APPITIZERS TO SHARE

Roasted brioche (3 pcs) 15,75
green bell pepper, anchovy
& dried black olives

Oeuf mayonnaise (two half) 5,-
dried tuna & lemon zeste

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

White tuna carpaccio 17,50
spicy peach, almond shavings
& ginger and lime leaf creme

Spicy mussel salad 17,50
zucchini, roasted bell pepper gazpacho,
salted lemon creme & croutons

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

Mullet ceviche 19,50
pointed pepper, habanero, coriander
& celery

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

Vol-au-vent 19,50
smoked trout ragout, green apple salad,
chicory & fennel

Roasted sea bass fillet 24,50
black bean and miso creme, steamed
bok choi, bean sprouts & yuzu kaffir sauce

Roasted swordfish 19,50
cashewnut and jalapeno creme, cucumber
& blackened leek

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

CLAMS & SHELL FISH TO SHARE

Argentinian prawn skewer (3 pcs) 19,50
reduction of the heads, spinach
& potato chips

Ravioli's filled with crab (3 pcs) 16,50
lemon creme fraiche, sea lavender
& coconut sauce

Mussels in white wine 17,50
tarragon pesto, leek & onion sauce

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

Razorclams cooked in noilly prat 17,50
yellow carrot, lime & tarragon sauce

WHOLE FISH TO SHARE

Dorade 36,50
pan-fried in butter, thyme
& lemon

Monkfish tail 37,50
stewed tomatoes, lemon
& anchovy sauce

Turbot 34,50
pan-fried in butter & shallots

SIDE DISHES

French fries 6,95
homemade mayonnaise

Bread from Bond & Smolders 6,50
herbal dip

Little gem salad 12,95
sprats, pickled red beet, blackberries
& fennel

Green salad 6,50

DESSERTS

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

Marinated red fruit 13,95
basil oil, yoghurt pistachio cake
& creme anglaise