

OYSTERS

HALF DOZEN OYSTERS, SERVED WITH RED WINE VINAIGRETTE & LEMON

FINES DE NORMANDIE NO. 3	22
Normandy	
BELLE ISLE NO.3	35
Zeeland	
SPÉCIALE GILLARDEAU NO. 4	35
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	
SPINACH SALAD (VEGETARIAN)	19
Hazelnut, burrata, apple and yuzu	

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	
TOAST SMOKED SALMON	19
House-smoked, hand-cut Scottish salmon served with onions, capers, and chives	
FOCACCIA BURRATA	18
Creamy burrata on focaccia, with pata negra, basil pesto, and fig	

SUSHI

SIGNATURE ROLLS

DRAGON ROLL	28
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	25
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	27
5 pieces, Balfegó Bluefin tuna	

MAKI

CHEF'S SPECIAL SUSHI	DAILY PRICE
A daily selection chosen by the chef	
SALMON TORCH ROLL	25
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 saffron aioli	
CRISPY GAMBA'S	23
Tempura prawns with chipotle mayonnaise	
GYOZA	19
Chicken-filled gyoza served with crispy chili oil	
ASIAN RIBS	22
Tender boneless spareribs with hoisin, cucumber, bean sprouts, and peanuts	
SCALLOPS	22
Two pieces gratinated with truffle-miso sauce and asparagus	
KING CRAB	59
King crab wok-fried and served warm with a mildly spicy sauce	

COLD STARTERS

BREAD WITH TAPENADE	11
Catch tapenade and salted butter	
TOSTADA WITH EEL	21
Toasted tramezzini bread with house-smoked eel fillet and crème fraîche	
PATA NEGRA	21
100 grams of thinly sliced Iberico ham	
TUNA SASHIMI	23
Raw tuna with sesame-soy vinaigrette, mango, and avocado	
STELLEDAM SHRIMP	23
Classic cocktail with creamy cocktail sauce	
SALMON TATAKI	23
Torched Scottish salmon fillet with sesame and wasabi ponzu	
HAMACHI 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 fillet	
TOAST SMOKED SALMON	19
House-smoked, hand-sliced Scottish salmon fillet with onions, capers, and chives	
WAGYU CARPACCIO	10
Thinly sliced Wagyu beef with truffle mayonnaise and Parmesan cheese	
STEAK TARTARE (MRIJ)	20
On crispy crostini with chili butter	
PORK BELLY	19
Two steamed bao buns filled with pork belly, king crab salad, and sweet mango	

SOUP

LOBSTER BISQUE	26
Creamy lobster soup served with 1/2 Canadian lobster	
BOUILLABAISSSE	21
Richly filled fish soup served with rouille	
SWEET POTATO SOUP	18
With sweet potato, ginger, carrot, and plant-based cream	

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 pan-fried in butter, served with fries and cucumber salad	
SOLE	39
Two soles fried in butter, 250 grams each, with fries and cucumber salad	
PRAWNS	33
Six whole shell-on prawns sautéed with garlic, served with bell pepper, asparagus, and saffron aioli	
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	
SEABASS	38
Pan-fried sea bass, served with bimi, bean sprouts, and red chili in dashi broth	
SEA BREAM	32
Grilled dorade served with Greek tzatziki, tomato, olive, and anchovy	
SALMON	32
Salmon fillet served with asparagus, Zeeland vegetables, and creamy lobster sauce	
TUNA	38
Grilled tuna fillet served with avocado, chimichurri, bok choy, and smoked paprika oil	
WARM FRUITS DE MER	59
Selection of mussels, vongole, half lobster, langoustines, crab, and prawns	

MAIN COURSES MEAT

TRUFFLE & CAESAR BURGERS (MRIJ)	19
Two mini burgers: one with truffle mayo and arugula, one with Caesar dressing and Parmesan	
TERIYAKI CHICKEN	29
Tender chicken thigh in truffle-teriyaki sauce, served with stir-fried vegetables and steamed rice	
TOURNEDOS	39
200-gram tournedos, served with green asparagus and a creamy pepper sauce	
RIBEYE	39
350-gram ribeye served with Antigucho sauce, padrón peppers, and sweet cherry tomatoes	
CÔTE DE BOEUF (1 KG)	99
1 kg, served with padrón peppers, béarnaise sauce, and pepper sauce	

VEGETARIAN DISHES

SPINACH SALAD	19
Hazelnut, burrata, apple, and yuzu	
PASTA PESTO	19
Pasta with pesto sauce, Parmesan cheese, roasted pine nuts, asparagus, bell pepper, and onion	
SWEET POTATO SOUP	18
With sweet potato, ginger, carrot, and plant-based cream	

SIDES

FRIES	5
SPINACH	6
PASTA AGLIO E OLIO	7
PADRÓN PEPPERS	8
SIDE CAESAR	8
PEPPER SAUCE	4
BÉARNAISE SAUCE	4
TRUFFLE MAYONNAISE	3

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	
CLASSIC CAVIAR	89
30 grams of Osietra caviar served with smoked salmon, egg, and blinis	

DESSERT

LEMON CHEESECAKE	15
Creamy lemon cheesecake with refreshing raspberry sauce and white chocolate	
STRAWBERRIES ROMANOV	15
Fresh strawberries with creamy vanilla ice cream, airy whipped cream, a hint of vodka, and crunchy meringue	
CRÈME BRÛLÉE	14
Vanilla crème brûlée prepared in the traditional way	
DUBAI LAVA CAKE	15
Lava cake served with Dubai chocolate ice cream	
PINA COLADA	14
Mango sorbet with fresh pineapple and a foam of pineapple and coconut	
DAME BLANCHE 15	
Served in a Catchy style with vanilla ice cream and warm chocolate sauce	
CHEESEBOARD	18
Five cheeses selected by the chef from the Ed Boele cheesemonger	

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'abeilley	75
Sauternes France 37.5cl	
Château D'yquem	300
Sauternes France 37.5cl	