

SOUP

Lobster soup € 13
cognac | cream | chives

COLD STARTERS

6 pieces | Fines de premier oyster € 24
6 pieces | Gillardeau € 28
6 pieces | Oysters mix € 26
3 pieces | Oysters mix & sashimi € 28
Salmon sashimi € 9
Tuna sashimi € 11
Scallop sashimi € 9
Sashimi mix € 16
Carpaccio € 14
Aberdeen Angus | truffle mayo | parmesan

WARM STARTERS

Vongole € 14
white wine | leaf parsley | shallot
Gratinated oysters € 13
3 pieces | Parmesan
Scallops € 14
3 pieces | celeriac | lobster sauce
Lobster half € 20
½ | baked | shallot
Octopus € 14
stewed | white wine | potato
Gamba's € 16
fennel | garlic | chives

MAIN COURSE FISH

Sea bass € 25
salt crust | thyme | 500 grams
Tuna steak € 22
from the grill | tomato | capers
Salmon € 22
sous vide | mirin | soy sauce
Sole € 25
2 pieces | baked in butter
Lobster € 38
baked | whole lobster | garlic
Bouillabaisse € 23
shellfish | fresh fish | rouille
Corvina € 24
lobster sauce | fennel | gamba

MAIN COURSE MEAT

Black Angus Entrecote € 28
Clare Valley | grain fed | 250 grams

SURPRISE MENU

Menu's are only available for the whole table
3- courses € 38
4- courses € 43
5- courses € 48

FRUITS DE MER

Fruits de mer menu 5 courses € 57 3 pieces oysters lobster soup 2 pieces scallops 4 pieces gamba's half lobster
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Fruits de mer warm (for 2 persons) € 87
schell fish | gamba's | whole lobster | scallops
gratinated oysters | € 43.50 per person

SIDE DISHES

Thick fries with rosemary € 4
Fresh pasta € 4.5
Sweet potato fries € 4.5
Seasonal vegetables € 4
Bread with 3 spreads € 6.5

DESSERTS

Moelleux Au Chocolat € 9
pure | home made vanilla ice cream
Mascarpone € 9
amaretti | red fruit sorbet
Crème Brûlée € 9
almond ice cream
Cheese | 3 kinds € 9
Cheese | 5 kinds € 13

Do you have an allergy? Please let us know