

Menu's

Chef's tasting menu to share with the whole table.	€32,50 p.p.
Cold dish – main course* - dessert	€34,-
Cold dish – warm dish – main course*	€36,-

*For the main course you can choose between the catch of the day, bouillabaisse or mussels with fries

*All of our dishes can be ordered separately per person but are also sharable between diners.
In that case two to four dishes form a meal.*

Oysters

Fines de Normandie	€2,50
Grevelinger creuse	€3,-
Belon, French flat oyster	€3,50
Tasting, two of each	€17,50

Snacks & sides

Fish croquettes	€7,50
Fish- & shrimpcookies	€7,50
Grilled Gamba's	€9,50

Bread	€2,-
Bread with beurre noisette	€4,50
Fries with mayonaise	€4,50

Sweet/Cheese

Cheesecake	€7,50
<i>blood orange</i>	
Chocolate cake	€7,50
<i>pecan – Coconut icecream</i>	
Blacksticks blue	€7,50
<i>pumpkin chutney - nutbread</i>	

Cold/Raw

Salmon tataki	€9,75
<i>avocado – rettich – wasabi</i>	
Ceviche	€9,75
<i>kalamansi – soy – macadamia -coriander</i>	
Gravad lax	€9,75
<i>beet – curd – gin – mustard seeds</i>	
Zander	€9,75
<i>cured – buttermilk – jalapeno</i>	
Scallop	€9,75
<i>fermented tomato – lovage – trout roe</i>	

Warm

Razor clams & Cockles	€12,50
<i>chili oil - sake</i>	
Beach crab bisque	€12,50
<i>raw gamba</i>	
Lightly smoked whitefish	€12,50
<i>black garlic – olive - sunchoke</i>	
Scallop	€12,50
<i>pumpkin – allspice - radicchio</i>	
Catch of the day	€19,75
<i>parsnip – cabbage – oyster mushroom - miso</i>	
Bouillabaisse	€19,75
<i>mussels – cockles – razor clams – fried fish - croutons</i>	

Mussels

Classic	€14,50
<i>white wine – bouquet – green herbs</i>	
Britanny	€14,50
<i>apple cider – bay leaf – creme fraiche</i>	
Thai	€14,50
<i>coconut – ginger – lemongrass – chili - lime</i>	