



# Au Vieux Saint Martin

## Suggestions

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Zealand Mussels cooked au gratin, fennel	20,00
Fish soup with its rust (A must taste!)	15,00
Homemade pheasant terrine, toasts	22,50
Vegetarian Gourmet Plate	19,00
Vol-au-vent (farm chicken), French fries	25,25
Meatballs from Liege, mashed potatoes	24,75
Poitou Rabbit with the Kriek Boon, steamed potatoes	27,00
Pavé of Scottish Salmon roasted with sorrel, floret, mashed potatoes	25,25
Fish and chips "Goodwood" (fried cod), rémoulade sauce	26,50
Flemish beef stew with Boon gueuze on mustard toast, French fries	25,25
Pork kidneys with mosterd sauce, French fries	24,25
Lamb Navarin with seasonal vegetables	24,75
Strip loin steak, cooked "à la minute", French fries, bearnaise sauce	28,75
Château Valcombe, Epicure 2014-15, AOC, Côtes du Ventoux, BIO / Mannaerts	
Glass	7,75
50 cl	24,00
75 cl	37,00
Château de Bel Air, Lalande Pomerol, 2014	37,5 cl 26,00
Rivetti Barbera d'Alba Superiore, 2016	35,00
Château Fonbel, St Emilion Grand Cru, 2014	
glass	10,50
75 cl	52,50
Couvent des Jacobins, Bourgogne rouge, Maison Louis Jadot, M.D., 2015-16	43,50
Crozes Hermitage, Côtes du Rhône A-C, Jaboulet Aîné, « Les Jalets », M.D., 2015-16	47,00
Les Têtes Blanches, Loire, bio/naturel, 2017	30,00
Château Cambon, Beaujolais nature, 2017	39,00
Nipozzano Riserva Chianti Rufina, 2015	43,50
Château Labégorce, Margaux, M.C., 2015	89,00