

UTRECHTSESTRAAT

 57 

# Bistro de la Mer

## STARTERS

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

## SECOND COURSES

<b>Langoustines</b> confit in duck fat, with sauerkraut and juniper berry	33
<b>Tagliatelle carbonara style</b> with smoked eel and black truffle	28
<b>Puffed bildtstar</b> with bacon, sour cream and 20 grams of Perle Imperial caviar	48

## MAIN COURSES

<b>Seabass</b> with chard, dill and velouté of shellfish with trout roe	33
<b>Codfish</b> filled with 'Zeeuwse platte' oyster, brandade and sauce of leek and wild garlic	23
<b>Dutch blue lobster</b> poached in salted butter with white asparagus and a verbena sauce	63
<b>Turbot</b> roasted on the bone, with vin jaune, 'zolderspek' and morel	48

## DESSERTS

<b>Lambada strawberries</b> marinated with basil, and burrata	12
<b>Amarena cherries</b> with Whiskey Sour sorbet	13
<b>Selection of French and Dutch cheese</b> (5 pieces)	18

