



# Bistro de la Mer



*Lunch & Dinner*

## STARTERS

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

## SECOND COURSES

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

## MAIN COURSES

<b>Squid</b> pan-fried with padron and nduja, sauce of squid and green bell pepper	28
<b>Monkfish "Rossini"</b> , with duck liver, umuboshi and dashi-Albufera sauce	38
<b>Wolf fish</b> miso-glazed, chicken skin, ikura, white asparagus and white asparagus sauce*	33
<b>Turbot</b> roasted on the bone, 'zolderspek', stuffed morels and vin jaune sauce	53

## DESSERTS

<b>Selection of French and Dutch cheeses</b> (5 pieces) with jam made by Joke	23
<b>Grapes</b> cured in verjus with granité of gin & tonic and juniper berry oil	15
<b>Strawberry</b> sorbet, lemon curd, curry	15
<b>Dame Blanche</b> vanilla ice cream, whipped cream and sauce of Manjari chocolate	15
<b>Pistachio</b> 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