

Grand-mère menu 2024/2025



Please order only one meal per day per group.

Lasagna with mince or a vegetarian lasagna and salad €18,80 p.p.

Old school style lasagna served with bechamel, a rich green salad, garnish, mozzarella and balsamic vinaigrette.

Lasagna with salmon and salad €19,50 p.p.

Lasagna served with ricotta cheese, salmon, spinach, a rich green salad, garnish, mozzarella and balsamic vinaigrette.

Lamb or chicken or vegetarian curry €22.50 p.p.

The curry of choice served with naans, rice, namak paré, indian spiced vegetables, raita and chutney.

Meat or vegetarian chili €23,50 p.p.

Chicken chili and stripped beef chili or spiced vegetable chili served with rice, home-made wraps, sweetcorn-cheese-pancakes, lettuce, guacamole, yogurt-sauce and salsa.

Risotto vegetarian €18,70 p.p.

Risotto with fresh herb stock and vegetables. Served with fennel cheese biscuits.

Option: mix of cepes and chanterelles (price on demand)

Lambshank €24,50 p.p.

Slowcooked lambshank, mildly spiced tomato olive and caper sauce, fresh pasta or potato mash and vegetables.

Chicken Tandoori skewer or Indian vegetable skewer €20,50 p.p.

Skewer served with home-made wraps, yogurt garlic sauce, coleslaw, rice and crudites.

Tajine with artisanale merguez sausages or vegetarian version €18,80 p.p. or fish €22,50 p.p.

The tajine of choice, served with couscous, market vegetables and herb stock.

For typical French menus and Savoyard menus have a look at:

Savoyard Menus and French classics.



Pies and cakes grand-mère €29,50 (around 28 cm in diameter)

- brownie from dark chocolat, nuts and chili
- carrot cake with speculaas VEGAN option available
- tarte tatin from apple
- french cobbler pie with abricot and basil
- cherry crumble
- lemon curd pie with fruits recipe of my mother
- dutch butter cake
- tiramisu with coffee, mascarpone and almonds
- cheesecake with red fruit and yoghurt €34,50

Ice cream/sorbet 100% homemade

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|--|--------|
| • strawberry sorbet 1 liter (VEGAN option available) | 12,50€ |
| • mango-passionfruit sorbet fruit 1 liter | 12,50€ |
| • vanilla cookie dough ice cream 1 liter | 14,50€ |
| • chocolat chip choco ice cream 1 liter | 14,50€ |

Our menus are adaptable for vegans and kids.

The delivery costs will be calculated according to the size of your order.

If you have any questions do not hesitate to contact us.

Home-made apéro

- Guacamole approx. 175 gr. | salsa approx. 450 gr. | tortilla chips approx. 360 gr. €18,50
- Hummus approx. 360 gr. | marinated olives approx. 360 gr. | muhammara approx 400 gr. | bread €22,50
- Home-marinated fêta cheese approx. 250 gr. €7,80
- Garlic-herb butter approx. 150 gr. | bakers bread €9,90
- 1 Bakers bread €2,50
- 10 canapes | mousse of goatcheese | nut | garnish €27,50
- 10 canapes | salmon rilette | capers | garnish €27,50
- 10 canapes | smoked duckbreast | chutney | garnish €27,50
- 10 canapes | avocado cream | smoked nuts | garnish €27,50

Platters: Each platter serves about 10-15 personnes

Mediterranean apéro platter €78,- per platter

To spread: muhammara approx. 400 gr, herb butter approx 150 gr, houmous approx 360 gr. and baba ganoush approx 360 gr.

to munch: marinated fêta cheese approx 250 gr, marinated olives with marinated and dried tomatoes approx 360 gr, sesame sticks and 2 breads.

Mountain platter €88,- per platter

Charcuterie 100% homemade (Jamaican lomo | peppered lomo | coppa chorizo | dried ham | Dutch lard), Mont d'or de Vacherin, or other baked cheese from the oven. ' 2 baguettes and crudités.

Cheese platter 3-5 types €78,-

Tomme | reblochon | goatcheese | abundance | blue cheese | bread | chutney | fruit | nuts

Asian platter 100% homemade €88,-

- crispy springrolls 15 pcs
- steamed won-tons 15 pcs
- asian salad 15 pcs
- sauce

Home-made entire pâté in pastry from porc €75,-

Home-made pâté in pastry from porc approx. 2350 gr.

green salad, garnish and vinaigrette. Price based on porc meat. Other fillings are available on demand.

Chef's choice

Please order only one meal per day per group.



Chefs choice 1 €37,50 p.p.

Starter: French onion soup | cheese croûtons

Main: Filet mignon of porc wrapped in bacon | herb red wine sauce

Dessert: Tarte tatin | apple | whipped cream | vanilla ice-cream

Chefs choice 2 €43,50 p.p.

Starter: Smoked duckbreast | hazelnut and root salad | apple reduction

Main: Provencal haddock | rosemary, lemon, white wine | slowcooked | vermouth sauce

Dessert: French cobbler pie | fruits | sorbet | biscuit | fruit sauce

Chefs choice 3 €52,50 p.p.

Starter: Smoked salmon tartar | cream of yuzu, citrus and dill | antiboise sauce | fried capers

Main: Surf & Turf: grilled and marinated veal | prawn skewer | bouillabaisse sauce

Dessert: Vanilla pannacotta | red fruit sauce | nut crumble | meringue

Chefs choice VEGAN €43,50 p.p.

Starter: Courgette and mint soup | mildly spicy | crème fraîche | garnish

Main: tasting of falafel, harthy muffin with olives and vegetables and spinach borek

Dessert: Cake with abricot, lemon and rosmar | ice cream | decoration

All of our mains are served with a starch; rice, barley or preparation of potatoes and market vegetables.