

## LA MER

Fine de Claire oyster, a piece	€ 2,60
Creuse oyster, a piece	€ 2,80
Gillardeau oyster, a piece	€ 3,20
Jumbo prawns, lemon mayonnaise	€ 6,75
Brandade of cod	€ 5,50
Escabeche of mackerel	€ 12,00
Baked squid, allspice, grilled lime	€ 6,50
Cod, fonfit, Romesco sauce	€ 11,75
Homesmoked salmon with Bearnaise sauce	€ 12,50
Razor clams, parsley, garlic, onion	€ 12,50
Mussels, garlic, parsley	€ 7,50
Bouillabaisse; fish soup from Marseille	€ 8,50
Sea bass, tomato, zucchini, herbs	€ 11,50
Coquilles St. Jacques, Beurre Noisette	€ 9,50

# DANEL

AT DANEL THE GUEST IS IN CHARGE. THE MENU CONSISTS OF SMALL MIX AND MATCH DISHES. THESE DISHES ARE PREPARED AND DIRECTLY SERVED. SO THAT YOU MAY IMMEDIATELY EXPERIENCE THE TASTE THAT FRANCE HAS TO OFFER.

## LA VILLE

Entrecote, fresh season pepper	€ 9,50
Côte de Boeuf, 750 gr (30 min.)	€ 39,50
Salad of haricoverts, fresh mint*	€ 5,50
Snails, herb butter	€ 6,50
Citrus pumpkin soup, hazelnut*	€ 6,50
Slow cooked veal cheek	€ 11,50
Tomato salad, Burrata*	€ 6,00
Quinoa salad, apricot*	€ 5,50
French fries, mustard mayonnaise*	€ 3,75

## GOÛTER • PARTAGER • APPRÉCIER

### LA CAMPAGNE

Provençal pie, aubergine, courgette, spinach, basil, black olives*	€ 6,50
Charcuterie	€ 7,50
Fromage blanc, croutons, toast*	€ 4,50
Artichoke bottoms, sauerkraut mayonnaise*	€ 6,50
Steak tartare with quail egg	€ 6,50
Rilette of duck	€ 6,00
Onion soup	€ 7,50
Quiche of 3 French cheeses*	€ 5,50
Spring chicken, spicy 'Sauce Diable'	€ 9,50
Duck breast, black olive, Xeres vinegarsauce	€ 9,50
Game stew of deer, boar, chestnut puree	€ 9,50

### LES MONTAGNES

Oven roasted seasonal vegetables*	€ 5,50
Roasted potatoes*	€ 5,50
Ratatouille*	€ 5,50
Fennel salad, orange, arugula, vinaigrette, roasted almond*	€ 6,50
Potato gratin, bacon	€ 5,50
Grutten, mix van paddenstoelen*	€ 6,50
White bean salad, pumpkin, red onion, green herbs*	€ 5,50

### LES DESSERTS

Chocolate mousse, orange zest	€ 5,50
Armagnac soaked plums, yoghurt ice-cream	€ 5,50
Chocolate cake, 70% pure chocolate	€ 6,00
Crème Brulée	€ 5,50
Crêpes Suzette	€ 6,50
Caramel foam, dark chocolate crunch	€ 6,00
Oven melted Saint-Marcellin, bread	€ 9,50
Cheese platter, choice 3 or 5 pieces	€ 8,50 € 12,50
Tarte tatin	€ 5,50
Gateau Saint - Honoré; puff pastry, caramel-glazed profiteroles (order in advance)	€ 24,50

\* = vegetarisch