#### **Cold Starters**

Oyster Marennes Oléron Geay family 3 € / piece

Glas of champagne with two oysters 15 €

Tuna tartare with citrus fruit, coriander and sesame vinaigrette 18 €

Tomato with North Sea grey shrimp and green salad 18 €

Beef carpaccio, pesto, hazelnuts and Parmesan cheese 18 €

Vitello Tonnato on its 'Chez Jacques' way 19 €

Sea bream ceviche, red onions 20 €

A partager: Don Reinaldo - Sardines in olive oil 21 €

#### Zeeland Mussels

Marinières 26 €
White wine 28 €
Cream 28 €
Garlic 28 €
Garlic cream 28 €
Jacques 28 €
(French Fries & Mayonnaise)

### **Hot Starters**

Cheese croquette with fried parsley and lemon 8 € / piece Croquette with North Sea prawns, fried parsley and lemon 9 € /piece Mix of croquettes (with cheese and North Sea prawns), fried parsley and lemon 17 € Seared octopus, hummus and coriander and lemon oil 20 € Pan-fried clams with white wine, shallots and tomatoes 20 € « Black Tiger » prawns in garlic sauce 21 €

#### Meat

« Americain frites » (Beef tartare) with french fries, salad & mayonnaise 22 €

Flemish beef stew - French fries: 24€

« Filet pur » Charolais, pepper or béarnaise sauce, chips and salad 32 €

Black Angus (Aberdeen - Ecosse) Côte à l'os, french frits, salade and two sauces (2 pers) 70 €

## Fish

Pan-fried salmon with béarnaise sauce and vegetables of the day, with potatoes 25 € « Mi-cuit » of tuna in a sesame and poppy seed crust, Thai sauce and wok of vegetables 29 € Pan-fried sea bass, squid ink risotto and sauce vierge 29 € Wing of ray meunière with capers, watercress and mashed potatoes 30 € Trio of meunière solettes, watercress, French fries and gribiche sauce 30 € Ostend-style cod fillet (with mussels and shrimps), plain potatoes 32 € Tomatoes with North Sea grey shrimp, green salad, french fries and mayonnaise) 32 €

# Menu

36 €

#### Starters

Sole meunière, french fries, salad and gribiche sauce 45 €

Cassolette of Zeeland Mussels

or

Salmon tartare with honey vinaigrette dill and pink berries

# Main courses

« Tache noire » of beef with pepper sauce watercress and french fries

Oľ

Duo of solettes meunières, watercress and french fries

# Dessert

Dark chocolate mousse and cream
or Panna Cotta of the day

# Lunch of the day

# Sarter and Main course

Every day at noon (not on Saturday)

Table of 10 people: either the menu or à la carte with a choice of maximum of 4 starters and 4 main courses Please let us know if you have any dietary restrictions

Our team will be delighted to advice you

One bill per table kindly requested

