FOOD MENU

Every day from 16:00 to 22:30

-BITES TO SHARE-

MIX OF MARINATED FRENCH OLIVES	30
MEDITERRANEAN EGGPLANT DIP	50
MUSHROOM CASSOLETTE, with galic & parsley	35
HOMEMADE PORK RILLETTES	50
HOMEMADE FRENCH PORK PÂTÉ	60
HOMEMADE FOIE GRAS on toast	50
SAUSAGE TAPAS with mustard	40
BLOMMING ONION with spices & sauce	30
GOUDA CHEESE, mustard & celery salt	45
OVEN BAKED CAMEMBERT Honey & rosemary	150

-PLANCHETTES-

IMPORTED FRENCH SAUCISSON	100
SELECTION OF CHEESES	150
ASSORTED COLD CUTS	150
MIX PLATTER OF COLD CUTS & CHEESE	190
IBERIAN HAM 24 months Blazquez	190

-CROQUES, CROQUETTES & FRITES-

CROQUE MONSIEUR ham & cheese toasty	45
CROQUE MADAME (Croque MR. + an egg)	55
HAM & CHEESE CROQUETTES	45
BELGIAN FRIES	30

Le Café des Stagiaires

-LA PIZZAAAA-

MARGUERITE olives & basil	60
REINE ham, olives & mushroom	80
PARMA parma ham & arugula	90
PEPPERONI salami & onions	80
ROYALE Emmental, ham & olives	90

-PASTA-

LASAGNA ALLA BOLOGNESE & mixed salad	80
GRATIN DE COQUILLETTES AU JAMBON Gratinated pasta, ham & Cheese	80
SPAGHETTI ALLA CARBONARA	80
PENNE AL SALMONE	90
SPAGHETTI ALLA BOLOGNESE	90

-MAIN COURSES-

IMPORTED AUSTRALIAN BEEF STEAK & fries, black pepper sauce	160
CHICKEN SAUSAGE, mashed potatoes & gravy	80
VEGETABLE TIAN Eggplant & zucchini in tomato sauce	60

-SALADS & SOUP-

WARM GOAT CHEESE SALAD, Apple, Cranberry & lettuce	65
HOMEMADE VEGETABLE SOUP	35

-DESSERTS-

VANILLA CREME BRULEE	40
CHOCOLATE FONDANT & homemade whipped cream	40

Le Café des
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