

# FYRRE

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## OYSTERS

Fines de Normandie	2,00
Grevelinger creuse	2,50
Pearl of Ireland	3,00

<i>Tasting</i> two of each	15,00
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<i>Half tasting</i> with a Red Snapper	15,00
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## EXTRA

Homemade fries with mayonaise	4,00
Cucumbersalad <i>with sea vegetables, sesame and ponzu</i>	4,00
Bread with seaweedbutter	4,50
Bread	2,00

## SWEET / CHEESE

Cheesecake - blood orange	6,50
Chocolate cake - coconut ice and pecan	6,50
Blacksticks blue <i>with nut bread and pumpkin chutney</i>	7,50

## KOUD / RAUW

Salmon Tataki - avocado, rettich and wasabi	9,50
Ceviche - Kalamansi, soja, coriander and macadamia	9,50
Gravad lax - beet, curd, gin and mustardseeds	9,50
Brined whitefish - tarragon, spring vegetables and citrus oil	9,50
Mackerel - jalapeno, lime, cucumber, green pepper and mezcal	9,50

## WARM

Fish croquetes, homemade	6,50
Fishcakes - ginger and lemongrass	6,50
Cockles - sake and chilli oil	9,50
Octopus - peanut and lime	12,50
Scallop - cauliflower, green apple, hazelnut and curry	12,50
Fish & chips <i>lightly smoked with remoulade</i>	13,50
Catch of the day <i>with white asparagus, sea vegetables, leek, sesame and beurre blanc</i>	19,50
Fyrre's bouillabaisse <i>with cockles, mussels, fried fish and croutons</i>	19,50

## MUSSELS

Thais - lime, chili and coconut	14,50
Brittany - apple cider, carrot, celery and fresh herbs	14,50
Classic - white wine, carrot, celery and fresh herbs	14,50

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### *Proeverijen*

- Chef's choice for the whole table – Chef's tasting to share // 30 pp  
Cold dish + catch of the day / bouillabaisse / mussels with fries + sweet // 32,50  
Cold dish + hot dish + catch of the day / bouillabaisse / mussels with fries // 35
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*We only use sustainable produce*