

~ ENGLISH MENU ~



~ Le bonheur est toujours à la portée
de celui qui sait le goûter ~

F. de La Rochefoucauld



TO Share

Guacamole & Tortillas	16
Bitterballen (Dutch speciality, meat stew croquettes)	13
Fried calamari	13
Courgette-flower fritters	15
Fried wild prawns, Wasabi mayonnaise	19

Boards TO SHARE

Charcuterie & Cheese board	28
Crudités, tapenade & anchoïade dips board	18
Whitebait board	20
Onion rings, cod fish cake, squid fritters board	



Starters

Beef tataki	15
Seared beef, soy sauce, coriander, thai sauce, peanuts, wakame seaweed, sweet pepper.	
Burrata tomato tartare	15
Shallot, olive oil, thick balsamic vinegar, grilled hazelnuts	
Vitello Tonnato	17
Sliced veal, tuna mayonnaise, capers, Parmesan cheese, rocket salad, cherry tomatoes	
Tuna carpaccio	17
Tuna, popcorn, dill, yuzu dressing, cucumber, mango	

Salads

Caesar salad	22
Breaded chicken, Caesar dressing, Parmesan cheese, croutons, hard-boiled egg, capers, romaine lettuce	
Burrata salad	22
Burrata, tomatoes, shallot, pesto, balsamic vinegar, rocket salad, grilled hazelnuts	
Niçoise salad	22
Tuna tataki, hard-boiled egg, salad, sweet peppers, tomatoes, broad beans, artichoke, raw onions, anchovies, black olives, French dressing	
Thai Beef Salad	22
Marinated beef, salad, sweet peppers, onions, peanuts, coriander, soy seeds, wakame seaweed, thai sauce	
Breaded Prawns Salad	24
Wild breaded prawns, avocado, tomatoes, mango, Yuzu dressing	

LA Plagette's

snacks



~ Servi uniquement en journée ~

Chicken Club	17
Chicken, salad, tomatoes, onions, bacon, mayonnaise, hard-boiled egg, French fries	
Salmon Wrap	17
Smoked salmon, Boursin cheese, salad, tomatoes, onions, cucumber	
Burrata Tartine	16
Slice of bread with Burrata tomato, cured ham, candied roasted tomatoes, pesto, rocket salad, thick balsamic vinegar	
Avocado Tartine	16
Slice of bread with avocado, cream cheese, poached egg, fried onions, cherry tomatoes, olive oil, thick balsamic vinegar	
Croque-Monsieur	14
Sandwich bread with French ham, Emmental cheese, crème fraiche, salad	

Pasta dishes

Burrata Linguine	24
Linguine pasta, Burrata tomato 125 g, pesto, Parmesan cheese, cured ham, candied tomatoes	
Truffle Rigatoni	28
Rigatoni pasta, truffled creme, Parmesan cheese, rocket salad, grilled hazelnuts	
Seafood Linguine	26
Linguine pasta, prawns, mussels, clams, razor clams, parsley sauce	

FROM THE *Sea* TO THE PLATE

Sesame Tuna steak	29
Seared tuna, sesame, soy sauce Sea cuts	
Fisherman's platter	36
Fish fillet of the day, seared tuna, swordfish tartare	
Swordfish tartare / Sashimi	25
Swordfish sashimi (raw fish), avocado, tomatoes, shallot, mayonnaise, wasabi, lemon, soy, ginger, French fries	
Seared scallops	34
With vanilla kaffir lime cream	
Bømlo salmon	27
Thick slice of salmon, cereal crumble, creole sauce	
Whole fish ~see whiteboard~	
Fish fillet according to availability	
~see whiteboard~	



Meat

*Our dishes come with baby potatoes and roasted vegetables.

Veal medallion *	37
Served with rosemary and thyme sauce	
Plagette's Burger	24
Steak 180 g, cheddar sauce, salad, tomatoes, onions, French fries	
 Crispy Chicken Burger	24
Crispy chicken, guacamole, onions, salad, tomatoes, spicy mayonnaise, French fries	
Prime rib of beef *	48
Butcher's choice cut ~see whiteboard ~	
Beef tartare of the moment ~see whiteboard ~	
Chef's selection according to availability ~see whiteboard ~	

SIDE DISHES

5

Roasted vegetables

French fries

Sweet potato chips

Baby potatoes

Fresh salad



Kid's menu

15

1 Cordial or apple jus

1 Main course

Chicken tenders, chips, cherry tomatoes

or

Fresh pasta, olive oil, Parmesan cheese, tomatoes

or

Fish fingers, baby potatoes and roasted vegetables

1 Scoop of ice cream

Signature DESSERT BY H PATISSERIE

Exotic cheesecake 14
Vanilla and lime cheesecake mousse, pineapple and passion fruit insert,
shortbread biscuit, grated coconut

Gourmet TREATS

Seasonal fruits salad 13
Tiramisu of the moment 13
French toast brioche 13
With salted caramel, vanilla ice cream, whipped cream
Chocolate fondant 13
With coconut ice cream, whipped cream
Mini pastries selection 14
Cheese selection 12



1 scoop 4
2 scoops 7.5

Ice creams
Vanilla • Chocolate • Coffee • Coconut • Caramel



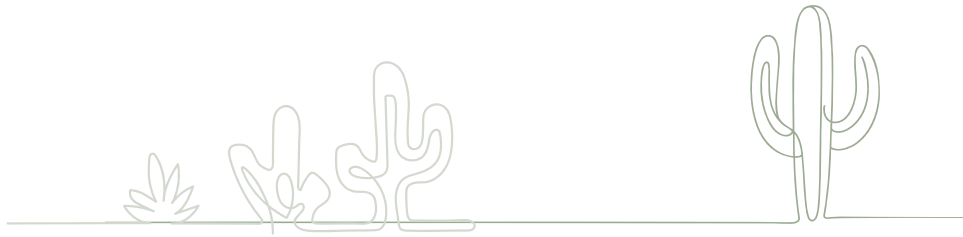
Sorbets
Raspberry • Strawberry • Lime lemon • Passion fruit • Blackcurrant



Ice cream sundaes

Dame blanche 12
Vanilla ice cream, hot chocolate sauce, whipped cream, grilled almonds
Caramel Sundae 12
Vanilla ice cream, salted caramel, grilled almonds and hazelnuts,
whipped cream
Espresso Sundae 12
Coffee ice cream, coffee, whipped cream
Red berries fruits Sundae 12
Sorbets, red berries fruits, red berries coulis
Colonel 15
Lime lemon sorbet, vodka





LA PLAGETTE'S *Crêpes*

Regular Crêpe	4
Sugar & Lemon Crêpe	4.5
Choice of Crêpes	5.5
Nutella • hot chocolate sauce • jam • honey • maple syrup • ice cream scoop	

OUR GOURMET *Crêpes*

Banana Crêpe	8
Banana, hot chocolate sauce	
Full Crêpe	8
Nutella, vanilla ice cream, whipped cream	
La Plagette's Crêpe	11
Roasted banana, honey, grated coconut, flambéed in vanilla flavoured rhum	
Strawberry Melba Crêpe	9
Fresh strawberries, hot chocolate sauce, whipped cream	
Flambéed Crêpe Suzette	12
Orange juice and zest, butter, sugar, Grand Marnier, flambéed in cognac, vanilla ice cream	