

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> charred through charcoal, with tomato, strawberries and sorrel	13
<b>Razor clams</b> salad à la nage with dille	18

## SECOND COURSES

<b>Ibérico loin</b> with salted lemon, braised fennel and sauce of Dutch shrimp	18
<b>Mussels</b> stewed with vadouvan and kalamansi vinaigrette	18
<b>Tagliatelle 'carbonara style'</b> with smoked eel and Australian winter truffle	33
<b>Perle Imperial caviar 20 grams</b> with puffed bildtstar, bacon and sour cream	48

## MAIN COURSES

<b>Red Mullet</b> fried on sourdough bread with artichoke and Becasse sauce	33
<b>Monkfish</b> breaded with ham, broad beans and lovage sauce	28
<b>Canner lobster</b> poached in butter, with green asparagus and verbena sauce	48
<b>Turbot</b> roasted on the bone, with vin jaune, 'zolderspek' and mushroom	48

## DESSERTS

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

