

OYSTERS

HALF DOZEN OYSTERS, SERVED WITH RED WINE VINAIGRETTE & LEMON

FINES DE NORMANDIE NO. 3	19
Normandy	
ZEEUWSE PLATTE 5/0	35
Zeeland	
SPÉCIALE GILLARDEAU NO. 4	33
Marennes Oléron	
OYSTERS & CAVIAR	35
Three 'Spéciale Gillardeau no. 4' oysters, served with 10 grams of Osietra caviar	
FRIED OYSTERS	21
Three 'Spéciale Gillardeau no. 4' oysters with wok-fried spinach and Hollandaise sauce	
GRATINATED OYSTERS	21
Three 'Spéciale Gillardeau no. 4' oysters with Hollandaise sauce and crispy potato	

SALADS

CAESAR SALAD	17
Classic Caesar salad with bacon, soft-boiled egg, anchovies, and Parmesan cheese	
WITH FRIED GAMBA'S	+8
WITH TUNA TATAKI	+8
WITH SMOKED SALMON	+8
WITH CHICKEN	+4
BURRATA SALAD	19
Burrata, chopped tomato, anchovies, and basil	
QUINOA SALAD (VEGETARIAN)	19
Salad with pumpkin, sweet-sour beets, and feta	

SANDWICHES UNTIL 4 PM

MONDAY TO SATURDAY ONLY

CLUB CHICKEN	19
Grilled chicken breast, crispy bacon, tomato, and egg salad	
CLUB SALMON	19
House-smoked Scottish salmon, avocado, and salmon salad	
PRAWN WRAP	19
Prawns, avocado, bacon, and mildly spicy sauce	
TOAST TUNASALAD	17
Toast with mildly spicy tuna salad	
BENEDICT ROYALE CROISSANT	19
House-smoked Scottish salmon, poached egg, and Hollandaise sauce	
BENEDICT AVOCADO CROISSANT	18
Avocado, poached egg, and Hollandaise sauce	

SUSHI

SIGNATURE ROLLS

DRAGON ROLL	27
Inside-out roll with fried prawn and avocado	
ULTIMATE KING CRAB	27
King crab, avocado, and yellow curry mayonnaise	
TEMPURA PRAWN ROLL	29
Inside-out roll with cucumber, tempura prawns, and mildly spicy sauce	
CRISPY CHICKEN MAKI	24
Inside-out roll with crispy yakitori chicken and mango	

NIGIRI

CRISPY NIGIRI	25
5 fried nigiri: 3 pieces of tuna and 2 pieces of salmon with mildly spicy sauce	
SALMON NIGIRI	25
5 pieces, torched with truffle teriyaki sauce	
UNAGI FOIE GRAS	25
5 pieces, torched with unagi, foie gras, and a sweet soy sauce	
TORO NIGIRI	25
5 pieces, Balfegó Bluefin tuna	

MAKI

CHEF'S SPECIAL SUSHI	DAILY PRICE
A daily selection chosen by the chef	
SALMON TORCH ROLL	24
Torched inside-out roll with wasabi mayonnaise and unagi sauce	
TUNA VULCANO ROLL	26
Tuna with spicy miso, teriyaki, and sesame dressing	
HOSOMAKI	13
Choice of tuna, salmon, avocado, or cucumber	

WARM STARTERS

PRAWNS IN GARLIC OIL	23
Peeled prawns, Spanish-style sautéed in garlic oil	
GRATINATED MUSSELS	21
Mussels gratinated with herb butter and aged cheese	
SQUID	19
Fried squid with aioli	
CRISPY GAMBA'S	23
Tempura prawns with chili mayonnaise	
GYOZA	19
Chicken-filled gyoza served with crispy chili oil	
BBQ RIBS	22
Boneless spareribs with pickled cucumber	
SCALLOPS	22
Two scallops gratinated with beurre blanc and spinach	
KING CRAB	59
King crab wok-fried and served warm with a mildly spicy sauce	

GOLD STARTERS

BREAD WITH TAPENADE	9,95
Catch tapenade and salted butter	
TOSTADA WITH EEL	21
Toasted tramezzini bread with house-smoked eel filet and crème fraîche	
PATA NEGRA	21
100 grams of thinly sliced Iberico ham	
TUNA TARTARE	23
Finely diced raw tuna with guacamole	
STELLEDAM SHRIMP	23
Classic cocktail with creamy cocktail sauce	
SALMON GRAVAD LAX	23
House-made gravad lax with honey-mustard-dill sauce	
SEA BASS CEVICHE	23
Thinly sliced raw sea bass with passion fruit, tamarillo, and apple	
JAPANESE CATCH	23
Sashimi of tuna and salmon with truffle-garlic soy sauce	
CATCH COMBINATION	26
House-smoked Scottish salmon, Stelledam shrimps, and IJsselmeer eel filet	
TOAST SMOKED SALMON	19
House-smoked, hand-sliced Scottish salmon filet with onions, capers, and chives	
WAGYU CARPACCIO	19
Thinly sliced Wagyu beef with truffle mayonnaise and Parmesan cheese	
STEAK TARTARE (MRIJ)	20
Classically served steak tartare	
PEKING DUCK	19
Pancakes with crispy duck, hoisin sauce, and cucumber	

SOUP

LOBSTER BISQUE	24
Creamy lobster soup served with 1/2 Canadian lobster	
BOUILLABAISSE	19
Richly filled fish soup served with rouille	
ZUCCHINI SOUP	16
Creamy zucchini soup with spinach and curry (vegan)	

KIDS

Children can choose from: 14

Battered fish bites, hamburger,

or a piece of white fish served with fries and green beans.

