

UTRECHTSESTRAAT



Bistro de la Mer

STARTERS

Dutch shrimp salad with celeriac remoulade, XO sauce and foam of Poiré	18
Brown crab cocktail with avocado and jalapeño	23
Mackerel roasted, with tomato, strawberries and sorrel	13

SECOND COURSES

Langoustines confit in duck fat, with sauerkraut and juniper berry	33
Tagliatelle carbonara style with smoked eel and black truffle	28
Sea-urchin scrambled eggs, lobster sauce and 20 grams of Perle Imperial caviar	48

MAIN COURSES

Seabass with chard, dill and velouté of shellfish with trout roe	33
Codfish filled with 'Zeeuwse platte' oyster, brandade and sauce of leek and wild garlic	23
Lobster poached in salted butter, with green asparagus and verbena sauce	53
Turbot roasted on the bone, with vin jaune, 'zolderspek', black truffel and morel	48

DESSERTS

Cakes of Joke & Lotje	8
Amarene cherries with Whiskey Sour sorbet	13
Selection of French and Dutch cheese (5 pieces)	18

