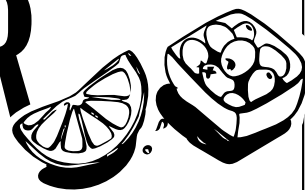




MENU



CARTE DE BAR



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-anchovis 8.⁵⁰

Sardines Ortiz gratinées 10.⁵⁰
Ortiz-sardines gratinated with Gruyère cheese

Pâté maison 11.⁵⁰
changing homemade pâté, fig jam

Gougères 12
choux pastry, truffle cream, mushrooms,
Comté cheese, 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

Unlimited water? 3 (p.p)
still or sparkling

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 PLATEAUS

Plateau de fromage 13.⁵⁰
assorted cheeses, fig jam

Plateau charcuterie 15.⁵⁰
assorted cold-cut meat

Plateau Anna et Fred 26.⁵⁰
assorted bites



FRUITS DE MER

Fresh delicacies, straight from the sea.

Ask the staff for our matching wines!

Huîtres p.s.

4

Fines de claires

Petit Fruits de Mer

35 (p.p.)

shellfish, oysters, prawns, crab claw, smoked salmon, cocktail sauce

Grande Fruits de Mer

55 (p.p.)

oysters, mussels, clams, razor clams, crab leg, smoked salmon

Grande Fruits de Mer Magnifique

85 (p.p.)

oysters, mussels, clams, razor clams, crab leg, smoked salmon, eel, lobster

SUR COMMANDE

Our Fruits de Mer platters are limited, so please reserve at least 2 days in advance.

Email info@annaetfred.nl or call 071 514 0002, et voilà!



DÎNER

LES CLASSIQUES

Oeufs mayonnaise au citron 9.⁵⁰
soft-boiled egg, lemon mayonnaise, potato salad
Tin of caviar +19.50

Artichaut frit et jambon 14.⁵⁰
fried artichoke, cured ham
available as a vegetarian option with Bleu d'Auvergne

Escargots à la Bourguignonne 16.⁵⁰
snails from slow escargots, gratinated with herb butter and Gruyère

Filet d'anguille rôti 16.⁵⁰
roasted eel fillet, brioche, mirin glaze, wasabi cream, pickled ginger, lemon crème fraîche

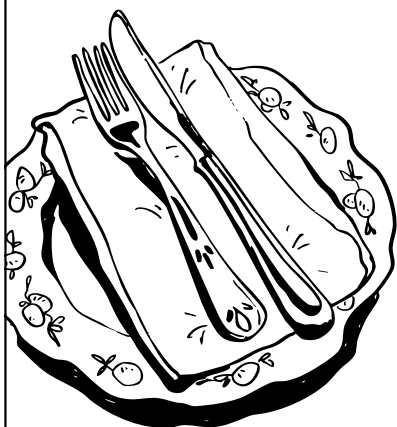
Foie gras sauté 19.⁵⁰
pan-seared duck liver, brioche, apple

Steak tartare classique 14.⁵⁰
amsterdam pickles, horseradish cream, cured egg yolk

Petit Fruits de Mer

35(p.p)

shellfish, oysters, prawns, crab claw,
smoked salmon, cocktail sauce



Allergens?
Scan the QR-code or ask
our staff

LES AUTRES

Tartare de saumon 14.⁵⁰
salmon tartare, wakame cream, lightly pickled cucumber,
brioche croutons, sake soy vinaigrette

Céleri-rave rôti 13.⁵⁰
roasted celeriac, garlic cream, sautéed shiitake,
pistachio vinaigrette, balsamic

Faux filet fumé et sauce gribiche 15
smoked ribeye, sauce gribiche, sun-dried tomato,
cashew crumble, Comté tuile

Thon poêlé 16.⁵⁰
seared tuna, pointed cabbage, sesame, pickled radish,
ponzu beurre blanc

Ragoût de crevettes 16
marinated prawn tartare, saffron, white wine, crispy gamba,
toasted brioche

Tarte Tatin aux échalotes 14.⁵⁰
shallot tarte tatin, sherry caramel, farmhouse brie, pear, spinach

Betterave fumée 14.⁵⁰
roasted beetroot, goat cheese cream, toasted hazelnut,
pickled apple, red chicory

Poulet sous-vide 20.⁵⁰
sous-vide chicken thigh, fennel, lemon, tomato compote,
basil, piment d'Espelette oil

Steak frites du moment 25.⁵⁰
daily steak selection, fries, pepper sauce
pan-seared foie gras +12.50

Coquillages à la sauce homard 26.⁵⁰
razor clams, shellfish from the Wadden Sea, lobster sauce

Langoustines et poitrine de porc 23.⁵⁰
marinated langoustine, slow-cooked pork belly,
green herb shallot cream, xo sauce

La Spécialité du Chef prix du jour
please ask for today's special

DÉJEUNER PARTAGÉ 49.⁵⁰ (p.p)
a table full of french flavours. Let our chef surprise you with a selection of
dishes to share and taste together

DESSERT

DESSERT

Plateau de fromage 13.⁵⁰
assorted cheeses, fig jam

Crèmeux au chocolat blanc 8.⁵⁰
white chocolate, amarena cherry ice cream, meringue, almond tuile

Crème brûlée à la Mandarine Napoléon 8.⁵⁰
crème brûlée made with mandarine napoléon liqueur

Dessert du jour **prix du jour**
please ask for today's dessert

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



TARTE

Tarte aux pommes et aux noix 5
apple and nut pie
whipped cream +0.⁵⁰

Cheesecake de saison 5.⁵⁰
cheesecake of the season

Tarte au citron 5
home-made lemon tarte

VIN DE DESSERT

Pineau des Charentes Blanc verre 6
Charente-Maritime, sweet, grapes, cognac

Vin de liqueur rouge Carthagène verre 6
Languedoc-Roussillon, ripe fruit, spiciness

DIGESTIF

Espresso Martini 11.⁵⁰
vodka, Kahlúa, espresso

DISTILLÉ

CALVADOS
Château du Breuil 8 années 6.⁵⁰

EAU DE VIE
Massenez Poire Prisonnière 6.⁵⁰

PASTIS
Pastis 1811 6.⁵⁰

Pastis 51 5

Pastis Henri Bardouin 5

WHISKY

Brenne Organic French 6.⁵⁰
Single Malt, France

Johnnie Walker Red Label 5
Schotland

Oban 9
Schotland

Jameson 5
Ireland

Hibiki 15
Japan





ANNAETFRED.NL