

FYRRE

APERITIEF / HAPJES

Bread with seaweedbutter	4,50
Bread with smoked mackerel rilette	6,50
Calamares	6,50
Fish croquetes, homemade	9,50
Steamed shellfish	9,50

OESTERS

Fines des Normandie	2,00
Grevelinger creuses	2,50
Bélons platte oester	3,50
<i>Tasting, two of each</i>	15,00

ERBIJ

Homemade fries with mayonaise	4,00
Cucumber salad with ponzedressing	4,00

DESSERT

Cheesecake – blood orange	6,50
Chocolate cake – pecan	6,50

MENU

3-courses

Starter - main - dessert // 33,50
Cold starter - hot starter - main dish // 36

MAIN DISHES

Catch of the day, filet - caponata - polenta - basil // 19,50
Sea bream, whole fish - carrot - ginger - lime // 19,50
Shellfish pasta - homemade spaghetti - different shellfish - white wine // 17,50
Fyrre's bouillabaise - with loads of different fried fish and shellfish, rouille and croutons // 21,00
Polenta – asparagus – miso – sea vegetables – egg (vegetarian) // 17,50

SMALLER DISHES

cold / raw

Salmon Tataki - avocado - rettich - wasabi // 9,50
Ceviche - watermelon - yuzu - ginger - cucumbergranité // 9,50
Scallop - wakame - bergamot - buttermilk - poppy seeds // 9,50
Gravad lax - beet - curd - gin - linseed // 9,50
Buratta – beatroot – hazelnut (vegetarian) // 9,50

hot

Mussels - sake - nori - green herbs // 11,50
Fish & chips - lightly smoked - remoulade // 11,50
Haddock - poached - asparagus - dashi // 11,50
Pulpo - green peas - mint - horseradish // 11,50
Zucchini – green peas – mint – horseradish (vegetarian) // 11,50

We only work with ASC or MSC certified sustainable produce