La Douzaine oesters & wijn

La Douzaine Oyster Deals:

- 3 Fine de Claires + Silvaner Riesling - 12
- 3 Creuses + Silvaner Riesling - 15
- Tasting of 6 Oysters - 25*

(* + a glass of *Silvaner Riesling* for 5,-)

La Douzaine Menu - 37,5

3 Fine de Claires
Bisque
Moules Frites
Vanilla ice

Huîtres / Oysters (*With mignonette and lemon)*

- Fine de Claires – Normandie – FR – 2,5
- Creuses – Yerseke - Zeeland – NL – 3,6
- Salgado – Westcoast – PT – 4,60
- Irish Mor – Westcoast IRL – 5,0
- Utah Royale – Utah Beach Normandie - FR – 5,25
- Dutch Flip - Oosterschelde - Zeeland - NL - 5,5
- Zeeuwse Platte - Oosterschelde - Zeeland - NL -5,75

Toppings (*+1,5)*

- *Ask our staff for today's toppings*

Bites

- 'Olaf Brood' with French Salty Butter – 5
- 'Olaf Brood' with anchovy, shallots and parsley - 9
- Crevettes - 9
- Frites + Mayo - 6
- 'Holtkamp's' Shrimp croquettes (2) with bread - 12
- Paté artinsanal with bread & pickels - 12
- Smoked Almonds - 4
- Olives - 4

Starters

- Bisque – 9
- Beetroot bruschetta (vgn) - 9
- Brioche (Foie de Canard + Eel + La Douzaine sauce)- 12,5
- Coquilles - (chevice style with pomegranate-ponzu) – 12
- Gamba carpaccio – 9
- Rillette du procureur artisanal+ bread & pickles - 12

Mains

- Mussels (butter) – 14 - (+ frites + 5) - (+nduja +2,5)
- Pasta Anchovies Al Pepe - 14
- Roasted Cauliflower - 12 (vgn)

Sides

- Frites + Mayo - 6
- Little Gem + caesar dressing + parmesan - 6

Desserts

- Affogato (Espresso - Vanilla Ice) - 6
- Affogato La Dousi(Espresso – Vanilla Ice – Whisky Dousi) – 9
- Cheese platter - 14
- Tarte Tatin + Vanilla Ice - 9
- Vanilla ice - 4

Canned Fish *(Jose Gourmet (PT)* **+ bread** *(Olaf Brood)*

- Sardines (olive oil & lemon) – 9
- Sardines in tomato sauce – 12
- Sardines in Azores butter - 12
- Small Sardines in Brava Sauce - 12
- Mackerel fillets in moqueca sauce - 15
- Mackerel fillets in curry sauce - 15
- Trout fillets in curry sauce - 15
- Calamares picantes in ragout sauce– 12
- Pâté of : Sardines - or - Tuna – 9
- Pickled Mussels - 12

-< Ask our staff for the current availability >-

Vins – Bulles (glass / bottle))

- Brut – Château de Montgueret – FR – Saumur – 7,5 / 37,5
  Chenin, Grolleau, Chardonnay, Cab Franc = crisp, floral, light, , dry
- Cava - Jazz Nature - Castel Saint Antoni - SP - (N) - 8,5 / 42,5
  Macabeo, Xarel-lo, Parellada = citrus, saline, almond, fresh, clean
- Crémant de Bourgogne – Domaine Méchant - FR – AOC – 9,5 / 47,5
  Pinot Noir (Blanc de Noir) = red apple, brioche, creamy, delicate red fruit
- Crémant BdB - 3B - Filppa Pato - PT - Bairrada – 9,5 / 47,5
  Bical, Maria Gomes & Cercial = lemon, minerality, subtle brioche, medium & crispy finish
- Crémant Brut - Frieden Berg - DE - Mosel - 8 / 40
  Elbling = crispy, green apple, lemon, mineral, delicate,
- Crémant de Limoux - Mouscaillo - Brut Nature - FR - (N)- - - / 52,5
  Chardonnay/CheninBlanc/Pinot Noir) = green apple, mineral, bone-dry
- PetNat – Raging Bull - Les Infiltrés – FR – Loire (N) - 9,5 / 47,5
  Chenin Blanc = funky, pear, cloudy-textured, tangy, wild
- Champagne BdB – Pernet et Pernet – FR – --/ 80
  Chardonnay = citrus, chalky minerality, fine bubbles, toasty, refined

Vin Blanc - Zero

- Vendome - Sparkling- Mademoisselle - 0,0 - DE - 6 / 30
  Airen = pear, melon, peach, hint of lime, delicata
- Schneider aus dem Schneider - Schneider - DE- 0,5% - 6 / 30
  Müller-Thurgau, Muskateller en Scheurebe = floral, zesty, mild, off dry
- WB Zero - 0,5% - DE - Pfalz - 6 / 30
  Weissburgurnder = pear, green apple, almond, fresh

Vins blancs (glass / bottle)

