



# Bistro de la Mer



*Lunch & Dinner*

## STARTERS

<b>Tuna Akami</b> with dashi, 'tonnato' cream and capers	23
<b>Dutch shrimps</b> with celeriac remoulade, horseradish, poiré and XO sauce	23
<b>Gamba Roja</b> smashed, with vanilla and elderflower	18
<b>North Sea crab</b> cocktail with avocado and jalapeño	23

## SECOND COURSES

<b>Rigatoni</b> carbonara-style, smoked eel and black truffle	33
<b>Mussels</b> steamed, kalamansi-lime leaf vinaigrette and sauce of curry	18
<b>Langoustines</b> pan-fried, kale and Dutch gingerbread spices	23

## MAIN COURSES

<b>Squid</b> pan-fried with padron and nduja, sauce of squid and green bell pepper	28
<b>Monkfish "Rossini"</b> , with duck liver, umuboshi and dashi-Albufera sauce	38
<b>Pike perch</b> confit, trompette de la mort and sauce of sauerkraut	33
<b>Turbot</b> roasted on the bone, 'zolderspek', stuffed morells and vin jaune sauce	53

## DESSERTS

<b>Selection of French and Dutch cheeses</b> (5 pieces) with jam made by Joke	23
<b>Grapes</b> cured in verjus with granité of gin & tonic and juniper berry oil	15
<b>Grapefruit</b> marinated, citrus sorbet and Riesling sabayon	15
<b>Dame Blanche</b> vanilla ice cream, whipped cream and sauce of Manjari chocolate	15
<b>Pistachio</b> ice cream, mousse of caramelized white chocolate and kataifi	15



IN CASE OF ALLERGIES OR DIETARY REQUIREMENT, PLEASE CONSULT OUR STAFF