

BITES

A LA CARTE LUNCH & DINNER



PATA NEGRA, thin sliced Bellota, 75 grams 15,75

STARTERS



Carpaccio "Harry's Bar" Worcester mayonnaise, olive oil, Parmesan 15,75

Steak tartare, beetroot, olives 17,75

Panfried duck liver, apple, PX-vinegar, Brioche 21,50

Chestnut soup, Pork-gyoza, celeriac 16,75 **Vega - option**

Soft boiled egg, quinoa, Jerusalem artichoke, Tofu-miso stock 14,75 **Vega**

Red Mullet & Mackerel, egg, quinoa 17,75

Plateau Fruits de Mer Royal, for 2 persons or more 32,50 p.p.

Seafood with oyster, scallop and shrimps

Supplement whole poached **lobster** 35

MAINCOURSES



Venison steak, served with his own gravy and Chartreuse 26,50

Côte de Boeuf "Dry Aged" 800 grams for 2 persons 69

Tenderloin "New Zealand Ocean Beef" 35

Braised veal, cardamom and onions

Polenta Za'atar, Porcini mushrooms 23,50 **Vega**

Dutch Pike Perch, sauerkraut and potatoes mousseline 26,75

Bouillabaisse, stuffed with fish and shellfish 27,75

Lobster "Thermidor", fresh from our basin, completely cleaned 39

Dover Sole, warm fruits and **ginger** 42,50

Surf & Turf, Lobster with Tenderloin, ordered by 2 people, 36,50 per person

DESSERT



Cheese, selection of the season 16

Rutte & Zn. Distillery, tasting of 3 liquors 12

Chipolata, almond-sabayon, Tonka ice-cream 12

Chocolate tart with fig, orange and vanilla-ice-cream 13,50

Menu « Plaisir »

5-Courses **65**

Steak tartare – Mullet – Pike – Venison - Sweets

4- Courses **50**

Steak tartare – Mullet – Venison - Sweets

Menus can be ordered if all guests at the table participate. If you wish to make an adjustment within the menu, you may be asked for an additional charge.

Supplement pan fried duck liver 7,50

Cheese instead of dessert 6

Selected wines per glass 7,50

