



Allergenen?
Scan de QR-code of vraag
het aan ons personeel

ANNA & FRED

◊ P E T I T ◊ C A F É ◊

TARTE

TARTE

Tarte aux pommes et aux noix

apple-nut pie

whipped cream +0.⁵⁰

5

Cheesecake de saison

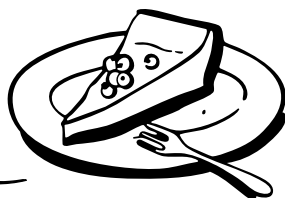
cheesecake of the season

5.⁵⁰

Tarte au citron

home-made lemon pie

5



DESSERT

DESSERT

Plateau de fromage

assorted cheeses, fig jam

13.⁵⁰

Dessert du jour

ask for today's dessert

prix du jour

Mousse au citron et mascarpone

rhubarb, elderflower, dutch strawberry
ice scream, candied hazelnut

9

Café Anna et Fred

coffee or tea of your choice, served with two sweet treats

8.⁵⁰

Crème brûlée à la Mandarine Napoléon

crème brûlée made with mandarine napoléon liqueur

8.⁵⁰

Café Anna et Fred de Luxe

coffee or tea of your choice, served with two sweet treats
and a glass of mandarine napoléon liqueur

12.⁵⁰

CARTE DE BAR

LES CLASSIQUES

Olives 4.⁵⁰
marinated olives, sun-dried tomatoes

Baguette avec beurre salé et tapenade de tomates 8.⁵⁰
baguette with salted butter and sun-dried tomato tapenade

Huîtres p.s. 4
Fines de claires

Crevettes chaudes à l'ail 12
hot garlic shrimp, aioli

Boîte de poissons
Ortiz-sardines 9.⁵⁰
Ortiz-anchovies 8.⁵⁰

Sardines Ortiz gratinées 10.⁵⁰
Ortiz-sardines gratinated with Gruyère

Pâté maison 11.⁵⁰
changing homemade pâté, fig jam

Gougères 12
choux pastry, truffle cream, mushrooms, comté, red onion compote

Foie gras sauté 19.⁵⁰
pan-seared duck liver, brioche, apple

Toast cannibale 12
grilled mini brioche, spicy steak tartare, tarragon mayonnaise

Toast jambon cru 11.⁵⁰
grilled mini brioche, french cured ham, horseradish cream

Toast tomate marinée 9
grilled mini brioche, marinated tomato, whipped lemon cream cheese, basil vinaigrette

Toast crevettes 11.⁵⁰
grilled mini brioche, marinated prawn tartare, aioli, piment d'espelette oil

LA CARTE DE BOULES

Bitterballen 9
mustard, 8 pieces

Gambakroketjes 11
lemon mayonnaise, 8 pieces

Oude kaaskroketjes 11
truffle-honey, 8 pieces

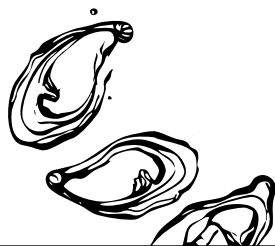
Mélange de boules 14.⁵⁰
12 pieces

LES PLATEAUX

Plateau de fromage 13.⁵⁰
assorted cheeses, fig jam

Plateau charcuterie 15.⁵⁰
assorted cold-cut meats

Plateau Anna et Fred 26.⁵⁰
assorted bites



BOISSONS

THÉ

Fresh tea 4.³⁵
fresh mint, ginger-orange, verbenä

Betjeman en Barton tea 3.⁸⁵
assorted tea bag flavours

Café Anna et Fred 8.⁵⁰
coffee or tea of your choice, served with two sweet
treats

Café Anna et Fred de Luxe 12.⁵⁰
coffee or tea of your choice, served with two sweet
treats and a glass of mandarine napoléon liqueur

