

DINNER MENU

STARTERS

Baguette with Three Spreads	8,50
Camembert from the oven 	11,50
<i>Prepared with white wine, garlic, black pepper and olive oil Served with bread. Extra bread: + €2,-</i>	
Beef Tenderloin Skewers (2 pcs.)	13,00
<i>Served with pepper sauce and bread</i>	
Mildly Spiced Meatballs (6 pcs.)	9,50
<i>In garlic tomato sauce Served with bread</i>	
Chicken Jewels (6 pcs.)	9,50
<i>With garlic tomato sauce Served with bread</i>	
Crevettes Papillon (6 pcs.)	11,50
<i>King prawns with a lightly spicy marinade of garlic, red peppers and fresh herbs Served with bread</i>	
Escargots (6 pcs.)	11,50
<i>French snails in herb butter Served with bread</i>	
Beef Carpaccio	16,50
<i>Thinly sliced beef tenderloin with pine nuts, capers, sun-dried tomatoes, mixed lettuce and Parmesan cheese</i>	
Smoked Salmon Carpaccio	16,50
<i>With capers, yoghurt dressing, dill, lemon, apple and onion</i>	
Green Olives 	4,00

DINNER MENU

SOUP

French Onion Soup  9,00

*With garlic croutons, gratinated with three French cheeses. Served with bread
Butter available on request*

Soup of the day 9,00

*Please ask your server
Served with bread
Butter available on request*

SIDE DISHES

Crunch Fries 7,50

Served with Zaanse mayonnaise

Crunch Fries Truffle Cheese 9,50

Served with truffle mayonnaise and Parmesan cheese

Grilled Vegetables 7,50

Served with bread

KIDS MENU

Croquette with Crunch Fries 9,50

*Served with applesauce
With ketchup and mayonnaise*

Chicken with Crunch Fries 9,50

*Served with applesauce
With ketchup and mayonnaise*

DINNER MENU

KAASFONDUE

Cheese Fondue 26,50


*Cheese fondue with three types of French cheese
Served with charcuterie, crudités, bread and salad*

Roquefort Cheese Fondue 29,50

*Cheese fondue with three types of French cheese & Roquefort
Served with charcuterie, crudités, bread and salad*

Truffle Cheese Fondue 31,00

*Cheese fondue with three types of French cheese & truffle
Served with charcuterie, crudités, bread and salad*

 *Vegetarian? Served with roasted vegetables instead of charcuterie*

OVEN DISHES

Tartiflette 22,50


*A baked dish with potatoes, onion, garlic, bacon and
crème fraîche. Prepared with Reblochon cheese and
our mix of three French cheeses. Served with salad*

Escalope Savoyarde 28,50

*A baked dish with turkey fillet and onion in poultry broth
Gratinated with Reblochon cheese
Served with salad and crunch fries*

Croziflette 21,50


*Made with crozets, a pasta specialty from the
Savoie region. Prepared with vegetables, bacon,
crème fraîche and a blend of three different French cheeses*

Vegetable Lasagna  18,50

*Lasagna with mixed vegetables
in a tomato sauce with Parmesan cheese
Gratinated with three French cheeses from
the Haute-Savoie region*

DINNER MENU

MAIN COURSES

- Coq au Vin** 29,50
A classic French stew with chicken, bacon, onion, mushrooms, garlic and red wine
- Raclette Burger** 24,95
*A 100% beef burger with tomato, mixed lettuce, bacon and sweet-and-sour red onion
Topped with melted French raclette cheese
Served on a crispy burger bun
with crunch fries and salad*
- Vegetarian Raclette Burger**  24,95
*A vegetarian burger with tomato, mixed lettuce and sweet-and-sour red onion
Topped with melted French raclette cheese
Served on a crispy burger bun
with crunch fries and salad.*
- Tomahawk** (2 persons) 78,00
*Served with pepper sauce and mushroom sauce
Served with roasted vegetables and crunch fries
Preparation time approximately 45 minutes*
- Ribeye** (300/350 gr.) 36,50
*Beef with rich marbling,
providing tenderness and full flavour
Served with roasted vegetables and crunch fries*
- Salmon Fillet** 23,50
*Pan-fried salmon with yoghurt mayonnaise
Served with seasonal vegetables and crunch fries*
- Fish and Chips** 21,50
*Breaded cod fillet
Served with ravigote sauce,
crunch fries and salad*

