

## DINNER

### STARTERS

<b>Oysters Classic</b> (per 1, 6 or 12)	€ 3,50 /pc
<b>Charcuterie Brandt &amp; Levie</b>	€ 14,75
Dried Sausage with Fennelseeds, Lavender, Coppa & Pork Rilette	
<b>Roasted Crispy Pork Belly</b>	€ 12,50
Kimchi Mayonnaise, Spring Onion, Casave Crisps & Nori.	
<b>Steak Tartare</b>	€ 13,50
Truffle Mayonnaise, Quail Egg, Old Cheese Crumble & Toast	
<b>Tuna Tartare</b>	€ 13,50
Avocado, Wasabi Mayonnaise & Papadum	
<b>(v) Grilled Portobello</b>	€ 8,50
Taleggio Cheese, Nuts Crumble, Balsamico Syrup & Mixed Salad.	
<b>(v) Creamy Chestnutmushroom Soup</b>	€ 6,50
With bread & butter.	

### 3-COURSE MENU

#### *Chef's Choice*

Three Courses of Our Specialties.  
Vegetarian is also possible.

€ 34,95

### SALADS

	Petite / Grande
<b>Caesar Salad</b>	€ 12,50 / € 17,50
Marinated Chicken, Parmesan Cheese, Croutons & Poached Egg.	
<b>Spinach Salad (v)</b>	€ 12,50 / € 17,50
Goat Cheese, Dates, Mixed Nuts, Roasted Beetroots Black Olives & Raspberry-Rosemary Vinaigrette.	

WiFi: *Lenouveauriche*  
CODE: *Riche1883!*

### MAIN COURSES

<b>Smoked Sticky Calf Ribs</b>	€ 18,50
Sticky BBQ-sauce & Cucumber Relish	
<b>Lamb Chops</b>	€ 21,50
With a Green Herb Crust, Pea/mint-salsa, Candied Vine Tomatoes & Tarragon Jus de Veau Sauce	
<b>Black Angus Bavette Steak (160 gr.)</b>	€ 21,00
With French bordelaise sauce.	
<b>Black Angus Bavette Steak (250 gr.)</b>	€ 23,50
With French bordelaise sauce.	
<b>(v) Truffle Risotto</b>	€ 19,50
Wild spinach, pecorino cheese, pine nuts.	
<b>(v) Papardelle</b>	€ 19,00
Creamy Chestnut Mushrooms Sauce & Bacon	
<b>Plat du Jour</b>	
Please ask our staff for the Plat du Jour	

*Check our wine menu for  
a lovely wine pairing!*

### SIDE DISHES

<b>Fries</b>	€ 4,50
With Mayonnaise	
<b>Sweet Potato Fries</b>	€ 4,50
With Truffle Mayonnaise	
<b>Gratin</b>	€ 4,50
Thin potato slices, cream & cheese	
<b>Seasonal Vegetables</b>	€ 4,50
Grilled & Fresh	

### DESSERTS

<b>Apple Pie</b>	€ 4,50
Home made	
<b>Pie of the Day</b>	€ 4,50
Please ask our staff for the Pie of the Day	
<b>Chocolate Lava Cake</b>	€ 8,00
Cocos Crumble, Bourbon Vanilla Ice, Salted Caramel Sauce.	
<b>Mixed Cheese Platter - 'De Kaaskamer'</b>	€ 14,75
A selection of 4 special French Cheeses.	
<b>Riche Digestives Tasting</b>	€ 9,50
Coffee or Tea with 7 French Digestives.	
<b>French, Spanish, Italian or Irish Coffee</b>	€ 7,50
<b>Dessert Wine</b>	
Pioneiro Moscatel de Setubal 2014	€ 8,00
Chambers Rosewood Rutherglen Muscat	€ 8,00