

APPITIZERS TO SHARE

Toasted brioche (3 pcs) steamed mackerel rilette, peas & mint	9,75
Oeuf mayonnaise (two half) radish & trout caviar	5,-
Toast with smoked eel (3 pcs) parsley mayonnaise & lemon	14,75
Roasted green asparagus salad zucchini, mandarin, ponzu, wild garlic creme & wild rice	14,75
Spanish olives	5,50

DEEP FRIED TO SHARE

Smelt caper mayonnaise & parsley	11,75
Shrimpcroquettes (3 pcs) lemon & fried parsley	14,75
Tempura prawns (3 pcs) wasabi mayonnaise & furikake	14,75

DISHES TO SHARE

White tuna skewer (3 pcs) bell pepper chutney, sweet corn creme & soy caramel	21,50
Raw marinated dorade fillet rhubarb, yoghurt, jalapeno pepper & dried basil	18,50
Squid baked in tomato-ginger sauce with pearl couscous, spring onion & parsley	13,50
Tuna tartare sweet-and-sour cucumber, wakame salad, soy mayonnaise & bottarga	16,50
Ravioli's filled with creme cheese (3 pcs) pea veloute, spicy string bean & grapefruit salad	18,50
Roasted sardine fillets steamed lettuce & salted lemon sauce	18,50
Roasted carrots stracciatella di burrata, cumin creme fraiche & black olive	15,95

CLAMS & SHELL FISH TO SHARE

Argentinian prawn (per piece) shellfish bisque & tarragon	7,50
Langoustines (4 pcs) oven-baked, lime & lobster sauce	34,50
Cockles in Pernod saffron foam & spanish pepper	17,50
Cooked Norwegian crab legs lemon mayonnaise & smoked olive oil	28,50
Razor clams cooked in Sake leek, sereh & coconut sauce	28,50

WHOLE FISH TO SHARE

Dorade pan-fried in butter, thyme & lemon	31,50
Skate wing pan-fried in butter with lemon	DAILY PRICE
Turbot pan-fried in butter & shallots	32,50

SIDE DISHES

French fries homemade mayonnaise	6,95
Green salad	5,75
Bread from Bond & Smolders herbal dip	6,50
Roasted Nicola potatoe salad asparagus, sprat & shallot dressing	14,95

DESSERTS

Chocolate mousse roasted nuts, caramel & whipped cream	9,95
Cherry clafoutis Limoncello curd & cherries marinated in eldenflower	12,95
Coupe colones (per scoop) lemon sorbet & vodka	12,95