

UTRECHTSE STRAAT

57

Bistro de la Mer

STARTERS

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| Dutch shrimp salad with celeriac remoulade, XO sauce and foam of Poiré | 18 |
| Brown crab cocktail with avocado and jalapeño | 23 |
| Mackerel charred through charcoal, with tomato, strawberries and sorrel | 13 |
| Razor clams salad à la nage with dille | 18 |

SECOND COURSES

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| Mussels stewed with vadouvan and kalamansi vinaigrette | 18 |
| Scallops fried with grenobloise and veal jus | 28 |
| Langoustine with juniper berry and sauce of sauerkraut | 33 |

MAIN COURSES

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| Red Mullet fried on sourdough bread with artichoke and Becasse sauce | 33 |
| Monkfish breaded with ham peas and lovage sauce | 28 |
| Dover Sole fillet stuffed with duxelles of salty herbes, hazelnuts and capers, mussel sauce | 43 |
| Turbot roasted on the bone, with vin jaune, 'zolderspek' and mushroom | 48 |

DESSERTS

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| Grapes marinated, with gin tonic granité and juniper berry oil | 12 |
| Amarena cherries with almond and lemon sorbet | 13 |
| Selection of French and Dutch cheese (5 pieces) | 18 |
| Dame Blanche vanilla ice cream, with whipped cream and sauce of Manjari chocolate | 13 |

