



Au Vieux Saint Martin

Suggestions

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Homemade rabbit terrine, toasts	22.50
Tomatoes with cooked Salmon, Vincent sauce	23.50
Salad with bacon pieces, Stilton cheese	22.00
Niçoise Salad with fresh Gibraltar Tuna	24.50
Cold Veal brain, Remoulade sauce	21.50
San Daniele Ham with season's salad	24,00
Vegetarian Gourmet plate	19,00
Vol-au-vent (farm chicken), French fries	25.25
Pavé of Scottish Salmon roasted with sorrel, floret, mashed potatoes	25.75
Fish and chips "Goodwood" (fried cod), Rémoulade sauce	27.50
Lamb Navarin with seasonal vegetables	24.75
Roastbeef, potatoes salad	24.50
Flemish beef stew with Boon gueuze on mustard toast, French fries	25.75
Strip loin steak, cooked "à la minute", Béarnaise sauce, French fries,	28.75
Plate of Belgian Raspberries, vanilla ice cream	13.00
Ch. AD. Rosam, rosé claret, 2017 Glass - 50cl - 75cl	6 - 18 - 27.50