

SOUP

Lobster soup	€	12
cognac crème fraîche chives		

COLD STARTERS

6 pieces Zeeland flat oyster	€	21
6 pieces Umami oyster	€	22
6 pieces Gillardeaux oyster	€	24
6 pieces Oysters mix	€	22
3 pieces Oysters mix & sashimi	€	23
Salmon sashimi	€	8
Tuna sashimi	€	9
Coquille sashimi	€	8
Sashimi mix	€	14
Trio of fish	€	13
eel salmon Dutch shrimps		
Carpaccio	€	13
Aberdeen Angus truffle mayo parmesan		

WARM STARTERS

Vongole	€	10
white wine leaf parsley shallot		
Gratinated oysters	€	12
3 pieces Parmesan		
Scallops	€	13
3 pieces celeriac lobster sauce		
Lobster half	€	17
½ baked garlic		
Octopus	€	12
stewed white wine potato		
Gamba's	€	15
fennel garlic chives		

MAIN COURSE FISH

Black Cod	€	27
miso sesame sugar snaps		
Sea bass	€	23
salt crust thyme 500 grams		
Tuna steak	€	19
from the grill tomato capers		
Salmon	€	21
sous vide mirin soy sause		
Sole	€	23
2 pieces baked in butter		
Turbot	€	22
baked lobster sauce parsley		
Lobster	€	32
baked whole lobster garlic		
Bouillabaisse	€	21
shellfish fresh fish rouille		

SURPRISE MENU

Menu's are only available for the whole table

3- courses	€	36
4- courses	€	41
5- courses	€	46

Fruits de mer menu 5 courses	€	53
3 pieces oysters lobster soup 2 pieces scallops		
4 pieces gamba half lobster		

Fruits de mer warm (for 2 persons)	€	72
with whole lobster € 36,00 pp		

MAIN COURSE MEAT

Black Angus Rib Eye	€	26
Clare Valley grain fed 250 grams		

SIDE DISHES

Thick fries with rosemary	€	3
Fresh pasta	€	4
Salad	€	3
Seasonal vegetables	€	3
Bread with 3 spreads	€	6

DESSERTS

Moelleux Au Chocolat	€	8
pure home made vanilla ice cream		
Mascarpone	€	8
Frangelico raspberry sorbet Amaretti		
Nutella cheesecake	€	8
pure chocolate mousse passion fruit sorbet		
Pear	€	8
caramel almond ice cream		
Cheese 3 kinds	€	8
Cheese 5 kinds	€	12

Do you have an allergy? Please let us know