

UTRECHTSE STRAAT

57

Bistro de la Mer

STARTERS

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| Tuna 'O-toro' with dashi, 'tonnato' and capers | 18 |
| Irish Mór oyster with preserved cucumber and granité of sorrel | 15 |
| Dutch shrimp salad with celeriac remoulade, XO sauce and foam of Poiré | 18 |
| Brown crab cocktail with avocado and jalapeño | 23 |

SECOND COURSES

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| Langoustine confit, with sauerkraut and juniperberries | 33 |
| Mussels stewed with tandoori and kalamansi vinaigrette | 18 |
| Scallops pan-fried, a la grenoiblose, veal jus | 28 |
| Chicken wings stuffed with smoked eel, velouté of chervil | 18 |

MAIN COURSES

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| Skate with black truffle and a chicory and ham jus | 33 |
| Codfish steamed with oysters, duxelles, porcini mushroom, sauce of mussels | 28 |
| Dover sole roasted on the bone with mustard and broccolini | 43 |
| Turbot roasted on the bone, with vin jaune, 'zolderspek' and filled morilles | 53 |

DESSERTS

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| Selection of French and Dutch cheese (5 pieces) | 18 |
| Grapefruit marinated, with lemon sorbet and Riesling sabayon | 13 |
| Grapes marinated, with verjus and gin tonic granité | 13 |
| Dame Blanche vanilla ice cream, with whipped cream and sauce of Manjari chocolate | 13 |

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



