

# MENU

At this French bistro we do it just a little different than the other Gastrobars. The dishes are all served at a classic French way: authentic, pure and tasteful. Also, rules play no role: a fancy lunch with fresh fruits de mer and champagne, a good glass of wine at the bar, or a culinary experience with the traditional French classics - tout est possible. Bon appétit!



## HORS D'OEUVRES

### HÙITRES

OYSTERS SERVED WITH TRADITIONAL GARNISH

Fine de Claire N3 - 3,75 pcs.

Gillardeau N3 - 4,50 pcs.

Irish premium N2 - 4,00 pcs.

Renart Boulon Superieur N3 - 3,25 pcs.

### CAVIAR 50,00

Black Pearl caviar (10 gram) with poched egg,  
Hollandaise sauce and brioche

### CREVETTES 9,50

Bouquet shrimps with mayonnaise

### DEMI-HOMARD 24,50

Half a lobster served cold with mayonnaise

## SPECIALS

### SALADE RICHE 30,-

Richly filled salad with lobster, langoustines,  
scallops, foie gras, steak tartare and dried French ham.  
The French way.

### COQUILLE 20,-

Gratined scallops with cauliflower and truffel.

### STEAK TARTARE 25,-

Prepared at your table, as it should be...

### FONDUE AU FROMAGE 21,50

Minimum of two persons:

Cheese fondue from L'Amuse served with bread, broccoli,  
mushrooms, radish, carrot, cucumber, celery and  
ham from Edwin Florès.

### CARRÉ D'AGNEAU 2P. 55,-

Lamsrack with mashed potatoes, navarin and  
roasted garlic gravy.

### CÔTE DE BOEÛF 2P. 90,-

Matured Black Angus beef served with fries and Béarnaise  
sauce. We advise a medium-rare method of preparation.



## MENU DE THÉÂTRE

### 2/3-COURSE MENU

-26,- / -34,-

A night out to the theatre or cinema?

We serve a varying 2 or 3-course menu.

## ACCOMPAGNEMENTS -5,00-

Crispy French fries from the Frietboutique  
with mayonnaise

Green salad

Sautéed spinach

Gratin of cauliflower with truffel (+2,50)

Gratinated macaroni



## MENU DE PARIS

### 3-COURSE MENU

À LA CARTE

-37,00-



### ENTRÉES

(15,00)

#### TERRINE DE FOIE GRAS

Foie gras terrine with brioche and onion compote

#### SALADE DE LENTILLES

Lentils du Puy with veal brains and moutarde de Meaux

#### MAQUEREAU MARINÉ

Salad of marinated mackerel with a dressing of  
codfish liver, tarragon and crispy vegetables

#### GROS-GRIS

Snails in garlic butter with duxelles of mushrooms

#### QUICHE LORRAINE

French quiche with bacon and mushrooms

#### OS À MOELLE

Gratinated bone marrow with frisée salad and antiboise

### PLATS

(18,00)

#### GRENOUILLES

Braised frog legs served with mushroom risotto  
and parsley garlic sauce

#### BARBUE À LA MEUNIÈRE (+5,-)

Brill pan-fried on the bone with potatoes and brown butter

#### QUENELLES NANTUA

Quenelle of pike-perch in shellfish sauce with grey shrimps and leek

#### POUSSIN EN CROÛTE (+7,50)

Spring chicken with foie gras and Savoy cabbage

#### VOL-AU-VENT DE VEAU

Puff pastry basket with the best of veal, morels and lovage

#### STEAK AU POIVRE

Rosé roasted hanger steak with  
green pepper sauce and potato pie with bacon

### DESSERTS

(9,00)

