

Following our search for the freshest produce, our menu changes constantly. Please consider the menu below just as an impression of what to expect (early June, 2019).

## Les Petits

Bisque de langoustine – basil cream – dutch shrimp 11.5  
Clams – beurre blanc 15  
Pulpo a la plancha – salade de la ratte – salsa verde 13.8  
Scallops – mushroom jus – cream of green pea – herring caviar 16.5  
Oyster tasting – eschalot in raspberry vinegar – lemon 15.5 (4 oysters) / 42.8 (10 oysters)  
Ceviche – seabass – leche de tigre – mango – sweet potato – fris e 15  
Lobster roll – lemon mayonnaise – edamame 21  
'Huzarensalade' – classic dutch potato salad – herring – lil gem – boiled egg 12.5  
Tuna tartare – citrus – edible seaweed – herring caviar 14  
Burnt langoustine (3pcs) – hollandaise – toast – mayo 24  
Plateau Caviar! Beluga caviar – egg brunoise – cr me fra che – blini – eschalot  
10gr. 36.- 20 gr. 67.- 30 gr. 97.5.-

## Les Grands

Half a lobster – thermidor preparation – fries & mayonnaise (whole lobster +20)  
Red gurnard filet – celeriac – chorizo sauce – snap beans 20  
Whole fish – seabass – fennel – fris e salad 27  
Sole meuni re (2pcs) – salad – fries & mayonnaise 26.5  
Ravioli – green asparagus, ricotta and parmesan filling – sage butter – bottarga 18  
Steak tartare – salad – fries & mayonnaise 24.5 (foie gras +7)  
Tuna wellington – beurre blanc – oyster mushroom – edible seaweed 20  
Ceasar salad – half a lobster – croutons – parmesan 28 (whole lobster +20)  
Moules frites 20

## Plateau Visque

Cold: Salmon on toast – Fine de Claire oyster (6pcs) – tuna tartare – shrimps (6pcs)  
Warm: scallops (2pcs) – mussels – clams in beurre blanc – pulpo tentacle (1pc) –  
fried calamari – salad & fries – 120 (serves 2)

## Sides

French fries – mayonnaise 3.8  
Little gem – walnuts – tuna dressing 5  
Grilled vegetables 5

## Les Snacks

Calamari fritti – lemon mayonnaise 8.5  
Sardines d'Ortiz – bread 8.5  
Salmon on toast – lemon mayonnaise 13  
Bread – home made anchovies butter 4

## Seasonal oysters

B lon flat oyster No.3 – Cancale, Bretagne 4.9  
Fine de Claire No.4 – Blainville, Normandy 2.7  
Wild Atlantic No.3 – Celtic Sea, Ireland 3.4  
Gillardeau – Bourcefranc-le-Chapus, Nouvelle-Aquitaine 5.9  
Dutch Summer Oyster – Yerseke, Zeeland 4.5  
Tasting of four 15.5 / tasting of 10 42.8