



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

SECOND COURSES

Scallops pan-fried, a la grenobloise, veal jus	28
Mussels steamed with curry and kalamsansi vinaigrette	18
Whelks with a warm celeriac remoulade, veal brain and green pepper	18

MAIN COURSES

Cod stuffed and glazed with Irish Mór oyster, chanterelles, sauce of shallot	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 morells	53

DESSERTS

Selection of French and Dutch cheeses (5 pieces)	18
Grapes cured in verjus with granité of gin tonic and juniper berry oil	13
Grapefruit marinated, with citrus sorbet and Riesling 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