



Bistro de la Mer



Lunch & Dinner

STARTERS

Tuna Akami with dashi, 'tonnato' cream and capers	23
Dutch shrimps with celeriac remoulade, horseradish, poiré and XO sauce	23
Gamba Roja smashed, with vanilla and elderflower	18
North Sea crab cocktail with avocado and jalapeño*	23

SECOND COURSES

Rigatoni with chili, cockles and bottarga	28
Morels stuffed with wild garlic farce, chervil velouté and smoked eel	26
Langoustines pan-fried, with peas and verbena sauce*	23

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-Albufera sauce	38
Wolf fish miso-glazed, with ikura, white asparagus and asparagus sauce *	33
Turbot roasted on the bone, 'zolderspek', stuffed morels 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
Blood orange sorbet, lemon curd, curry	15
Dame Blanche vanilla ice cream, whipped cream and sauce of Manjari chocolate	15
Pistachio ice cream, mousse of caramelized white chocolate and kataifi*	18



THE DISHES THAT ARE MARKED WITH AN ASTERISK ARE ALSO AVAILABLE IN COMBINATION AS THE 4-COURSE CHEFS MENU FOR 93 EUROS.

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