TOUJOURS

URBAN FRENCHY BISTRO

- DINNER -

BITES & STARTERS

FISH

Oysters. *6 pcs.* 18
Ierse Oesters (Zeeland) - Rode Wijn Vinaigrette - Laos saus

Tuna Tartare. 15
Tonijn Tartaar - Avocado - Bosui - Ponzu

Breton Fish Soup. 15
Franse Vissoep - Mosselen - Gamba - Zeebaars

Half Lobster. 25
Halve Canadese Kreeft - Salade

FINGERFOOD

Brioche. *Geserveerd met dips* 6

Old Amsterdam Cheese Fingers. *8 pcs. - Kaastengels* 8

Dutch Meatballs. *6 pcs. - Bitterballen* 6

Crispy Spicy Chicken Wings. *Gefrituurde Kipvleugels* 8

Shrimp Croquettes. *4 pcs. - Garnalenkroketjes* 10

Loaded Pulled Pork Nachos. *Cheddar Chorizo Saus* 10

Crispy Fried Zucchini. 5

SHARING IS CARING

Royal Charcuterie.
Serranoham - Truffel Salami - Beef Tataki - Pulled Pork - Cold Cuts
12.5 p.p

Sharing Platter.
Sushi roll - Oesters - Serranoham - Surprise Cold Bar
15 p.p

Luxury Sushi & Sashimi Platter.
Spicy Tuna - Spicy Vega - Surf & Turf - Tonijn Tataki - Zalm Tataki - Nigiri Flamed Seabass - Oesters
20 p.p

SUSHI ROLLS *(Toujours modern fusion sushi rolls - 8 pcs.)*

Spicy Tuna. 13
Tonijn - Sriracha - Avocado - Komkommer - Sesam

Rainbow. 13
Tonijn - Zalm - Avocado - Komkommer

Surf & Turf. 13
Steak - Gefrituurde Ebi - Avocado

Seared Salmon. 13
Geschroeide Zalm - Avocado - Komkommer - Unagi - Wasabi

Seared Seabass. 13
Geschroeide Zeebaars - Avocado - Komkommer - Yuzu

California. 8
Komkommer - Avocado - Krab - Masago

Crispy Gamba. 8
Gefrituurde Ebi - Avocado - Panko

Spicy Vega. 10
Gebrande Paprika - Sriracha - Tamago - Komkommer - Avocado - Sesam

NIGIRI *(Toujours taste on Japanese classic rice delights)*

Torched Wagyu Truffle Beef. *5 pcs.* 15
Geschroeide Wagyu Steak - Truffel

Torched Wagyu Foie Gras. *5 pcs.* 15
Geschroeide Wagyu beef - Foie gras

Tuna. *5 pcs.* 10
Tonijn - Unagi - Bosui

Flamed Seabass. *5 pcs.* 10
Zeebaars - Yuzu - Bosui

SALADS

Salad Tataki Beef. 15
Filet Mignon - Cashew - Taugé - Teriyaki - Paddenstoelen

Salad Caesar. 15
Gegrilde Kip - Ansjovis - Grana Padano - Gekookt Ei - Bacon

MAINS

SIGNATURE MAIN DISHES

Côte de Boeuf. *2 pers. circa 800 gr* **80**
Rib eye met Been - Beurre de Paris - BBQ Saus - Zomertruffel Aardappel Mousseline
Bone-in Rib eye - Beurre de Paris - BBQ Sauce - Summer Truffle Mashed Potatoes

Seafood Spaghetti. *2 pers.* **75**
Halve Canadese Kreeft per 2 pers. - Mosselen - Gamba's - Calamaris
Half Canadian Lobster for 2 pers. - Mussels - Gamba's - Calamaris

Surf & Turf. *2 pers* **95**
Halve Canadese Kreeft per 2 pers. - Côte de Boeuf - Beurre de Paris - BBQ Saus
Half Canadian Lobster for 2 pers. - Bone-in Rib eye - Beurre de Paris - BBQ Sauce

MEAT

Steak Frites. **25**
Flat Iron Steak - Madeira Jus - Bacon - Friet

Tenderloin. **30**
Ossenhaas - Truffel Jus - Aardappel Mousseline

Burger & Fries. **17**
MRIJ Beef - Cheddar - Bacon - Tomaat - Ui - Friet

Grilled Chicken. **17**
Kippendij - Risotto - Groene Asperges - Zomertruffel - Paddenstoelen - Bacon

** Supplement Foie Gras € 5,-*

VEGA

Risotto. **25**
Paddenstoelen - Zomertruffel - Burrata - Parmezaan Crisp

FISH

Tuna Tataki Steak. **22**
Egg noodles - Teriyaki - Paksoy

Seabass. **25**
Knoflook Mousseline - Groene Asperges - Citroen -

Whole Lobster. **50**
Kreeft - Chili Limoen Boter -

SIDES

Classic Fries. **4.5**

Truffle Garlic Parmesan Fries. **6**

Chorizo Cheddar Cheese Fries. **6**

Mixed Salad. **4.5**

AFTER DINNER

DESSERTS

Oreo Cheesecake. 6
Churros & Nutella creme. *Vanille Ijs* 6
Red Velvet Cake. 6
Carrot Cake. 6
Dark Chocolate Ganache Cake. 6
White Chocolate Champagne Raspberry Cake. 6
Grand Dessert. *Min. 2 pers.* 25

* *Bol ijs / ice cream supplement 2 EUR*

COCKTAILS

Classics

Espresso Martini. *Ketel One Vodka - Kahlua - Espresso* 12
Elderflower Negroni. 10
Gin - Elderflower St. Germain - Campari
Pornstar Martini. 12
Passion Fruit - Vodka - Cremant - Egg White
Spicy Margarita. *Tequila - Cointreau - Lime* 10
Moscow Mule. *Ketel 1 Vodka - Ginger Beer - Lime* 9
Aperol Spritz. *Aperol- Cremant - Perrier* 8
Limoncello Spritz. *Limoncello - Cremant - Perrier* 8

Toujours Specials

Frozen Strawberry Daiquiri. *Bacardi - Lime - Strawberries* 10
Mango Coconut Daiquiri. *Malibu - Coconut - Mango* 10
Hennessy Ginger. *Hennessy VS - Ginger Ale - Lime* 12
Berry Bramble. 10
Tanqueray Gin - Lime - Sugar - Creme de Cassis
Cointreau Mule. *Cointreau - Ginger Beer - Lime* 9

TASTY DRINKS

Sauternes. 6.5
Pedro Ximenez. 6
Port Bin 27. 5
Limoncello. 5
Special Coffee. 8
Irish - French - Spanish - Italian - Kiss of Fire

FRENCH DRINKS

Cointreau. 4
Grand Marnier. 4.5
Dom Benedicte. 4
Poire Williams. 6
Chartreuse. 6
Armagnac. 5
Pastis 51. ..... 4.5
Ricard. 4
Calvados VS. 4
Calvados VSOP. 5

COGNAC

Hennessy VS / XO. ..... 6 / 20
Pierre Ferrand 1er Cru / 10 Generations. 8
Remy Martin VSOP / Cellar 16. ..... 6 / 9
Remy Martin Club / XO. ..... 15 / 20