

FYRRE

SNACKS

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

EXTRA

Homemade fries with mayonaise	4,00
Cucumber salad - sesame, sea vegetables, ponzu	4,00

OYSTERS

Fines des Normandie	2,00
Grevelinger creuse	2,50
Pearl of Ireland	3,00
<i>Tasting, two of each</i>	15,00

DESSERT

Cheesecake - blood orange	6,50
Chocolate cake - pecan	6,50
Blacksticks blue - nut bread, pumpkin chutney	7,50

MENU

3-courses

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

MAIN DISHES

Catch of the day, filet - butternut squash - leek - vadouvan //	19,50
Sea bream, whole fish - celeriac - endive - smoked red bell pepper pesto //	19,50
Fyrre's bouillabaise - with loads of different fried fish and shellfish, rouille and croutons //	21,00
Shellfish pasta - homemade spaghetti - different shellfish - white wine //	17,50
Mussels - coconut - ginger - lime - chili - fries //	17,50
Parsnip waffle - celeriac - miso - sea vegetables - egg (vegetarian) //	17,50

SMALLER DISHES

cold / raw

Salmon Tataki - avocado - rettich - wasabi //	9,50
Ceviche - calamansi - soy - coriander - macadamia //	9,50
Mackerel - cucumber - lovage - ponzu - mushrooms //	9,50
Gravad lax - beet - curd - gin - mustardseeds //	9,50
Buratta - beatroot - hazelnut (vegetarian) //	9,50

hot

Parsnipwaffle - shrimps - watercress - chervil //	11,50
Fish & chips - lightly smoked - remoulade //	11,50
Cockles - cauliflower - ras el hanout - pomegranate //	11,50
Pulpo - green peas - mint - horseradish //	11,50
Zucchini - green peas - mint - horseradish (vegetarian) //	11,50

We only work with sustainable produce only