

UTRECHTSE STRAAT

57

Bistro de la Mer

STARTERS

Dutch shrimp salad with celeriac remoulade, XO sauce and foam of Poiré	18
Brown crab cocktail with avocado and jalapeño	23
Mackerel charred through charcoal, with tomato, strawberries and sorrel	13
Razor clams salad à la nage with dille	18

SECOND COURSES

Ibérico loin with salted lemon, braised fennel and sauce of Dutch shrimp	18
Mussels stewed with vadouvan and kalamansi vinaigrette	18
Tagliatelle 'carbonara style' with smoked eel and Australian winter truffle	33

MAIN COURSES

Red Mullet fried on sourdough bread with artichoke and Becasse sauce	33
Monkfish breaded with ham, peas and lovage sauce	28
Dover Sole fillet stuffed with duxelles of sea lavender, hazelnuts and capers, mussel sauce	43
Turbot roasted on the bone, with vin jaune, 'zolderspek' and mushroom	48

DESSERTS

Grapes marinated, with gin tonic granité and juniper berry oil	12
Amarena cherries with almond and lemon sorbet	13
Selection of French and Dutch cheese (5 pieces)	18
Dame Blanche vanilla ice cream, with whipped cream and sauce of Manjari chocolate	13