DINNER MENU

DESSERTS

Crème Brûlée 8,50

A French custard with cream and vanilla

Dame Blanche 9,50

Vanilla ice cream with chocolate sauce and whipped cream

Mousse au Chocolat 9,50

Nougat Glacé 11,50

*A classic dessert from French cuisine
Semi-frozen nougat parfait with honey,
caramelised nuts and red berries*

Banana Moelleux 10,50

Banana cake with blueberry compote and vanilla cream

Three Scoops of Ice Cream 7,50


with Whipped Cream. Ask for the available flavours

Cake with Whipped Cream 5,50

Plateau de Fromages 12,50

*A tasting selection of traditional cheeses from
the Haute-Savoie region*

Served with grapes, dates and fig compote

 Lactose Intolerant?

We offer sorbet ice cream and can serve the banana cake without vanilla cream

THE FRENCH CHEESE BLEND OF VOILÀ

In several dishes on our menu, you will see the phrase “three French cheeses”. This is an exclusive cheese blend, specially selected by Voilà, consisting of Meule de Savoie, Beaufort and Comté. These mountain cheeses are sourced directly from the Haute-Savoie region from Fromagerie Annecienne. We grate the cheeses in-house to ensure that the aromas, texture and character of each cheese are fully preserved and expres.

Meule de Savoie

This is a traditional raw milk cow’s cheese from the Haute-Savoie region, comparable to Gruyère, known for its firm yet melting texture and fruity, nutty flavour. This pressed cooked cheese is aged for 4 to 15 months, has a golden-yellow rind and is perfect for fondues, cheese platters or salads.

Beaufort

This is a premium raw milk hard cheese from the Haute-Savoie region, often called “the king of mountain cheeses”.

Beaufort is made from the milk of Tarine or Abondance cows.

The cheese has an ivory colour, a nutty and floral flavour, and a smooth texture.

Beaufort is aged for 6 to 18 months..

Comté

Comté is a renowned French hard cheese from the Jura region.

The cheese is made from raw cow’s milk from Montbéliarde or Simmental cows. It is known for its rich, nutty and aromatic flavour, which becomes more intense as the cheese matures.

This cheese is aged for a minimum of 4 months and up to 24+ months.

LUNCH MENU

BREAD

Croque Monsieur 10,50

Toasted bread with ham, a blend of three French cheeses and creamy béchamel sauce. Served with salad
Choice of white or brown bread

Croque Madame 11,50

Toasted bread with ham, a blend of three French cheeses, creamy béchamel sauce and a fried egg. Served with salad
Choice of white or brown bread

Bread with 2 Croquettes 12,50

Served with Maille/Dijon mustard mayonnaise
Choice of white or brown bread

Raclette Baguette 9,50

Baguette with ham and grilled French raclette cheese

Beef Carpaccio Baguette 16,50

Baguette with thinly sliced beef tenderloin, sun-dried tomato, mixed lettuce, Parmesan cheese, pine nuts and capers

Smoked Salmon Baguette 16,50

Baguette with capers, yoghurt dressing, dill, lemon, apple and onion

Roasted Vegetables 11,50

With three types of baked French cheese
Served with white or brown bread and butter

Plain Omelette 10,00

Three whisked eggs served with white or brown bread
Served with butter and mixed lettuce

Optional extras:

- Ham + €1,-
- French cheese blend + €2,-
- Salmon + €4,-

LUNCH MENU

HAMBURGERS

Raclette Burger

24,95

*A 100% beef burger with tomato, mixed lettuce, bacon and sweet-and-sour red onion
Topped with melted French raclette cheese
Served on a crispy burger bun
with crunch fries and salad*

