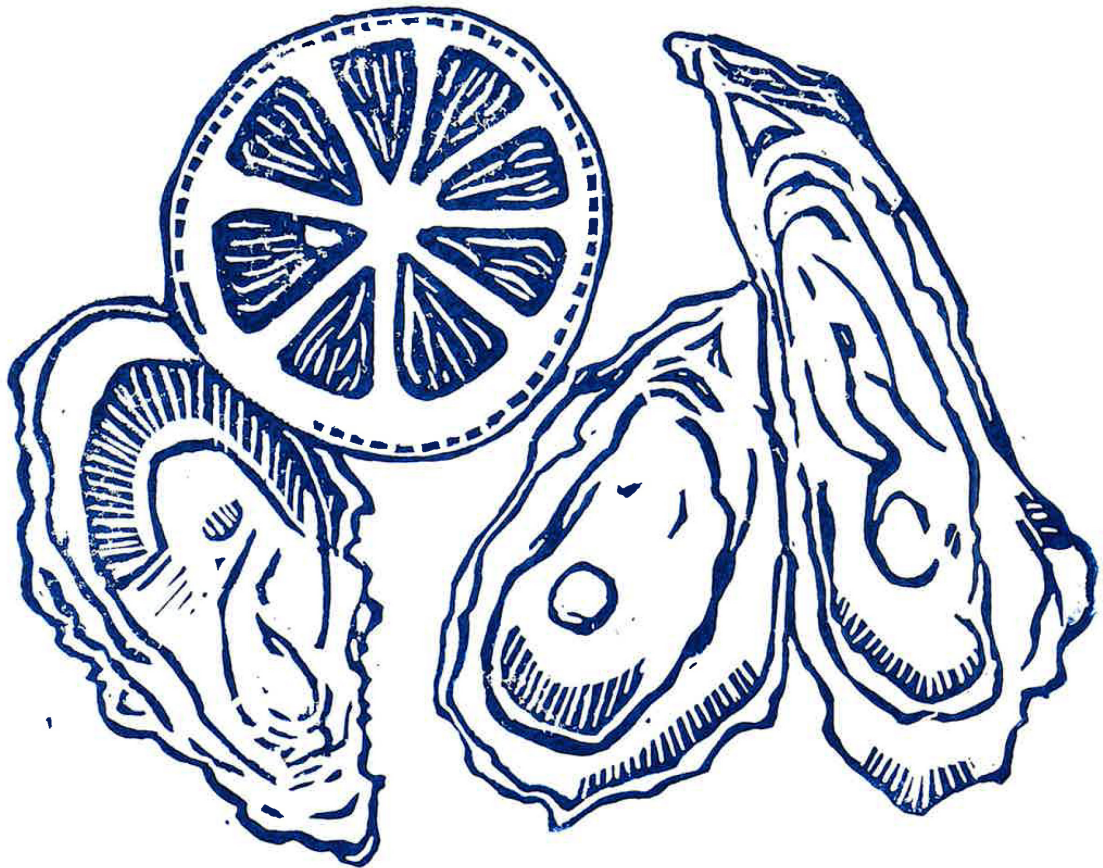




APPITIZERS TO SHARE

Roasted brioche (3 pcs) 15,75
dutch shrimps, kohlrabi, trout eggs
& whiskey cocktail sauce

Oeuf mayonnaise (two half) 5,-
anchovy, lemon & potato crisps

Toast with smoked eel (3 pcs) 15,75
parsley mayonnaise & lemon

White tuna carpaccio 17,50
tangerine, walnut, ponzu mayonaise
& bonito

Roasted octopus salad 17,50
pumpkin, sweet potato, fresh oregano
dressing & black pepper creme fraiche

DEEP FRIED TO SHARE

Smelt 12,75
caper mayonnaise & parsley

Shrimpcroquettes (3 pcs) 15,75
lemon & fried parsley

Tempura prawns (3 pcs) 15,75
wasabi mayonnaise & furikake

DISHES TO SHARE

Raw marinated dorade 19,50
marinated in chilli oil, oyster mushroom,
salted lemon creme & dashi broth

Squid 14,50
baked in tomato-ginger sauce with
pearlcouscous, spring onion, red pepper
& parsley

Roasted brussels sprouts 18,50
smoked potato veloute, smoked eel
& bread croutons

Pan-fried haddock fillet 24,50
smoked herring, stewed potato,
red onion chutney & beurre blanc

Tuna tartare 18,50
sweet-and-sour cucumber, wakame salad,
soy mayonnaise & bottarga

CLAMS & SHELLS TO SHARE

Raw marinated scallops 19,50
chestnut creme, orange, pecans
& quince

Ravioli's filled with crab (3 pcs) 16,50
stewed spinach, lobster bisque
& cumquat sauce

Mussels in white wine 18,50
celery, chili & bell pepper sherry sauce

Cooked norwegian crab legs 37,50
lemon mayonnaise & smoked olive oil

Razorclams 17,50
yellow carrot, lime & tarragon sauce

Smashed argentinian prawns 19,50
shiso tempura, coriander
& dried seaweed

WHOLE FISH TO SHARE

Dorade 34,50
pan-fried in butter, thyme
& lemon

Plaice 29,50
endive salad, mustard seed

Sole a la meuniere (2 pcs) 19,50
lemon & a splash of white wine

SIDE DISHES

French fries 6,95
homemade mayonnaise

Bread from Bond & Smolders 6,50
herbal dip

Marinated yellow beetroot 12,95
cumin ricotta, chard & roasted
cashew nuts

Green salad 6,50

DESSERTS

Chocolate mousse 9,95
roasted nuts, caramel & whipped cream

Shortcrust pastry 13,95
francipan, pear compote & egg custard