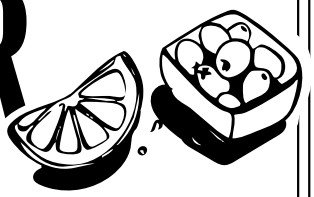
ANNA & FRED · PETIT CAFÉ ·



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

DÎNER

LES CLASSIQUES

Oeufs mayonnaise au citron 10.50
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

Marbré de paleron confit 16.50
the classic way in layers: braised beef chuck, French cured ham, duck liver, puffed rice, fig chutney, sherry vinaigrette

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 15.50
Amsterdam pickles, horseradish cream, cured egg yolk

PLATS FROIDS

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

Gravlax 15.50
cured salmon, beetroot, fermented mustard seed, pickled red meat radish, lemon dill mayonnaise, shishito

Salade de crabe 16
Fred's crab salad, avocado cream, yuzu gel, sesame tuile, ponzu vinaigrette

Pastèque 14
dried watermelon, piccalilli foam, sherry vinaigrette, aged goat's cheese, crispy seaweed, caper oil

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

PLATS CHAUD

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

Steak du moment au poivre 26.50
steak of the moment, green peppercorn sauce
pan-seared foie gras +12.50

Coq au champagne 21.50
chicken thighs, champagne sauce, glazed bunched carrots, mixed mushrooms, tarragon oil, crispy chicken skin

Échine de porc 19.50
pork neck, creamy mushroom sauce, broccoli cream, pommes Anna, pickled red onion, thyme crumble

Chou-fleur croustillant 14.50
crispy cauliflower, hazelnut and celeriac cream, aged sheep's cheese, beurre noisette, pickled silverskin onions

Sébaste poêlé 24.50
skin-on pan-fried redfish, vadouvan velouté, fenugreek, sea aster, puffed buckwheat, crayfish, lemon and ginger gel

Poireaux sous vide 15
leek sous-vide, courgette cream, smoked buttermilk foam, hazelnut, crispy poached egg

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

DÎNER 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 included.
cheese platter +3.50 (p.p)

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

ANNA&FRED
◦ PETIT ◦ CAFÉ ◦

DESSERT

DESSERT

Plateau de fromage 14.50
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
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

Tarte au citron 5
home-made lemon tart

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
Scotland

Oban 9
Scotland

Jameson 5
Ireland

Hibiki 15
Japan



ANNA&FRED
◦ PETIT ◦ CAFÉ ◦