

SOUP

Lobster soup € 12
cognac | cream | chives

COLD STARTERS

6 pieces | Summer 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

Halibut € 23
Eel sauce | Dutch shrimps
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