

Cold Starters

Oyster Marennes Oléron Geay family 3 € / piece
Belgian flute with two oysters 16 €
Beef carpaccio, Parmesan, rocket and pistachios €19
Sea bream ceviche, red onions, coriander and pomegranate 19 €
Tomato with North Sea shrimps (1 piece) 19 €
Tuna tartare with citrus fruit, coriander and sesame vinaigrette 20 €
Vitello Tonnato on its 'Chez Jacques' way 20 €

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

Zeeland mussels and french fries

Plain 28€
White wine 30€
Garlic and cream 30€
Chez Jacques 30€
Garlic 30€
Cream 30€

Hot Starters

Cheese croquette with fried parsley and lemon 8 € / piece
Croquette with North Sea prawns, fried parsley and lemon 10 € /piece
Mix of croquettes (with cheese and North Sea prawns), fried parsley and lemon 18 €
Seared octopus, chickpea hummus, lemon-infused oil and fried capers 22 €
Langoustine ravioli (2 pieces), bisque and tarragon-infused oil 22 €
« Black Tiger » prawns in garlic sauce 24 €

Meat

« Americain frites » (Beef tartare) with french fries, salad & mayonnaise 24 €
Flemish beef stew - French fries : 26 €
« Filet pur » Charolais, pepper or béarnaise sauce, chips and salad 36 €
Black Angus (Aberdeen - Ecosse) Côte à l'os, french frits, salade and two sauces (2 pers) 78 €

Fish

Pan-fried salmon with béarnaise sauce and vegetables of the day, with potatoes 27 €
« Mi-cuit » of tuna in a sesame and poppy seed crust, Thai sauce and wok of vegetables 32 €
Pan-fried sea bass fillet, fregola sarda risotto and langoustine bisque 32 €
Wing of ray meunière with capers, watercress and mashed potatoes 33 €
Trio of meunière solettes, watercress, French fries and gribiche sauce 33 €
Cod fillet, summer vegetables, pan-fried potatoes and sauce vierge 35 €
Tomatoes with North Sea shrimps (2 pieces) with chips 38 €

Menu

39 €

Starters

Zeeland mussel casserole

or

Salmon tartare with honey vinaigrette dill and pink berries

Main courses

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

or

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)
26 €

Please let us know if you have
any
dietary restrictions

Our team will be delighted to
advise you

One bill per table kindly
requested

Table of 10 people:
either the menu or
à la carte with a
choice of maximum
of 4 starters and 4
main courses

