



# Bistro de la Mer



*Lunch & Dinner*

## STARTERS

<b>Tuna 'O-toro'</b> with dashi, 'tonnato' cream and capers	18
<b>Mackerel "kissed by fire"</b> with a broth of tomato and strawberry, sorrel	13
<b>Gamba "Roja"</b> smashed, with vanilla and elderflower	18
<b>Brown crab</b> cocktail with avocado and jalapeño	23
<b>Duckliver and Dutch shrimp</b> with ketchup of seaweed and shallot	18

## SECOND COURSES

<b>Langoustines</b> confit in duck fat, summer vegetables and verbena sauce	23
<b>Rigatoni "Carbonara style"</b> with smoked eel and black truffle	33
<b>Canner lobster</b> warm salad with spring vegetables and tandoori	33
<b>Whelks</b> with a warm celeriac remoulade, veal brain and green pepper	18

## MAIN COURSES

<b>Cod</b> Irish Mór oyster, caramelised shallot, sauce of wild garlic	28
<b>Monkfish "Rossini"</b> with duck liver, dashi Albufeira sauce, umuboshi and shallot	33
<b>Red Mullet</b> on sourdough, fennel and sauce of mullet	33
<b>Turbot</b> roasted on the bone, with vin jaune, 'zolderspek' and stuffed morels	53

## DESSERTS

<b>Selection of French and Dutch cheeses</b> (5 pieces)	18
<b>Cherries</b> with granité of Kriekbeer	13
<b>Rhubarb</b> and strawberries, lemon sorbet and apple cider sabayon	13
<b>Dame Blanche</b> vanilla ice cream, whipped cream and sauce of Manjari chocolate	13



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