

Starters

Poached Oysters

Zeeuwse creuses - beurre blanc - wakamé - chives
21,00

Brioche Salmon

Brioche toast - smoked salmon - pickled shallot - capers - aioli - dill
19,00

Tuna Tataki

Wasabi - sesame - wakamé - soy vinaigrette
20,00

Burrata

Grilled peach - parma ham - pistachio - balsamic vinegar
17,50

Carpaccio of Beef

Harry's Bar Style - hand-cut Rib Eye
Supplement Truffle +15,00
18,50

Carpaccio of Scallops

Passion fruit - hangop yogurt - avocado
23,00

Carpaccio of Figs

Walnut - manchego - arugula - balsamic vinegar
16,50

Side Dishes

Frites à la flamande

4,50

Sweet potato fries

6,50

Farmer's potatoes

With green herbs and garlic
5,50

Green salad

6,00

Vegetables de saison

8,00

Butchers Choice

Served with fresh fries, salad and sauce of choice: Porto, Pepper, Bearnaise

Babytop 200g	25,50
Ribeye 250g	36,00
Entrecote 250g	30,00
Filet Pur 250g	38,00
T-Bone 600g	55,00

Main Courses

Steak Tartare

*Fresh fries - salad
Supplement Truffle +15,00
26,50*

Venison Tenderloin

*Beet - Brussels sprouts - almond croquettes - port gravy
Supplement Foie Gras +11,50
31,00*

Corn Fed Chicken Rollade

*Mushrooms - young carrot - pommes fondant - sherry gravy
24,50*

Sole Meunière

*Fresh fries - salad
Supplement Caviar - 10gr +25,00
Daily Rate*

Seabass au Champagne

*Pea - baby potatoes - champagne beurre blanc
23,50*

Ravioli

*Goat cheese - parsnips - green herbs
19,00*

Penne a la Tartufo

*Truffle cream sauce - mushrooms - parmesan
20,00*