- Bernhard – Rheinhessen – DE - 5,75 / 28,75
  Sylvaner Riesling = light, citrus, floral, crisp, subtle
- Muscadet - Sèvre et Main- La vie - Loire FR -(N) - 8 / 40
  Melon de Bourgogne = bone dry, green apple, citrus, crispy acidity
- Muscadet - Ekko 23- Loire - FR - (N) - 9 / 45
  Melon de Bourgogne = flinty, mineral, saline, oystershell, citrus zest, fresh
- Chateau de Castelnau - Picpoul AOP - FR - Languedoc- 7,5 / 37,50
  Picpoul de Pinet = lemon, seashell-minerality, zesty, light, refreshing
- Mathias Wolf - Grauerburgunder - DE - Pfalz - 7,5 / 37,5
  Grauburgunder (Pinot Gris) = stone fruit, pear, round, soft spice, mellow
- Sommer - Schiefer - AUT - 8 / 40
  Grüner Veltliner = white pepper, crisp, green apple, minerality
- Bodegas del Palacio de Fefiñanes - Rias Biaxas - ES - 10/ 50
  Albariño = peach, saline, citrus zest, aromatic, crisp
- Vinho Verde Loureiro –Quinta de Linhares -Douro Valley - PT – 7,5 / 37,5
  Loureiro = citrus, green fruit, floral, light & refreshing
- Esprit de Cres Ricard - FR - Languedoc - 7 / 35
  Marsanne / Roussane = apricot, pear, honeyed, soft acidity
- Touraine - Les Eglantines – FR – Loire – 7,5 / 37,5
  Sauvignon Blanc = gooseberry, grassy, citrus, zippy, herbacious
- Cheverny Blanc - Domaine de Montcy - Loire - FR - 10 / 50
  Sauvignon Blanc / Chardonnay = citrus, orchard, fruity, flinty, balanced, fresh
- Ippoglosso - Thibault Stephane - Loire - FR (N) - 8,5 / 42,5
  Chenin Blanc = honeyed, quince, mineral, dry, lemon

Vins blancs (glass / bottle)

- Itinéraire Bis - Les Infiltres - FR - Loire (N) - 9 / 45
  Chardonnay / Chenin = waxy, orchard fruit, subtle, oxidative note, textured
- Ivoire Blanche -Anjou AOC- Château Soucherie - FR - Loire - 9 / 45
  Chenin Blanc = flowery, fruity, mineral, woody, round finish
- Pasal de Esile - ES - Galicië - 9 / 45
  Godello = peach, apricot, flinty, zesty, medium bodied, and balanced acidity
- WB - Hensel – DE – Pfalz – 8 / 40
  Weissburgunder / Chardonnay = stone fruit, round, subtle, easy
- Limoux Blanc Domaine de Mouscaillo - FR - 8 / 40
  Chardonnay / Chenin / Mauzac = orchard fruit, waxy, mineral, balanced
- Chardonnay Boisé - South Emotion - Narbonne - FR - 8,50 / 42,5
  Chardonnay = buttery, vanilla, ripe stone fruit, creamy, toasty
- Ch - Hensel – DE – Pfalz – 9,5 / 47,5
  Chardonnay = full bodied, rich, ripe, oak-spice, round, weighty
- Rioja Blanco - Tentenublo – ES – (N) - 9,5 / 47,5
  Malvasia = waxy, honeyed, aromatic, textured, dry, savory
- Năn Verdejo- Bodegas Otero - DOP - ES - 8 / 40
  Verdejo = crispy citrus and soft tropical fruit , fresh and juicy
- Pouilly-Fumé – Cédric Bardin – FR – Loire – -- / 60
  Sauvignon Blanc = flinty, citrus, smoky-mineral, crisp, elegant
- (Petit Chablis) or Chablis – Les Malandres – FR – -- / 60 or 70
  Chardonnay = steely, green apple, mineral, lean, chalky
- Bourgogne / 18m / Petit Meursault / - FR - 65 / 80 / 80
  Chardonnay = citrus, subtle oak, creamy, balanced, classic

Vins rosés (glass / bottle)

- Fleur - Domaine de l'Amurigue - Côte de Provence - FR - 8,5 / 42,50
  Grenache/Cinsault/Syrah = peach, strawberry, delicate, Provençal-dry
- Luc Pirlet - Pays d'Oc- FR - 7 / 35
  Pinot Noir = pale pink, crisp, red berry, dry, floral

Vins rougés (chilled reds)

- Bacchus 3000 - Stéphane Thibault – FR – Loire (N) - 8 / 40
  Cabernet Franc = red currant, peppery, light-bodied, chillable, juicy
- Pisolino – Stéphane Thibault – FR – Loire (N) – 9 / 45
  Pineau d'Aunis = peppery, wild berry, savory, light, herbaceous
- Superglitzer - Renner Sistas - AU - Burgenland (N) - 8,5 / 42,5
  Blaufrankisch-Zweigelt-Pinot Noir-Rössler-st Laurent = dark berry, spicy, juicy, light-medium body, vibrant
- Featuring Stephán - Les Justices 1,5 Ltr Magnum - FR - Loire (N) - /70
  Cabernet Franc - Chenin Blanc = unusual red/white blend, red fruit, floral, textured, natural wine funk!

