

Menu 'des Copains' all-in 69

incl. 2 wines (or non-alcohol) water and Nespresso

This menu is only available on Sunday dinner & on Monday, for lunch and dinner.

We serve a changing three- courses menu including 2 glasses of wine or non-alcohol, water and followed by Nespresso. This menu is a fixed formula and cannot be settled or exchanged on it.

Food allergy - Unfortunately, we can no longer accommodate all dietary requirements. Please note that we cannot provide vegan dishes. In addition, the kitchen chefs work with a few ingredients as basic ingredients.

JACKSART

Have a look into our art gallery!
Be amazed by the finest art & paintings
Splashing off the wall like true statements!
Jacks Art is for sale

We are looking for new colleagues,
chefs and waiters. Are you or do you know
someone who fits into our team?
Please contact us by info@latrinite.nl

Shop

Books 37,50

Olive oil Masia el Altet 30

Tomasu sweet spicy soya sauce 25

Opening hours

restaurant la Trinité is open
from Friday to Monday for lunch & dinner.

We close dinner 23.30h.

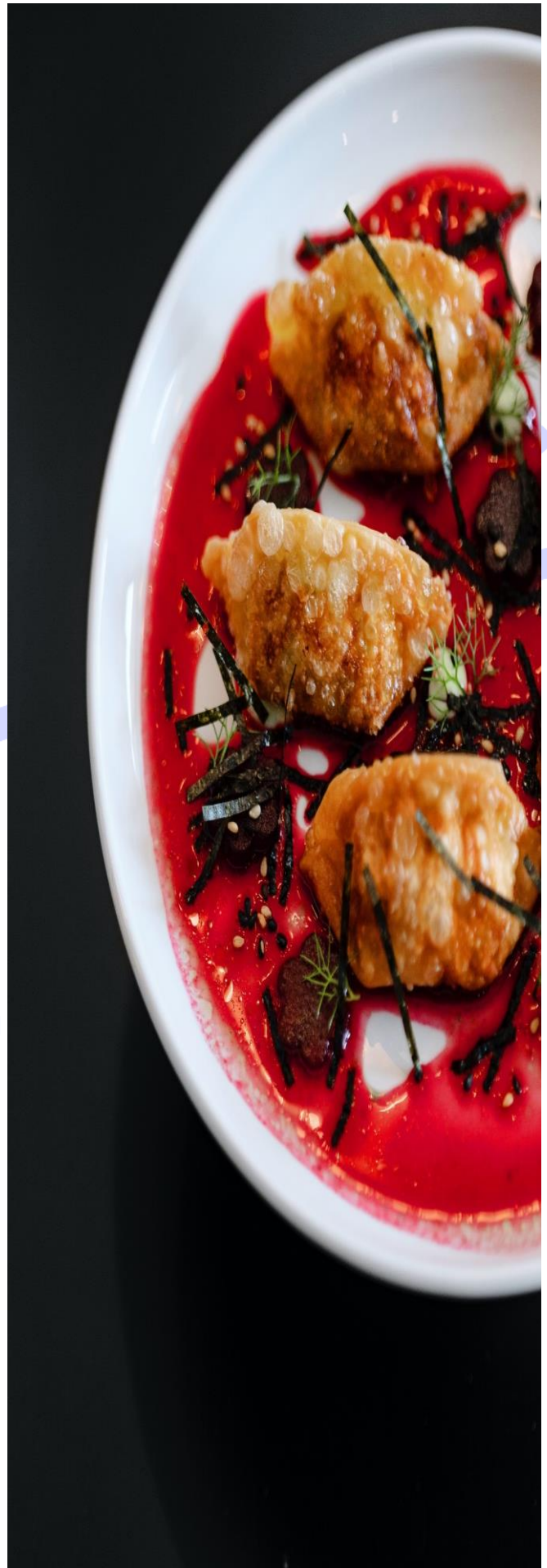
Thank you for your understanding.

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Welcome @la Trinité

Delicious food, wine by the glass and dining in good company. That is the gastronomic trinity of la Trinité!

We choose to bring a cuisine according to feeling and inspiration from the chef, this with daily fresh products according to market supply.

la Trinité carries contemporary cuisine expressing inspirations from around the world. Did you know that François and Evelyne have a great preference for the Oriental cuisine?

Apéro

Champagne Gosset extra brut 17

Bourbon Dream signature cocktail 16

Pornstar Martini 16

G & T Herbalist Belgian dry gin 16

Negroni 16

Virgin G & T Seedlip gin 16

Rebel Aper0%l 16

Sparkling BIO.0% jasmin verveine 9,5

Special beers

Wine by the glass 9,5

Caviar Impérial 10gr by Akef on ice 30

Caviar Impérial 10gr by Akef 36
buckwheat blini's, crème double
& Zeeland vodka



Chef François' special

Langoustine roasted 15 p.s.



Bites for sharing & Snacks

Irish Mór oyster served on ice 5,5 p.s

Focaccia & dip 4

Olives manzanilla anchoa 5

Edamame Cantonese flambé 9

Jámon proscuitto al tartufo 18

Pan con tomate 5 p.s

Tuna Ventresca & mojo verde 14

Red Beauty zalm woodfired & canapés 25

Foie gras 'Handsaeme' (100gr)
compote & croutons 18

Rilette van d'Oie (130gr) 'Handsaeme' 16

Shrimps tempura slightly spicy 13

Dragon Eye sushi roll 12

Japanese crispy chicken pops kara age 12

Macaron 'Foie-rero Rocher' 12

After some bites our chefs will prepare you a menu, a mix of the best of la Trinité and the favourites' of the moment. Together we create your menu. Let us surprise you!

Menu surprise 59

'la bouche, la main et le verre de vin'
starter + main course + dessert

Changes to the menu carry an additional cost.
Menu is served for the entire party

The dishes from our menu
can be ordered separately

Starter 29 / Main course 39

Upgrade

Foie gras BIO sautée in your main course 10

Cheeses selection 'Van Tricht' 20

Dessert of the day 15