

Chef's menu tasting menu – served per table	€32,- / p
Pick your own: Cold – warm - sweet	€33,-
Three glasses of matching wine	€17,50

### Bites

Oysters, p/pc.	€3,-
Pickles	€3,50
Bread met beurre noisette	€4,5
Bread with mackerel rilette	€6,5
Fish croquettes, homemade	€7,-
Shrimp corquettes, Schmidt	€7,-
Swordfish carpaccio	€9,5
Octopus terrine	€10,5
Grilled gamba's	€12,5
Snack platter	€27,5
- selection of raw fish, mackerel rilette, sardines, pickles and bread –	

### Sides

Little gem salad	€6,5
<i>Croutons – parmesan - anchovy dressing</i>	
Grilled baby carrots	€6,5
<i>Mustard seeds – curd - lovage</i>	
Fries with mayonaise	€4,5

### Sweet

<i>Cheesecake</i>	€7,5
<i>Blood orange</i>	
Chocolate cake	€7,5
<i>Pecannut – coconut ice cream</i>	

### Cold/raw

Ceviche	€10,5
<i>kalamansi – soy – macadamia - coriander</i>	
Salmon tataki	€10,5
<i>cucumber - rettich – wasabi - wakame</i>	
Sea bream tartare	€11,5
<i>confit lemon – sumac - cucumber</i>	
Corvina	€11,5
<i>bergamot – coconut water - grapefruit</i>	
Flatfish sashimi	€11,5
<i>tomatoe – terragon – watermelon – trout roe</i>	

### Warm

Catch of the day	daily price
<i>carrot – ginger – coconut – lime</i>	
Mussels	€16,5
<i>cider – garlic – fresh herbs</i>	