

UTRECHTSE STRAAT

57

Bistro de la Mer

**STARTERS**

<b>Tuna 'O-toro'</b> with dashi, 'tonnato' and capers	18
<b>Mackerel 'kissed by fire'</b> , tomato and strawberry bouillon, sorrel	13
<b>Seabass</b> tartare with radish, lavas and sauce of shiso and vanilla	13
<b>Brown crab</b> cocktail with avocado and jalapeño	23

**SECOND COURSES**

<b>Langoustine</b> confit, with verbena and juniper berries	23
<b>White Dutch asparagus</b> grilled with smoked eel, chervil velouté	18
<b>Canner lobster</b> with a warm salad of spring vegetables and tandoori	33

**MAIN COURSES**

<b>Cod</b> filled with Irish Mór oyster, caramelised sjalot, sauce of wild garlic	28
<b>Monkfish</b> "Rossini" with duck liver, umeboshi, dashi Albufera	33
<b>Red mullet</b> on sourdough, with fennel and sauce of red mullet	33
<b>Turbot</b> roasted on the bone, with vin jaune, 'zolderspek' and filled morilles	53

**DESSERTS**

<b>Selection of French and Dutch cheese</b> (5 pieces)	18
<b>Jerusalem Artichoke</b> cream and chips, white chocolate ice cream and caramel	13
<b>Rhubarb</b> with strawberry 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 restrictions, please consult our staff**