#### FROMAGES

Three or five (+6,-) cheeses from L'Amuse of your choice

#### MACARON

Macaron with fresh raspberries, roses and lime crème

#### FLAN

Crème of caramel with sea salt

#### NOUGAT GLACÉ

Ice cake with nougat and balsamic

### CROQUEMBOUCHE 2P. 15,-

Choux pastries, chocolate sauce and vanilla parfait

# CARTE DES VINS

## BUBBLES!

VILARNAU CAVA CAVA BRUT RESERVA / PENEDES / SPAIN <i>Ever had the feeling you were worth a Bentley? This bubbly wine exactly fits this feeling.</i>	8,50 50,00	VEUVE CLICQUOT BRUT / CHAMPAGNE / FRANCE <i>The gentle and creamy mousse of this Champagne has a tad of honey. This explains why the 3 litre bottles exist.</i>	12,50 70,00	RUINART BLANC DE BLANCS RUINART / CHAMPAGNE / FRANCE <i>This 100% Chardonnay graduated from Harvard in 36 months and he felt still fresh and fruity.</i>	130,00
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## VERRE DE VIN BLANC

CHARDONNAY DOMAINE GENTRY / LANGUEDOC / FRANCE <i>A slighty complex wine with roasted almonds, peer and apple.</i>	4,25 24,00	GRÜNER VELTLINER ESTHERHAZY / BURGENLAND / AUSTRIA <i>The freshness of Austria in a glass: Minerality, citrus and apricot..</i>	6,50 36,00	BOSCHEN BLANC BOSCHENDAL / FRANSCHHOEK / SOUTH AFRICA <i>Spraying fresh white from sunny South Africa.</i>	5,00 30,00	PINOT BLANC RESERVE DOMAINE E. BOECKEL / MITTELBERGHEIM / FRANCE <i>Slightly aged on wood. Nice round, a tad of fruit and in balance with its almonds.</i>	6,50 36,00	PARALLELE 45 BLANC PAUL JABOULET AINE / RHÔNE / FRANCE <i>Old school is in this case: perfect!</i>	6,50 36,00	CHABLIS JEAN-MARC BROCARD / BURGUNDY / FRANCE <i>The quiet child in the classroom, but a good student with high grades. Even for all chardonnay-haters.</i>	9,50 57,00
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## BOUTEILLE DE VIN BLANC

VERMENTINO BOLGHERI / ANTINORI / TENUTA GUADO AL TASSO / ITALY <i>Absolute classic!</i>	42,00	SANCERRE CHATEAU SANCERRE / LOIRE / FRANCE <i>This old fashioned Sancerre does confirm the right choice. Sauvignon blanc with minerality, citrus and apricot.</i>	48,00	VIIGNIER LES JAMELLES / LANGUEDOC / FRANCE <i>Elegant yet fresh house wine from the classic France.</i>	32,00	RIESLING CHATEAU STE MICHELLE DRY / WASHINGTON STATE / USA <i>Famous names are at the forefront of this beautiful Riesling.</i>	39,00	CHARDONNAY ZEPHYR LIMOUX ABBOTT'S & DELAUNAY / LANGUEDOC-ROUSSILLON / FRANCE <i>The name of the winery sounds like a law firm. The wine is equally chic and stylish.</i>	52,00	CHARDONNAY BOURGOGNE OLIVIER LEFLAIVE / BURGUNDY / FRANCE <i>So beautiful and classic, that it make me miss my grandma in her Chanel costume.</i>	52,00	ST AUBIN IER CRU OLIVIER LEFLAIVE / BURGUNDY / FRANCE <i>Satisfactory by the craftsmanship.</i>	78,00	CHASSAGNE MONTRACHET IER CRU / BURGUNDY / FRANCE <i>The first thing that popped into my head is craftsmanship. The balance between the grape and the wood ...</i>	120,00	CONDRIEU LES CASSINES PAUL JABOULET AINE / RHÔNE / FRANCE <i>Viognier at Olympic level..</i>	89,00
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## VERRE DE VIN ROUGE