Vegetarian Raclette Burger ♻️

23,95

*A vegetarian burger with tomato, mixed lettuce and sweet-and-sour red onion
Topped with melted French raclette cheese
Served on a crispy burger bun
with crunch fries and salad.*

SALADS

Salade niçoise

18,50

*A classic French salad originating from the city of Nice
With tuna, free-range boiled egg, green beans, baby potatoes, olives, tomato and onion
Served with yoghurt dressing*

Caesar Salad

16,00

*With chicken fillet, bacon, free-range boiled egg, garlic croutons and Parmesan cheese
Served with anchovy-garlic dressing*

Salade Chèvre Chaud ♻️

17,50

*With warm baked goat cheese
Served with honey, walnuts, pine nuts, onion, cucumber and tomato
With French dressing*

LUNCH MENU

SOEP

French Onion Soup  9,00

*With garlic croutons, gratinated with three French cheeses.
Served with bread. Butter available on request*

Soup of the day 9,00

Please ask your server

Served with bread. Butter available on request

CHEESE FONDUE

Cheese Fondue 26,50

*Cheese fondue with three types of French cheese
Served with charcuterie, crudités, bread and salad*

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*Cheese fondue with three types of French cheese & truffle
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OVEN DISHES

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crème fraîche. Prepared with Reblochon cheese and
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Escalope Savoyarde 28,50

*A baked dish with turkey fillet and onion in poultry broth
Gratinated with Reblochon cheese
Served with salad and crunch fries*

Croziflette 21,50

*Made with crozets, a pasta specialty from the
Savoie region. Prepared with vegetables, bacon,
crème fraîche and a blend of three different French cheeses*

LUNCH MENU

KIDS MENU

- Croquette with Crunch Fries** 9,50
*Served with applesauce
With ketchup and mayonnaise*
- Chicken with Crunch Fries** 9,50
*Served with applesauce
With ketchup and mayonnaise*

SIDE DISHES / TO SHARE

- Crunch Fries**  7,50
Served with Zaanse mayonnaise
- Crunch Fries Truffle Cheese**  9,50
Served with truffle mayonnaise and Parmesan cheese
- The dishes below are served with bread*
- Beef tenderloin skewers** (2 pcs.) 13,00
With pepper sauce
- Mildly spicy meatballs** (6 pcs.) 9,50
In a garlic tomato sauce
- Chicken bites** (6 pcs.) 9,50
With garlic tomato sauce
- Crevettes papillon** (6 pcs.) 11,50
*Prawns with a lightly spicy marinade of garlic,
red peppers, and fresh herbs*
- Escargots** (6 pcs.) 11,50
French snails in herb butter
- Camembert from the oven**  11,50
*Prepared with white wine, garlic, black pepper,
and olive oil. Served with bread.
Extra bread: + €2,-*

BAR BITES

Charcuterie	17,50
<i>A selection of fine cured meats from the Savoie region</i>	
Plateau de Fromages 🌿	16,50
<i>A tasting selection of traditional cheeses from the Haute-Savoie region served with grapes, dates and fig compote</i>	
Camembert from the oven 🌿	11,50
<i>Prepared with white wine, garlic, black pepper and olive oil. Served with bread. Extra bread + €2,-</i>	
Beef Tenderloin Skewers (2 pcs.)	13,00
<i>Served with pepper sauce and bread</i>	
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Escargots (6 pcs.)	11,50
<i>French snails in herb butter. Served with bread</i>	
Nachos	11,95
<i>Gratinated 🌿 With 3 types of French cheese Served with guacamole, salsa dip and jalapeños</i>	
Baguette with 3 Spreads	8,50
Bitterballen (8 pcs.)	8,50
<i>Dutch crispy beef ragout bites</i>	
Dutch mixed fried snacks (8 pcs.)	8,50
Crunch Fries 🌿	7,50
<i>Served with Zaanse mayonnaise</i>	
Crunch Fries with Truffle Cheese 🌿	9,50
<i>Served with truffle mayonnaise and Parmesan cheese</i>	
Green Olives 🌿	4,00