

UTRECHTSE STRAAT

 57 

Bistro de la Mer

STARTERS

Tuna 'O-toro' with dashi, 'tonnato' and capers	18
Irish Mór oyster with preserved cucumber and granité of sorrel	13
Seabass tartare with radish, lavas and sauce of shiso and vanilla	13
Brown crab cocktail with avocado and jalapeño	23

SECOND COURSES

Langoustine confit, with sauerkraut and juniperberries	23
Rigatoni 'Carbonara style' with smoked eel and black truffle	28
Scallops pan-fried, a la grenoiblose, veal jus	28

MAIN COURSES

Skrei Irish Mór oyster, caramelised sjalot, sauce of sjalot	28
Monkfish "Rossini" with goose liver, umeboshi, dashi Albufera	33
Dover sole confit with vadouvan, mussels and dill	33
Turbot roasted on the bone, with vin jaune, 'zolderspek' and filled morilles	53

DESSERTS

Selection of French and Dutch cheese (5 pieces)	18
Jerusalem Artichoke cream and chips, with white chocolate icecream and caramel	13
Rhubarb bloodorange, lemon sorbet and applecider sabayon	13
Dame Blanche vanilla ice cream, with whipped cream and sauce of Manjari chocolate	13

In case of allergies or dietary requirement, please consult our staff

