



Bistro de la Mer



Lunch & Dinner

STARTERS

Tuna O-toro with dashi, 'tonnato' cream and capers	23
Mackerel "kissed by fire" with tomato and strawberry broth and foam of sorrel	15
Gamba Roja smashed, with vanilla and elderflower	18
Brown crab cocktail with avocado and jalapeño	23

SECOND COURSES

Rigatoni carbonara-style, smoked eel and autumn truffle	33
Mussels steamed with curry and kalamansi lime leaf vinaigrette	18
Whelks with a warm remoulade of celeriac, veal brain and green pepper	18

MAIN COURSES

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

DESSERTS

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



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