



# THE FRENCH CONNECTION

AMSTERDAM

## Chefs Menu

5, 6 or 7 course tasting menu 48 / 58 / 68

## Appetizers / Small Bites

### Oysters

Served with lemon and red-wine/shallot vinegar

Fine de Claire 6/12 18 / 36

Gilardeau 6 / 12 pc 24 / 48

Upgrade your oyster with Hollandaise 2,50 pp

### Charcuterie ( 40 gr )

With cornichons and pickled Amsterdam Onions

Jambon de Bayonne 8,50

Rosette de Lyon 9,50

Saucisson Sec 12

### Pate de Campagne

With toasted brioche, little gem and tomato-chutney 14

Escargots with 'Beurre cafe de Paris' 6 or 12 pc 10 / 20

Served with Piment d'Espilette and chives

## Starters

Bouillabaisse à la Marseillaise 18 / 30 as main course

Served with rouille, Gruyère and sourdough croutons

Steak Tartare 100gr / 200 gr 16 / 32 as main course

With roasted bone marrow, sour cream and croutons

### Terrine of Foie Gras

Brioche and tomatochutney 18

## Main Courses

Steamed Codfish 24

Tom ka Kai, roasted boksoy, curry-oil

Bavette from 'Holsteiner' dairy cow 150/250 gr 30 / 40

Black Pepper jus, roasted shallot

Wagyu grade no4 100 gr 80

Ponzu vinaigrette, roasted shallot, leek

## Desserts

Creme brûlée of vanilla 10

With blood-orange sorbet

Chefs dessert 12

Ask our staff for information!

Selection of cheeses from our cheese trolley 15

Served with chutney and Pane Caresau