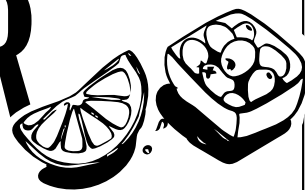




MENU



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



DÉJEUNER

LES CLASSIQUES

Croquettes et pain

shrimp
beef

16.⁵⁰

13.⁵⁰

Croque Monsieur

ham, cheese, béchamel sauce, Gruyère, mustard
available as a vegetarian option

12.⁵⁰

Croque Madame

ham, cheese, béchamel sauce, Gruyère, fried egg, mustard
available as a vegetarian option

13.⁵⁰

Soupe du jour

ask about our soup of the day

prix du jour

LES TOASTS

Cannibale

spicy steak tartare, toasted sourdough bread, Amsterdam pickles,
tarragon mayonnaise, pickled egg

16

Duo de tomates

tomato tartare, roasted honey tomatoes, lemon cream cheese,
basil vinaigrette, shaved almonds
coppa ham +3

14.⁵⁰

Faux filet fumé

smoked ribeye, sun-dried tomato tapenade, sauce gribiche,
cashew crumble, Comté

15.⁵⁰

Oeuf Royale

smoked salmon, poached egg, toasted brioche, Hollandaise sauce,
chives

15

Oeuf Benedict

farmer's ham, poached egg, toasted brioche, hollandaise sauce,
chives

14.⁵⁰

Oeuf Florentine

spinach, green asparagus, confit shallot, poached egg, toasted
brioche, hollandaise sauce

13.⁵⁰

LES SALADES

Salade Niçoise

seared tuna, haricots verts, baby potatoes, boiled egg,
brioche croutons, cœur de bœuf tomato

19.⁵⁰

Salade betteraves et chèvre

smoked beetroot, goat cheese, fennel, apricot, toasted hazelnut,
honey vinaigrette

17.⁵⁰

À DÉGUSTER ENSEMBLE

Oeufs mayonnaise au citron

soft-boiled egg, lemon mayonnaise, potato salad
Tin of caviar +19.50

9.⁵⁰

Filet d'anguille rôti

roasted eel fillet, brioche, mirin glaze, wasabi cream,
pickled ginger, lemon crème fraîche

16.⁵⁰

Steak tartare classique

Amsterdam pickles, horseradish cream, cured egg yolk,
french fries

21.⁵⁰

Tarte Tatin aux échalotes

shallot tarte tatin, sherry caramel, farmhouse brie, pear,
spinach

14.⁵⁰

Escargots à la Bourguignonne

snails from slow escargots, gratinated with herb butter
and Gruyère

16.⁵⁰

Foie gras sauté

pan-seared duck liver, brioche, apple

19.⁵⁰

Thon poêlé

seared tuna, pointed cabbage, sesame, pickled radish,
ponzu beurre blanc

16.⁵⁰

DÉJEUNER PARTAGÉ

(p.p)

a table full of french flavours. Let our chef surprise you with a selection of
dishes to share and taste together

26.⁵⁰



Allergens?
Scan the QR-code or ask
our staff

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!



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





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