CAFÉ

Coffee 3.⁵⁵
Espresso 3.⁵⁵
Espresso macchiato 3.⁷⁰
Cortado 3.⁶⁵
Doppio 4.⁶⁰
Cappuccino 3.⁸⁵
Coffee with milk 4.²⁵
Latte macchiato 4.²⁵
Flat white 4.⁸⁵
Babyccino 1.⁸⁰
Chai latte 5
Dirty Chai latte 6
Oat milk + 0.⁵⁵

SODA

Ginger Beer Double Dutch 4.²⁵
Tonic Double Dutch 4.²⁵
Bitter Lemon Double Dutch 4.²⁵
Canada Dry 4
Orangina 4.²⁵
Pepsi 3.⁸⁵
Pepsi Zero 3.⁸⁵
Ice Tea Green 3.⁸⁵
Ice Tea Sparkling 3.⁸⁵
Water 3.⁵⁰
still or sparkling

JUS DE FRUIT

Jus d'orange 5
freshly squeezed orange juice

Jus de pomme 3.⁸⁵
apple juice

BOISSONS

BIÈRE — VAN DE TAP

Heineken	3. ⁹⁵
Heineken large	7. ⁹⁰
Leffe Blond	6
“Our” Frisse Neus	6
Changer robinet de bière	
prix du jour	
Kasteel Rouge	6. ⁵⁰

BIÈRE — VAN DE FLES

Heineken 0.0%	3. ⁹⁵
Leffe Blond 0.0%	6
Kasteel Rouge 0.0%	6. ⁵⁰
“Our” Fop Neus Neipa 0.3%	6
Vedett IPA	6
Changer de bouteille	
prix du jour	

COGNAC

Château Montifaud Napoleon	8. ⁵⁰
Château Montifaud VSOP	6. ⁵⁰

CALVADOS

Château du Breuil 8 années	6. ⁵⁰
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EAU DE VIE

Massenez Poire Prisonnière	6. ⁵⁰
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WHISKY

Brenne Organic French	6. ⁵⁰
Single Malt, France	
Johnnie Walker Red Label	5
Schotland	
Oban	9
Schotland	
Jameson	5
Ireland	
Hibiki	15
Japan	

LIQUEURS

Cointreau	6. ²⁵
Drambuie	6. ²⁵
Grand Marnier	5. ⁷⁵
Licor 43	5. ⁵⁰
Tia Maria	5. ⁵⁰
Limoncello	6. ²⁵
Amaretto	5. ⁷⁵

PASTIS

Pastis 1811	6. ⁵⁰
Pastis 51	5
Pastis Henri Bardouin	5

BOISSONS

SPÉCIAL APÉRITIF

Kir Royale crème de cassis, Bubb Royal	9. ⁵⁰
Kir Vin Blanc crème de cassis, sauvignon blanc	8. ⁵⁰
Pardon My French vodka, St. Germain, gingerbeer, lime	10. ⁵⁰
Picon Vin Blanc orange liqueur, sauvignon blanc, orange	8. ⁵⁰
Sparkling Picon orange liqueur, Bubb Royal, sparkling water	11. ⁵⁰
Sparkling St. Germain elderflower liqueur, Bubb Royal, sparkling water	11. ⁵⁰
Sparkling Limoncello Limoncello, Bubb Royal, sparkling water	11. ⁵⁰
Sparkling Lillet Blanc mint, lemon, Double Dutch tonic	10. ⁵⁰
Sparkling Lillet Rouge orange, Double Dutch tonic	10. ⁵⁰
Sparkling Lillet Rosé red fruit, Double Dutch tonic	10. ⁵⁰
Sparkling Pornstar passionfruit liqueur, Bubb Royal, sparkling water	11. ⁵⁰

VERMOUTH

Lillet blanc, rouge, rosé	4. ⁵⁰
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SANS ALCOOL

Juicy Tea Rose Darjeeling bubbles, rosé, darjeeling, rhubarb	6. ⁷⁵
No gin et tonic Copperhead gin 0.0%, tonic, lemon	8. ⁵⁰
Fluere et tonic Fluere spirit, tonic, red fruit	7
Datterino Tomatensaft tomato juice, pepper, Tabasco	4. ⁵⁰
L'oe Vin Blanc 0.0% alcohol free white wine, fruity, fresh, light	5. ⁵⁰
L'oe Vin Rosé 0.0% alcohol free rosé, strawberries, fresh, fruity	5. ⁵⁰

