

## SOUP

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**Lobster soup** € 15  
cognac | cream | chives

## COLD STARTERS

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6 st | **Fines premier oyster** € 27  
6 st | **Gillardeau** € 31  
6 st | **Oyster mix** € 29  
3 st | **Oyster mix & sashimi** € 31  
**Salmon sashimi** € 11  
**Tuna sashimi** € 13  
**Scallop sashimi** € 10  
**Sashimi mix** € 18  
**Carpaccio** € 16  
Aberdeen Angus | truffelmayo | parmezaan

## WARM STARTERS

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**Vongole** € 15  
white wine | leaf parsley | shallot  
**Gratinated oysters** € 15  
3 pieces | Parmesan  
**Scallops** € 16  
3 pieces | celeriac | lobster sauce  
**Lobster** € 23  
½ | baked | shallot  
**Octopus** € 17  
stewed | white wine | potato  
**Gamba's** € 17  
fennel | garlic | chives

## MAIN COURSE FISH

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**Seabass** € 28  
salt crust | thyme | 500 grams  
**Sole** € 28  
2 pieces | baked in butter  
**Lobster** € 42  
whole lobster | baked | garlic  
**Salmon** € 25  
sous vide | mirin | soy sauce  
**Tuna steak** € 25  
from the grill | tomato | capers  
**Corvina** € 27  
lobster sauce | fennel | gamba  
**Bouillabaisse** € 26  
schellfish | fresh fish | rouille

## MAIN COURSE MEAT

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

## SUPRISE MENU

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Menu's are only available for the whole table

3- courses	€ 42
4- courses	€ 48
5- courses	€ 53

## FRUITS DE MER

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<b>Fruits de mer menu 5 course</b> € 63 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)** € 97  
schellfish | gamba's | whole lobster | scallops  
gratinated oysters | € 48.50 per person

## SIDE DISHES

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Thick fries with rosemary	€ 4
Fresh Pasta	€ 4.5
Sweet potato fries	€ 4.5
seasonal vegetables	€ 4.5
Bread with 3 spreads	€ 7.5

## DESSERTS

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<b>Moelleux Au Chocolat</b> € 9.5 pure   home made vanille ice cream
<b>Mascarpone</b> € 9.5 amaretti   home made red fruit sorbet
<b>Crème Brûlée</b> € 9.5 home made almond ice cream
<b>Cheese   3 kinds</b> € 10
<b>Cheese   5 kinds</b> € 15

Do you have an allergy? Please let us know