

UTRECHTSE STRAAT

57

# Bistro de la Mer

## STARTERS

<b>Tuna 'O-toro'</b> with dashi, 'tonnato' and capers	18
<b>Irish Mór oyster</b> with preserved cucumber and granité of sorrel	13
<b>Seabass</b> tartare with radish, lavas and sauce of shiso and vanilla	13
<b>Brown crab</b> cocktail with avocado and jalapeño	23

## SECOND COURSES

<b>Langoustine</b> confit, with sauerkraut and juniperberries	23
<b>White Dutch asparagus</b> , with smoked eel and chervil	18
<b>Scallops</b> pan-fried, a la grenoiblose, veal jus	28

## MAIN COURSES

<b>Skrei</b> Irish Mór oyster, caramelised sjalot, sauce of wild garlic	28
<b>Monkfish</b> "Rossini" with goose liver, umeboshi, dashi Albufera	33
<b>Red Mullet</b> Crispy skin, fennel and sauce of mullet	33
<b>Turbot</b> roasted on the bone, with vin jaune, 'zolderspek' and filled morilles	53

## DESSERTS

<b>Selection of French and Dutch cheese</b> (5 pieces)	18
<b>Jerusalem Artichoke</b> cream and chips, with white chocolate icecream and caramel	13
<b>Rhubarb</b> bloodorange, lemon sorbet and applecider sabayon	13
<b>Dame Blanche</b> vanilla ice cream, with whipped cream and sauce of Manjari chocolate	13

**In case of allergies or dietary requirement, please consult our staff**