MERLOT DOMAINE GENTRY / LANGUEDOC / FRANCE <i>An easy, young and fruity wine. One of which you'll lose count when drinking.</i>	4,25 24,00	PINOT NOIR LES JAMELLES / LANGUEDOC / FRANCE <i>Liquorice and laurel topped with "je ne sais pas quoi" in your glas: delicious!</i>	6,50 36,00	NEPRICA TORMARESCO / PUGLIA / ITALY <i>Bodied, a sunlit blend from the south of Italy</i>	6,50 36,00	SYRAH ABBOTT'S & DELAUNAY / LANGUEDOC- ROUSSILLON / FRANCE <i>Touch of fruit, touch of wood and a touch of spice. So, many touches.</i>	5,50 32,00	PARALLÈLE 45 PAUL JABOULET AÎNÉ / CÔTES DU RHÔNE / FRANCE <i>Old school is in this case: perfect!</i>	6,50 36,00	CARMENERE CUVÉE ALEXANDRE CASA LAPOSTOLLE / COLCHAGUA VALLEY / CHILI <i>Red and black fruit give this heavy wine an accessible nature.</i>	9,00 49,00
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## BOUTEILLE DE VIN ROUGE

MOULIN-A-VENT RESERVE DOMAINES DES MAISON NEUVES / BEAUJOLAIS / FRANCE <i>The Gamay grape makes its comeback!</i>	46,00	PINOT NOIR OLIVIER LEFLAIVE / BURGUNDY / FRANCE <i>This wood aged pinot noir has walked a wayward path, where ripe fruit, wood and limestone soil intersect.</i>	48,00	CORBIERES RESERVE ABBOTT'S & DELAUNAY / LANGUEDOC-ROUSSILLON / FRANCE <i>A blend of grenache and syrah. Light, yet full. Touches of wood aging and hints of tobacco and violets. Main; not an arrogant French wine.</i>	39,00	PAUILLAC CHATEAU TOUR PIBRAN / BORDEAUX / FRANCE <i>As a sommelier I an not supposed to say this, but... this is my favorite.</i>	69,00	MARGAUX CHATEAU DURFORT-VIVENS / BORDEAUX / FRANCE <i>Quality, very dry and high in tannins. Bring on the rib!</i>	89,00	SAINT GEORGES SAINT EMILION CHATEAU DIVON / BORDEAUX / FRANCE <i>Amazingly full-bodied and soft for a Saint Emilion.</i>	49,00	RIOJA RESERVA BERONIA / D.O.C.A. RIOJA / SPAIN <i>A smooth Rioja. Remarkably balanced in terms of fruit, spices, wood and chocolate.</i>	44,00	CHIANTI CLASSICO RISERVA D.O.C.G. MARCHESI ANTINORI / TUSCANY / ITALY <i>This intense yet gentle tannic Chianti is top quality. This is how I want to be when I am all grown up.</i>	62,00	MALBEC RESERVA NORTON / MENDOZA / ARGENTINA <i>Tannins, wood, plum, cherry: clumsiness in a positive way.</i>	42,00	BOCCA DI LUPO TORMARESCO / PUGLIA / ITALY <i>Power, full, deep, confidence, solidity, quality, length, love, etcetera...</i>	120,00
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## VINS ROSÉS

LA PROMENADE LA PROMENADE / PROVENCE / FRANCE <i>Positive schizoprenia. Dry, yet fresh. Light, yet bodied. Fruity, but with a pleasant acidity.</i>	6,50 36,00	CHARDONNAY PINOT NOIR BOSCHENDAL / FRANSCHHOEK / SOUTH AFRICA <i>The grey-colored rosé is full of minerality and elegance. Apricots, red berries and strawberry on a high level.</i>	47,00
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## VINS DE DESSERT

MUSCAT DE BEAUMES DE VENISE LE CHANT DES GRIOLLES / RHÔNE / FRANCE <i>The Romans were already busy with the sweet gold.</i>	7,50	SAUTERNES CASTELNAU DE SUDIRAUT / BORDEAUX / FRANCE <i>It all started in France...</i>	9,50
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*This wine list is organised from light and  
fruity wines to full bodied and  
complex wines.*

*Need any advice? Please ask for the  
WineStein tablet.*

## -CONTACT-

RON GASTROBAR PARIS  
KLEINE-GARTMANPLANTSOEN IIA  
1017 RP AMSTERDAM  
PARIS@RONGASTROBAR.NL  
020-3052761



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GASTROBAR