

SOUP

Lobster soup € 13
cognac | cream | chives

COLD STARTERS

6 pieces | Zeeland oyster € 24
3 pieces | Oysters mix & sashimi € 28
Tuna sashimi € 11
Scallop sashimi € 9
Sashimi mix € 16

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
Gamba's € 16
fennel | garlic | chives

BREAD DISHES

Trio of fish € 17
smoked eel | salmon | dutch shrimps
Twaalfuurtje € 16
shrimp croquette | bisque | smoked salmon
Carpaccio € 14
Aberdeen Angus | truffle mayo | parmesan

MAIN COURSE FISH

Sea bass € 25
salt crust | thyme | 500 grams
Sole € 25
2 pieces | baked in butter
Lobster € 38
baked | whole lobster | garlic
Bouillabaisse € 23
shellfish | fresh fish | rouille

SURPRISE MENU

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
--

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

Cheese | 3 kinds € 9
Cheese | 5 kinds € 13

Do you have an allergy? Please let us know