Vins Orange

- Vachnadziani - (Qveri)- GE - (N) - 7 / 35
  Rkatsitelli = tannic, dried apricot, tea-like, skin contact texture, savory
- Dona Leo - Altolandon - ES (N) - 9 / 45
  Muscat a petit grains = grapey, floral, aromatic, off-dry-leaning, perfumed

<< ask our book with last chance wines with a discount >>

Vins rouge

- Clavel – FR – Rhône – 6 / 30
  Grenache / Syrah / Carignan = juicy, peppery, herbal, medium-bodied
- Cru du Beaujolais - Domaine Du Chapitre Fleurie - FR - 8 / 40
  Gamay = light, fruity, floral, silky, fresh
- Clos Messemé - Emmanuel Haget - FR (N) - 8 / 40
  Cabernet Franc = herbaceous, tart-fruit, savory, structured
- Sp – Hensel – DE – Pfalz – 7,5 / 37,5
  Spätburgunder (Pinot Noir) = elegant, red-berry, light-tannin, delicate
- Bourgogne - Moillard Grivot - FR - Bourgonge - – / 52,5
  Pinot Noir = silky, red-cherry, earthy, refined, balanced
- Orbello - Coste della Lesia - DOC - IT - – / 50
  Nebbiolo = rose-scented, tart-cherry, austere, earthy
- Rioja Custero - Tentenublo– ES – Rioja Alavesa– (N) 9 / 45
  Garnacha, Tempranillo, Viura, Malvasía, Calagraño, Garnacha Gris, Graciano, Monastrell en Malvasía La Rioja = complex, spicy, rustic, savory, textured
- Rioja Tinto - Cifras - DOCA - ES - 8,5 / 42,50
  Grenache, Viura and Tempranillo = ripe, jammy, warm, soft tannin
- Alte Reben - Weingut Sommer - Burgenland - AUT - 8,5 / 42,50
  Blaufrankisch '22 = dark cherry, pepper, earthy spice, fine tannins

-< ask our book with last chance wines with a discount >-

Cidres (glass / bottle)

- Cidricchus - Cidre Original 5% - (33cl / 75cl) - 7,5 / 22,5
- Galipette 0,0% (33cl) 6,5
- Cidre Paysan 5% - Jérôme Forget - 6 / 30
- Poiree 5% (AOP) - Jérôme Forget - 7 / 35
- Schistre Extra Brut - Des Bouteilles à l'Amère - – / 35

Spirits / Other Drinks

- Pastis - Henri Bardouin - 7
- Vermouth - 7
- Cognac - Whisky - Gin - Wodka - 8
- Jenever (coastal or 'oude') - 6
- Gin Tonic / Bloody Mary / Wodka Kola - 12
- Shot - 3
- Shot with Oyster - 5,5

Coffee / Tea

- Espresso – 2,5
- Dubble Espresso – 3,5

- Lungo – 3
- Cappuccino – 3,5
- Cortado – 3,5
- Flat White – 3,5
- Latte – 3,5

- Thé – 3
- Thé de mente frais – 3,5

Beers

- Pils - Chateau Neubourgh (33cl)- 5,5% - 4,5
- Bloesem Blond – Gebrouwen door Vrouwen (33cl) – 6,2% – 6
- Gulpener - IPA - (33cl) - 5,5% - 6
- Korenwolf - Wit (33cl) - 6% - 6
- Lellebel – Blond - Eeuwige Jeugd (33cl) – 5,7% – 6
- Oesterstout - Scheldebrouwerij (33cl) - 8,5% - 6
- Geuze Oude Boon (37,5cl) – 7% – 8
- Saison Dupont Biologique – Brasserie Dupont (33cl) – 6,5% - 6
- Bloesem Bluf 0,5% – Gebrouwen door Vrouwen (33cl)– 4,5
- Pils - Gulpener 0.0% (33cl) – 4,5

Sodas

- **Fritz (20cl) - 4**
  Kola / Kola Zero / Orange / Lemon / Organic Apple / Rhabarber
- **Something Nothing (33cl) – 6**
  Cucumber // Yuzu // Hibiscus+Rose
- **Cultcha Kombucha (25cl) – 6**
  Apple + Ginger //Passionfruit + Citrus
- **Wilderland - Kombucha (25 cl) - 6**
  Kamille
- **Living Things - Prebiotic - (33cl) - 6**
  Raspberry & Pomgranate // Lemon & Ginger // Peach & Bloodorange
- **Mati - (33cl) - 4,5**
  Pure Yerba Mate, (contains caffeine) - contains no sugar/sweetners

- **Bar le Duc Sparkling Water (25cl /75cl) – 3,5 / 7**

La Douzaine oesters & wijn

Merci de visiter La Douzaine! A la prochaine.

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