

SANDWICHES 12:00 - 16:00

Baguette steak flank steak tomato mayonnaise cheese	€14
Eggs Benedict brioche Hollandaise sauce Pata Negra	€16
Eggs Royale brioche Hollandaise sauce smoked salmon	€16
Brioche champignons optional with poached egg+ €3 truffle mayonnaise mesclun parsley	€10
Baguette smashed avocado optional with boiled egg + €2 Pata Negra or smoked salmon + €5 lemon vinaigrette mesclun	€10
Baguette carpaccio basil smoked almond tomato	€12

SALADS 12:00 - 16:00

Salad caesar optional with chicken, smoked salmon or gambas + €5 classic caesar dressing little gem boiled egg Parmesan croutons	€14
Salade poisson 3 types of fish lemon vinaigrette cucumber	€16

BITES 12:00 - 18:00

Bitterballen 6 pieces	€8
Cheese sticks 6 pieces	€9
Dutch shrimp croquettes from Wieringen 6 pieces	€16
Tempura gambas 6 pieces	€8

OYSTERS

Our oysters will be served with a shallot vinaigrette and lemon.

Zeeuwse creuse nr. 3 from Zeeland accessible salty	6 of 12 pieces	€21 / €40
Umami nr. 4 a wild Irish oyster, grown in Zeeland with a Japanese taste experience savoury sweet salty full of flavor	6 of 12 pieces	€24 / €46
Gillardeau nr. 4 from France savoury sweet salty full of flavor	6 of 12 pieces	€29 / €56
Fried oysters wakame wasabi vinaigrette	3 of 6 pieces	€16 / €30
Oyster tasting 3 different types of oysters	6 of 12 pieces	€25 / €48

NICE TO START WITH

French baguette herb butter aioli	€6
Saucisson sec French dried sausage	€8
Pata Negra - 70 grams bread	€16
Escargots 1/2 dozen herb butter gruyère	€14
Vongole lemon beurre blanc	€14
Dutch shrimp croquettes from Wieringen brioche toast	€16

Cold starters

- Tuna tataki** €18
yuzu kosho dressing | nori crumble | wakame gel
- Fish trio** €18
smoked salmon | Dutch shrimps | smoked eel
brioche toast
- Smoked salmon** €18
brioche toast | dill lemon mayonnaise
- Lobster tartare** €22
fennel | truffle dressing | orange gel
- Shrimp cocktail** €18
Dutch shrimps | sun-dried tomatoes | cocktail sauce
- Classic steak tartaar - 90 grams** €15
cornichon | baguette
- Beef carpaccio** €15
basil | smoked almond | tomato
- Asian duck liver terrine** €22
hoisin | apple
- Avocado tartare** €15
wasabi dressing | nori crumble

Hot starters

- Scallops** €18
red curry | cauliflower | orange crumble
- Gambas** €18
garlic | red pepper
- Grilled octopus** €18
cherry tomato | chorizo | potato
- Crunchy sweetbread** €18
black pepper sauce | celeriac

SOEPEN

- Bouillabaisse** €18
classic French fish soup,
served with baguette and rouille
- Onion soup** €11
crouton | gruyère

Main dishes

LOBSTER

Whole lobster boiled or grilled €39
butter | salad | fries

Whole lobster thermidor €42
salad | fries

FISH

Catch of the day daily price

North Sea sole daily price
pan-fried in butter | fries | salad

North Sea Weever €29
sweet potato puree | sea lavender | shiitake
miso lime beurre blanc

Seabass fillet €30
pea puree | lobster sauce | roasted carrot

Tuna steak €30
black pepper sauce | celeriac puree | green apple

MEAT

Flank steak - 200 grams €28
pepper sauce | grilled vegetables | fries
herb butter, bearnaise, or red wine sauce + 2

Ribeye - 300 grams €30
pepper sauce | grilled vegetables | fries
herb butter, bearnaise, or red wine sauce + 2

Classic steak tartaar - 160 grams €21
cornichon | brioche

Smashed burger €20
tomato | bacon | cheddar | fries

VEGA

Gnocchi a la Parisienne €20
sage | butter | pepper

Cauliflower couscous €19
red curry | papadum

SIDES

Fries	€5	Stir-fried season vegetables	€5
Loaded fries	€8	Green salad	€4
truffle mayo garlic crumble		citrus dressing	

KIDS

Crispy chicken or fish fillet €14
fries | salad