GIN ET TONIC

Copperhead orange, juniper berries	10. ⁵⁰
Hendrick's cucumber	12. ⁵⁰
Citadelle star anise	10. ⁵⁰
Santa Ana ginger	12. ⁵⁰

VIN

PÉTILLANT

Bubb Royal Premium Cremant

Elzas, rich, explosive, tinglingly fresh

Guy Charlemagne Grand Cru Blanc de Blancs

Champagne, vanilla, juicy fruit, creamy



6.⁷⁵



35

magnum 70

demi-bouteille 32.⁵⁰

65

BLANC

Eau de Parole Viognier

Languedoc-Roussillon, floral, apricot, peach

Our house wine, specially produced in France for the Brasserie Group

Guillaman Sauvignon Blanc

Côtes de Gascogne, flowers, fresh acidity, grapefruit

Guillaman Chardonnay

Côtes de Gascogne, fresh, fruity, citrus fruits

Patapouf Chardonnay

Languedoc-Roussillon, oak-aged, butter, vanilla

Brunel de la Gardine Côtes du Rhône Blanc

Rhône, peach, lemon, minerality

Alsace Kuehn Gewürztraminer

Elzas, exotic, rose, spiciness

Domaine de Colonat Chardonnay

Beaujolais, white fruit, creamy, soft

Cuvée des Dames Picpoul de Pinet

Languedoc-Roussillon, acidity, minerality, citrus

Figeat Pouilly Fumé

Loire, fruity, minerality, freshness

Domaine de la Cornasse Chablis

Bourgogne, elegant, smooth, fresh

Olivier Bourgogne Blanc

Bourgogne, nutty, ripe fruit, refreshing

Maison Olivier-Sanders Rully Blanc

Bourgogne, nutty, vanilla, fruit

Olivier Santenay Blanc le Bievaux

Bourgogne, nutty, butter, apricot

6

27.⁵⁰

6

27.⁵⁰

6

27.⁵⁰

7

34

magnum 67.⁵⁰

30

32

34

35

40

45

47

60

magnum 120

70

VIN

ROSÉ

Bis By Biscaye Syrah

Languedoc-Roussillon, floral, aromatic, salmon pink

Domaine Saint Andrieu Syrah Grenache Cinsault

Provence, soft, white blossom, fruity



6.⁵⁰



32.⁵⁰

7.⁵⁰

42.⁵⁰

magnum 85

ROUGE

Eau de Parole Merlot

Languedoc-Roussillon, fruity, smooth, slightly luscious

Onze huiswijn, speciaal voor de Brasserie Groep gemaakt in Frankrijk

Dumanet Syrah Grand Reserve

Languedoc, dark fruit, ruby red, pepper

Bis by Biscaye Pinot Noir

Languedoc-Roussillon, fruity, spicy, sweet spices

Chateau de Veax Gamay

Beaujolais, bold, fruity, pure

Patapouf Malbec

Languedoc-Roussillon, smooth, fruit, herbs

Château Fougeyrat ST. Émilion Grand Cru Merlot Cabernet Franc

Bordeaux, bay leaf, vanilla, smoky

Domaine de Colonnat Fleurie

Beaujolais, red fruit, juicy, smooth

Le Renard AOC Pinot Noir

Bourgogne, soft, vanilla, seductive

Antoine Olivier Pinot Noir

Bourgogne, cherries, spicy, smooth

Château de Haute-Serre Georges Malbec

Cahors, blackberries, liquorice, black pepper

6

27.⁵⁰

6

28

6

28

7.⁵⁰

40

32.⁵⁰

35

36.⁵⁰

37.⁵⁰

45

50

VIN DE DESSERT

Pineau des Charentes Blanc

Charente-Maritime, sweet, grapes, cognac

Vin de liqueur rouge Carthagène

Languedoc-Roussillon, ripe fruit, spiciness

verre 6

verre 6



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