ANNA & FRED · PETIT CAFÉ ·



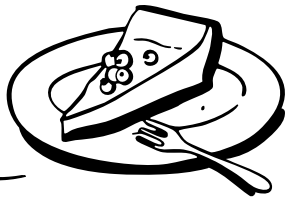
Allergenen?
Scan de QR-code of vraag het aan ons personeel

TARTE

TARTE

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

Tarte au citron 5
home-made lemon pie



DESSERT

DESSERT

Plateau de fromage 13.50
assorted cheeses, fig jam

Tartelette 9.50
yoghurt mousse, pistachio ice cream, red fruit compote, white chocolate

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

Dessert du jour prix du jour
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

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

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

Sardines Ortiz gratinées 10.50
ortiz-sardines gratinated with gruyère cheese

Boîte de poissons
ortiz-sardines 9.50
ortiz-anchovies 8.50

SPÉCIALITÉ DU BAR

Pâté maison 11.50
changing homemade pâté, fig jam

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

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

Tomate aux anchois 12
beefsteak tomato, ortiz anchovies, olive oil, sea salt
burrata +4

PETIT BRIOCHE

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

Toast jambon cru 11.50
grilled mini brioche, french cured ham, béarnaise butter, port balsamic gel, mustard caviar, marjoram

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

Toast crabe 12
grilled mini brioche, fred's crab salad, piccalilli mayonnaise, ponzu vinaigrette

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 14.50
assorted cheeses, fig jam

Plateau charcuterie 15.50
assorted cold-cut meat

Plateau Anna et Fred 26.50
assorted bites

BAR À HUÎTRES

Classique 4
mignonette, black bean sesame oil, green Tabasco

Concombre 4.50
cucumber foam, lime, gin

Royale 5
miso Hollandaise, sesame

Tomasu 5
Dutch soy sauce, lime, chili

Proeverij 17.50
one of each, for when you just can't choos

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BOISSONS

THÉ

Fresh tea 4.35
fresh mint, ginger-orange, verbena

Betjeman & 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	
Chocolat chaud	4
slagroom +0.50	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 still or sparkling	3.50

JUS DE FRUIT

Jus d'orange 5
freshly squeezed orange juice

Jus de pomme 3.85
apple juice

BOISSONS

BIÈRE — ON 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 — BOTTLED

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

EAU DE VIE

Massenez Poire Prisonnière	6.50

WHISKY

Brenne Organic French Single Malt, France	6.50
Johnnie Walker Red Label Scotland	5
Oban Scotland	9
Jameson Ireland	5
Hibiki Japan	15

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 9.50
crème de cassis, Bubb Royal

Kir Vin Blanc 8.50
crème de cassis, sauvignon blanc

Pardon My French 10.50
vodka, St. Germain, gingerbeer, lime

Picon Vin Blanc 8.50
orange liqueur, sauvignon blanc, orange

Sparkling Picon 11.50
orange liqueur, Bubb Royal, sparkling water

Sparkling St. Germain 11.50
elderflower liqueur, Bubb Royal, sparkling water

Sparkling Limoncello 11.50
Limoncello, Bubb Royal, sparkling water

Sparkling Lillet Blanc 10.50
mint, lemon, Double Dutch tonic

Sparkling Lillet Rouge 10.50
orange, Double Dutch tonic

Sparkling Lillet Rosé 10.50
red fruit, Double Dutch tonic

Sparkling Pornstar 11.50
passionfruit liqueur, Bubb Royal, sparkling water

VERMOUTH

Lillet 4.50
blanc, rouge, rosé

SANS ALCOOL

Juicy Tea Rose Darjeeling 6.75
bubbles, rosé, darjeeling, rhubarb

No gin et tonic 8.50
Copperhead gin 0.0%, tonic, lemon

Fluere et tonic 7
Fluere spirit, tonic, red fruit

L'oie Vin Blanc 0.0% 5.50
alcohol free white wine, fruity, fresh, light

L'oie Vin Rosé 0.0% 5.50
alcohol free rosé, strawberries, fresh, fruity

GIN ET TONIC

Copperhead 10.50
orange, juniper berries

Hendrick's 12.50
cucumber

Citadelle 10.50
star anise

Santa Ana 12.50
ginger

VIN

PÉTILLANT

Bubb Royal Premium Cremant Elzas, rich, explosive, tinglingly fresh	6.75	35	magnum 70
Guy Charlemagne Grand Cru Blanc de Blancs Champagne, vanilla, juicy fruit, creamy	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 Groep*	6	27.50	
Guillaman Sauvignon Blanc Côtes de Gascogne, flowers, fresh acidity, grapefruit	6	27.50	
Guillaman Chardonnay Côtes de Gascogne, fresh, fruity, citrus fruits	6	27.50	
Patapouf Chardonnay Languedoc-Roussillon, oak-aged, butter, vanilla	7	34	magnum 67.50
Alsace Kuehn Pinot Blanc Alsace, green pepper, pear, a hint of sweetness		28.50	
Brunel de la Gardine Côtes du Rhône Blanc Rhône, peach, lemon, minerality		30	
Alsace Kuehn Gewürztraminer Alsace, exotic, rose, spiciness		32	
Cuvée des Dames Picpoul de Pinet Languedoc-Roussillon, acidity, minerality, citrus		35	
Figeat Pouilly Fumé Sauvignon Blanc Loire, fruity, minerality, freshness		40	
Domaine de la Cornasse Chablis Chardonnay Bourgogne, elegant, smooth, fresh		45	
Maison Olivier-Sanders L'Aligoté Bourgogne, citrus, green apple, minerality		46.50	
Olivier Bourgogne Blanc Chardonnay Bourgogne, nutty, ripe fruit, refreshing		48.50	
Domaine Pierre Vessigaud Pouilly-Fuissé Chardonnay Bourgogne, rich, creamy, minerality		55	
Maison Olivier-Sanders Rully Blanc Chardonnay Bourgogne, nutty, vanilla, fruit		60	magnum 120

VIN

ROSÉ

Bis By Biscaye Syrah Languedoc Roussillon, floral, aromatic, salmon pink	6.50	32.50	
Domaine Saint Andrieu Syrah Grenache Cinsault Provence, soft, white blossom, fruity	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*	6	27.50	
Dumanet Syrah Grand Reserve Languedoc, dark fruit, ruby red, pepper	6	28	
Bis by Biscaye Pinot Noir Languedoc-Roussillon, fruity, spicy, sweet spices	6	28	
Chateau de Veax Gamay Beaujolais, bold, fruity, pure	7.50	40	
Patapouf Malbec Languedoc-Roussillon, smooth, fruit, herbs		32.50	
Château Fougueyrat ST. Émilion Grand Cru Merlot Cabernet Franc Bordeaux, bay leaf, vanilla, smoky		35	
Domaine Barou Syrah Rhône, berries, deep red, powerful		36.50	
Le Renard AOC Pinot Noir Bourgogne, soft, vanilla, seductive		37.50	
Antoine Olivier Pinot Noir Bourgogne, cherries, spicy, smooth		45	
Château de Haute-Serre Georges Malbec Cahors, blackberries, liquorice, black pepper		50	

VIN DE DESSERT

Pineau des Charentes Blanc Charente-Maritime, sweet, grapes, cognac	verre	6
Vin de liqueur rouge Carthagène Languedoc-Roussillon, ripe fruit, spiciness	verre	6



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