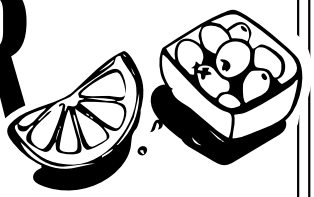
ANNA & FRED · PETIT CAFÉ ·



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

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-anschovis 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

CARTE DE BOULES

Bitterballen 9
mustard, 8 pieces

Prawn croquettes 11
lemon mayonnaise, 8 pieces

Aged cheese croquettes 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

Tasting 17.50
one of each, for when you just can't choose

DÉJEUNER

LES CLASSIQUES

Croquettes et pain
shrimp 16.50
beef 13.50

Croque Monsieur 13.50
ham, cheese, béchamel sauce, Gruyère, mustard
available as a vegetarian option

Croque Madame 14.50
ham, cheese, béchamel sauce, Gruyère, fried egg, mustard
available as a vegetarian option

Soupe à l'oignon 9.50
classic French onion soup

LES TOASTS

Cannibale 16
spicy steak tartare, toasted sourdough bread, Amsterdam pickles, tarragon mayonnaise, pickled egg

Duo de tomates 14.50
tomato tartare, roasted honey tomatoes, lemon cream cheese, basil vinaigrette, shaved almonds
coppa ham +3

Quasi de veau 15
thinly sliced veal loin, basil mayonnaise, pickled radish, green apple gel, fried capers, pistachio, sesame

Trio de Poissons 16.50
Fred's crab salad, gravlax, mackerel mousse, piccalilli mayonnaise, ponzu vinaigrette

Oeuf Royale 15
smoked salmon, poached egg, toasted brioche, Hollandaise sauce, parsley

Oeuf Benedict 14.50
farmer's ham, poached egg, toasted brioche, Hollandaise sauce, parsley

Oeuf Florentine 14
spinach, green asparagus, confit shallot, poached egg, toasted brioche, Hollandaise sauce, parsley

À DÉGUSTER ENSEMBLE

Oeufs mayonnaise au citron 10.50
soft-boiled egg, lemon mayonnaise, potato salad
Tin of caviar +19.50

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

Steak tartare classique 22.50
Amsterdam pickles, horseradish cream, cured egg yolk, French fries

Roulé de poulet 15
chicken thigh roulade, smoked bacon, Bleu d'Auvergne, pear compote, tarragon mayonnaise

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

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

Saumon tiède 17.50
lukewarm salmon, pain perdu, dill beurre blanc, spinach, caper oil, pickled cucumber

DÉJEUNER PARTAGÉ 26.50 (p.p)
a table full of French flavours
let our chef surprise you with a selection of dishes to share and taste together

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