



Bistro de la Mer



Lunch & Dinner

STARTERS

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

SECOND COURSES

Langoustines confit in duck fat, verbena sauce	23
Rigatoni "Carbonara style" with smoked eel and black truffle	33
Mussels steamed with curry and kalamsansi vinaigrette	18
Whelks with a warm celeriac remoulade, veal brain and green pepper	18

MAIN COURSES

Cod Irish Mór oyster, caramelised shallot, wild garlic sauce	28
Monkfish "Rossini" with duck liver, dashi Albufeira sauce, umuboshi and shallot	38
Red Mullet on sourdough, fennel and sauce of mullet	33
Turbot roasted on the bone, with vin jaune, 'zolderspek' and stuffed morels	53

DESSERTS

Selection of French and Dutch cheeses (5 pieces)	18
Grapes cured in verjus with granité Gin&Tonic and juniper berry oil	13
Nectarine poached, lemon sorbet and vanilla sabayon	13
Dame Blanche vanilla ice cream, whipped cream and sauce of Manjari chocolate	13



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