

SOUP

Lobster soup € 14
cognac | cream | chives

COLD STARTERS

6 st | **Fines premier oyster** € 26
6 st | **Gillardeau** € 30
6 st | **Oyster mix** € 28
3 st | **Oyster mix & sashimi** € 30
Salmon sashimi € 10
Tuna sashimi € 12
Scallop sashimi € 10
Sashimi mix € 17
Carpaccio € 15
Aberdeen Angus | truffelmayo | parmezaan

WARM STARTERS

Vongole € 15
white wine | leaf parsley | shallot
Gratinated oysters € 14
3 pieces | Parmesan
Scallops € 15
3 pieces | celeriac | lobster sauce
Lobster € 22
½ | baked | shallot
Octopus € 15
stewed | white wine | potato
Gamba's € 17
fennel | garlic | chives

MAIN COURSE FISH

Seabass € 27
salt crust | thyme | 500 grams
Tuna steak € 24
from the grill | tomato | capers
Salmon € 24
sous vide | mirin | soy sauce
Sole € 27
2 pieces | baked in butter
Lobster € 41
whole lobster | baked | garlic
Bouillabaisse € 25
schellfish | fresh fish | rouille
Corvina € 26
lobster sauce | fennel | gamba

MAIN COURSE MEAT

Black Angus Entrecote € 30
Clare Valley | grain fed | 250 gram

SUPRISE MENU

Menu's are only available for the whole table

3- courses € 41
4- courses € 47
5- courses € 52

FRUITS DE MER

Fruits de mer menu 5 course € 62 3 pieces oysters lobster soup 2 pieces scallops 4 pieces gamba's half lobster

Fruits de mer warm (for 2 persons) € 95
schellfish | gamba's | whole lobster | scallops
gratinated oysters | € 47,50 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 € 7

DESSERTS

Moelleux Au Chocolat € 9
pure | home made vanille ice cream
Mascarpone € 9
amaretti | home made red fruit sorbet
Crème Brûlée € 9
home made almond ice cream

Cheese | 3 kinds € 9
Kaas | 5 kinds € 14

Do you have an allergy? Please let us know