Pasta with tomato sauce 14

MAIN COURSES FISH

CATCH OF THE DAY	DAGPRIJS
Daily 'catch of the day'	
SMALL SOLES	29
Three dover soles fried in butter with fries and cucumber salad	
SOLE	39
Two soles fried in butter, 250 grams each, with fries and cucumber salad	
PRAWNS	32
Peeled prawns with spinach-ricotta ravioli and bouillabaisse sauce	
PASTA VONGOLE AND CRAB	33
Linguine with Vongole, garlic, cherry tomato, and North Sea crab meat	
CLASSIC LOBSTER	45
Boiled or grilled lobster with spinach, clarified butter, and fries	
TURBOT FILLET	45
Grilled turbot fillet with green asparagus and lobster sauce with a hint of vanilla	
SEA BREAM FILLET	30
Sea bream fillet with fennel-piccalilli and beurre blanc with fresh herbs and Dutch shrimp	
SALMON	30
Pistachio-cruste salmon with pumpkin cream, bimi & harissa beurre blanc	
TUNA	36
Grilled tuna fillet with shitake, bean sprouts, and pak choi with soy-garlic truffle sauce	
WARM FRUITS DE MER	59
Selection of mussels, vongole, half lobster, langoustines, crab, and prawns	

MAIN COURSES MEAT

TRUFFLE BURGERS (MRIJ)	19
Two mini burgers with truffle mascarpone and crispy onion	
CHICKEN SUPRÊME	29
Tender chicken thigh with baby potatoes, tarragon beurre blanc, and cabbage	
TOURNEDOS	39
200-gram filet mignon with arugula, lemon oil, and shallot jus	
RIBEYE	39
350-gram ribeye served with fried mushrooms and Café de Paris butter	
CÔTE DE BOEUF (1 KG)	99
1 kg, served with Padrón pepper and bearnaise sauce	

VEGETARIAN DISHES

QUINOA SALAD	19
Salad with pumpkin, sweet and sour beets, and feta	
VEGETARIAN RAVIOLI	19
Ravioli with spinach-ricotta, green asparagus, and tomato-mascarpone sauce	
ZUCCHINI SOUP	16
Creamy zucchini soup with spinach and curry (vegan)	

SIDES

FRIES	5
BABY POTATOES	6
SPINACH	6
MUSHROOMS	7
PASTA AGLIO OLIO	7
PADRÓN PEPPERS	8
SIDE CAESAR	8

FRUITS DE MER

PLATEAU DE FRUITS DE MER	55 p.p.
Special selection of shellfish and crustaceans, including: half Canadian lobster, langoustines, various shellfish, oysters, and Dutch crab claws	
PLATEAU DE CRUSTACÉS	55 p.p.
Special selection of crustaceans with half lobster	

OPTIONAL FOR PLATTERS

KING CRAB LEGS 100 GRAMS	25
HALF LOBSTER (PER PIECE)	25
OSIETRA CAVIAR 10 GRAMS	30
PRAWNS	19
Unpeeled cooked prawns served on ice with creamy cocktail sauce	

CAVIAR

OYSTERS & CAVIAR	35
Three 'Spéciale Gillardeau no. 4' oysters, served with 10 grams of Osietra caviar	
TUNA CAVIAR	39
Finely chopped raw tuna with guacamole and 10 grams of Osietra caviar	
CLASSIC CAVIAR	89
30 grams of Osietra caviar served with smoked salmon, egg, and blinis	

DESSERT

TIRAMISU BROWNIE	15
Brownie with tiramisu cream	
DAME BLANCHE	15
Catch-style with vanilla ice cream and hot chocolate sauce	
OREO CHEESECAKE	14
Oreo cheesecake with mandarin-basil ice cream	
PEAR	14
Cinnamon mousse, raisins, and poached pear	
DUBAI LAVA CAKE	15
Lava cake served with Dubai chocolate ice cream	
CRÈME BRÛLÉE	14
Traditional vanilla crème brûlée	
CHEESE PLATTER	18
Five selected cheeses from Ed Boele's cheese house, chosen by the chef	

DESSERT WINE BY GLASS

Boschendal, Vin D'or	10
Riesling, Chenin Blanc South Africa	
Sauternes-Semillon	12
Sauvignon blanc Muscadelle France	
PX Nectar	10
Pedro Ximénez Spain	
Tawny Port 10yrs	10
Touriga Nacional Portugal	

DESSERT WINE BOTTLES

Moscato D'asti Ca. Del Baio	49
Muscat Italy 75cl	
Boschendal, Vin D'or	49
Riesling, Chenin Blanc South Africa 37.5cl	
Matusalem Oloroso 30 Yrs	75
Pedro Ximenez, Palomino Fino Spain 37.5cl	
Château Clos L'abeille	75
Sauternes France 37.5cl	
Château D'yquem	300
Sauternes France 37.5cl	