNITY TO ENJOY AND SHARE
THE TASTE OF FRANCE

A gourmet festival to celebrate the French gastronomy held across the globe. This year's focus is on socially and environmentally responsible cuisine. For the fifth consecutive year, Goût de France celebrates the vitality of French cuisine, forging ties between chefs around the world. Goût de France aims to showcase French cuisine on five continents and is annually organized on March 21st in more than 150 countries as an initiative of the French Ministry of Europe and Foreign Affairs. The Embassy of France to The Netherlands and its partners invite restaurants in the Netherlands, from fine dining to quality bistro food, to participate in this global celebration of gastronomy by offering French-style menus on March 21st and the following days.

PLATS D'ACCOMPAGNEMENT SIDE DISHES

Laitue, noix, vinaigrette à la moutarde 5
Butter lettuce, walnuts, mustard dressing

Purée de pommes de terre 5
Creamy mashed potatoes

Epinards à la crème 5
Creamed wild spinach

Pommes rissolées 5
Crispy potatoes wedges

Chou-fleur, beurre noisette 6
Caramelized cauliflower with browned butter

#HOOFDSTADBRASSERIE

#DELEUROPEAMS

#GOUTDEFRANCE

ALL PRICES ARE IN EURO AND INCLUDE VAT

Please inform one of our team members if you have any allergies or dietary requirements we need to be aware of.

SPARKLING WINES

		12cl	75cl
NV	VEUVE CLICQUOT, BRUT, REIMS	17	95
NV	VEUVE CLICQUOT ROSE, BRUT, REIMS	30	170
NV	RUINART BLANC DE BLANCS, BRUT, REIMS	30	170

WHITE WINES

FRANKRIJK - FRANCE

2016	CUVÉE BLANC, DE L'EUROPE SAUVIGNON BLANC/CHARDONNAY	6,75	37,5
2017	ATTITUDE, PASCAL JOLIVET, SAUVIGNON BLANC	7,50	42
2015	CHABLIS VIEILLES VOYE, DOMAINE LAROCHE, CHARDONNAY	15	85
2017	SANCERRE, PASCAL JOLIVET, SAUVIGNON BLANC	69	
2016	POUILLY FUISSÉ, DOMAINE FERRET, CHARDONNAY	18	99
2017	MÂCON VILLAGE, DOMAINE LUQUET, CHARDONNAY	9	50

GIN & TONIC

GIN MARE	16
Rosemary, thyme and olives	
HENDRICK'S	16
Cucumber and rose buds	
NOLET'S DRY SILVER	16
Raspberry, lemon slice and rose buds	
MONKEY 47	18
Flamed orange, star anise and redcurrant	
STAR OF BOMBAY	16
Mint, orange slices, lemon slices	
TANQUERAY TEN	18
Grapefruit twists and lime slices	

BEERS

HEINEKEN DRAFT 0.25L	4
HEINEKEN PINT DRAFT 0.5L	7.5
HEINEKEN 0,0%	5.5
BRAND UP	6.5
BRAND IPA	6.5
BRAND WEIZEN 0.0%	5.5
BRAND WEIZEN	6.5
AFFLIGEM BLOND	6.5
AFFLIGEM DOUBLE	6.5
AFFLIGEM TRIPEL	6.5
SOL	6.5

ROSE WINE

		12cl	75cl
2017	FRAN ESPRIT GASSIER CÔTES DE PROVENCE	8	44

RED WINES

FRANKRIJK - FRANCE

2017	CUVÉE ROUGE, DE L'EUROPE MERLOT/CABERNET SAUVIGNON	6,75	37,5
2017	ATTITUDE PASCAL JOLIVET, PINOT NOIR	7,50	42
2014	GIVRY LES BOIS CHEVAUX, PREMIER CRU, PINOT NOIR		70

APERITIF COCKTAILS

ITALICUS SPRITZ	15
Italicus Rosolio di Bergamotto liqueur, Prosecco	
SPICED PEAR BELLINI	15
Spiced pear puree, Prosecco	
FRENCH 75	22
Tanqueray Gin, lemon, sugar syrup, Champagne	
CHAMPAGNE COCKTAIL	22
Rémy Martin VSOP Cognac, Angostura Bitters, sugar syrup, Champagne	
GIN GIMLET	15
Tanqueray Gin, citrus cordial	
NEGRONI	15
Tanqueray Gin, Sweet Vermouth, Campari	
OLD CAPE	15
Bacardi 8 Rum, lime, peppermint syrup, A. van Wees Curaçao, rooibos soda	
BLOODY MARY	15
Ketel One Vodka, spice mix, tomato juice, lemon	
OLD FASHIONED	15
Bulleit Bourbon, Angostura Bitters, sugar syrup	
MANHATTAN	15
Bulleit Bourbon, Sweet Vermouth, Angostura Bitters	

DIGESTIVES

RÉMY MARTIN VSOP	14
HENNESSY XO	39
HENNESSY PARADIS	95
ARMAGNAC LAFITTE 1972	45
CHATEAU DU BREUIL VSOP	11
QUINTA DO NOVAL RUBY	9
QUINTA DO NOVAL TAWNY	10
THE BALVENIE 12 YRS	11
LAGAVULLIN 16 YRS	15
GRAND MARNIER CENTENAIRE	25

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