

Fyrre take-out menu

(See the next page for explanation of all our dishes)

- * **Snack platter with homemade fish delicacies - €27,50**
 - * **Oysters (12pc.) - €30,-**
 - * **3-course menu - €27,50**
 - * **Mussels - €16,50**
 - * **Ceviche - €10,50**
 - * **Mackereltartare - €10,50**
 - * **Cheesecake - 7,50**

Bestellen?

You can order through whatsapp on 0626979044 or by phone through 020-7372795. To keep everything fresh we work with a small stock, if you want to be sure we can get you your order we advise you to order the night before.

All our dishes are served cold for you to easily finish at home, instructions are provided. This way you can have dinner whenever it suits you.

Pick-up is possible daily from 16:00 at Fyrre, Javastraat 40

In Amsterdam east and Watergraafsmeer delivery is usually possible as well, in that case we deliver between 15:00 and 17:00.

Snack platter – €27,50

Selection of homemade fish delicacies, enough for a well filled platter

Smoked mackerel rilettes
Salmon tataki with pickled ginger
Ceviche
Swordfish carpaccio with pistache
Sardines
Homemade pickles
Bread

Oysters, 12 pcs. - €30,-

Served closed with an oyster knife and instructions.

Mussels - €16,50

A nice portion of mussels with all the pre-packaged and seasoned ingredients to make it yourself at home just the way we do. Served with sauce and bread.

Weekly changing luxury 3-course menu – €27,50

Luxury three course menu. All dishes are portioned, seasoned and come with clear and easy instructions. Just warm it up and get some nice plates out.

Our menu until June 13th:

Salmon tataki – cucumber - ruttich - wakame - soybeans - wasabimayonaise

Bouillabaisse - cod – mussels - shrimp - potatoe - croutons

Pavlova – rhubarb compote – poached rhubarb - pistache

Ceviche - €10,50

Ceviche made from the catch of the day – ‘leche de tigre’ of soy and kalamansi – coriander – pickled red onion – macadamia

Makreeltartare - €10,50

Tartare of mackerel seasoned with ponze mayonaise and spring onion – shiso leaf – sesametuille - watercress

Cheesecake - 7,50

Cheesecake – lime – blood orange coulis – fresh fruit