# Bites

**Amuse** | 3
chef's specialty

**French baguette** | 7.5
herb butter | aioli

**Zeeuwse Creuse oysters - 3/6/12 pieces** | 10.5/21/42
shallot vinaigrette | lemon

**Gillardeau - 3/6/12 pieces** | 16.5/33/66
shallot vinaigrette | lemon

**Pata Negra - 70 grams** | 16
French baguette

**Dutch shrimp croquettes - 4 pieces** | 19
brioche toast | cocktail sauce

Untill 18:00

**Dutch beef croquettes - 6 pieces** | 8

**Cheese sticks - 6 pieces** | 9

**Tempura prawns - 6 pieces** | 12

# Salads

From 12:00 to 16:00

**Caesar salad** | 14.5
classic caesar dressing | little gem | boiled egg
parmesan cheese | croutons
optional with crispy chicken, smoked salmon or prawns + 6

**Salad poisson** | 19.5
3 types of fish | lemon vinaigrette | cucumber

RESTAURANT
LEMONGRASS

# Starters

**Classic steak tartare - 90 grams** | 15
cornichon | brioche

**Pan-seared veal sweetbreads** | 23.5
potato mousseline | pumpkin | bordelaise

**Duck liver terrine** | 23.5
apple balsamic syrup | brioche toast

**Escargots au gratin** | 15
garlic | gruyère | French baguette

**Smoked salmon tartare** | 15
blini | horseradish | herring caviar

**Dutch shrimp cocktail** | 19
sun-dried tomatoes | cocktail sauce

**Baked prawns au gratin** | 16
garlic | gruyère | French baguette

**Pan-seared scallops** | 21
Jerusalem artichoke | wasabi beurre blanc | enoki mushroom

**Red beetroot salad** | 15
mesclun | goat cheese | truffle vinaigrette

**Baked mushrooms au gratin** | 14
garlic | gruyère | French baguette

# Soups

**Bisque d'Homard** | 21
lobster | cognac cream

**Onion soup** | 12
crouton | gruyère

RESTAURANT
LEMONGRASS

# Main courses

**Bavette steak - 150/225 grams** | 25/32.5
pepper sauce | roasted vegetables | fries

**Rib-eye - 300 grams** | 45
pepper sauce | roasted vegetables | fries

**Lemongrass' Butcher's cut - 600 grams** | 65
pepper sauce | roasted vegetables | fries

**Confit de canard** | 25
braised leeks | spices jus | potato mousseline

**Smashed burger** | 25
lettuce | tomato | cheddar | bacon | Lemongrass sauce | fries

**Catch of the day** | daily price

**Lobster boiled or grilled - 400 grams** | daily price
fries | salad

**Small soles** | daily price
pan-fried in butter | fries | salad

**Plaice fillet** | 26
salsify | mushrooms | porcini mushroom sauce

**Forest-inspired dish (V)** | 25
salsify mash | mushrooms | porcini mushroom sauce

# Sides

**Bearnaise sauce, red wine sauce or beurre de Paris** | 2.5

**Fries** | 6

**Truffle fries** | 9
parmesan cheese | truffle mayonnaise | garlic crumble

**Stir-fried vegetables** | 6.5

**Green salad** | 5
citrus dressing

RESTAURANT
LEMONGRASS

# Desserts

**Apple pie cheesecake** | 12
vanilla ice-cream | apple compote

**Tarte noisette et figue** | 15
hazelnut ganache | frangipane | figs | mascapone ice-cream

**Moelleux au chocolat** | 12
salted caramel ice-cream | white chocolate crumble
Please allow extra preparation time

**Macaron délice** | 10
3 types | pistachio ice-cream

**Cheese platter** | 18
5 types of cheese | quince compote | fig bread

# Dessert wines

**Château Violet - Sauternes** 7
France, Bordeaux
semillon, sauvignon blanc, muscadelle
dried yellow fruit | vanilla | rich | sweet citrus

**Vignamato - Vi di Visciola** 8
Italy, Marken
cherries, sangiovese, montepulciano
blackberries | delicate acidity | amarena cherry | fresh

**Domaine de Baumard**
**Coteaux du Layon Carte d'Or** 8
France, Loire
chenin blanc
spring blossom | elegant acidity | pear | minerality

**Cantina Gorgo**
**Moscato Rosa di Monte Torre** 9
Italy, Veneto
moscato rosa
aromatic | plum | roses | exotic fruit

**Château Guéry - D'Or et de Givre** 9
France, Minervois
gewurztraminer, viognier
caramel | fresh sweet | currant | honey

**Toro Albalá - Don PX** 9
Spain, Montilla Moriles
pedro ximénez
peach | honey | dates | cacao

# Taylor's port

**Fine White Port** 6

**Estate Finest Reserve Port** 6

**Late Bottled Vintage Port** 8

**10 Year Old Tawny Port** 10

**20 Year Old Tawny Port** 16