

on the hook

① choose your fish

mackerel aged 3 days	€ 18,00	wild sea bass aged 6 days	€ 32,00	catch of the day	€ 16,00
scottish salmon aged 12 days	€ 22,00	monkfish 'on the bone'	€ 28,00	special of the day daily rate	

② choose your side dishes*

veggies

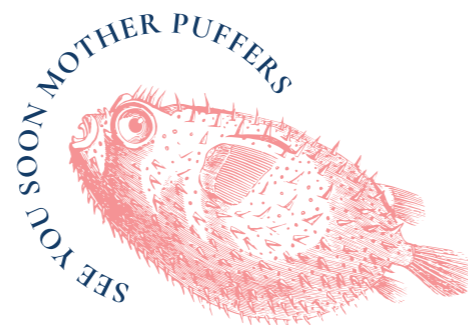
vegetables from Bart's garden how he likes to prepare them	€ 6,00
young leek spring onion grilled - coffee vinaigrette	€ 6,00
roots & bulbs chestnut - lovage sauce	€ 8,00
corn - kohlrabi manchego - popped grains	€ 8,00
pumpkin vadouvan - sweet potato	€ 8,00
celeriac from the josper oven - mushrooms yarrow - sauce of smoked celeriac	€ 12,00

sauces

fish 'jus' pearled - olive oil - tomato vinegar capers - shallot	€ 4,00
champagne sauce citrus	€ 4,00
champagne sauce grain mustard	€ 4,00
choron sauce tomato - lobster - tarragon	€ 5,00
chimichurri parsley - garlic - olive oil oregano - red wine vinegar	€ 5,00
beurre blanc kombu - fish eggs - leek oil	€ 6,00

potatoes

bintje - cherry tomato algae butter	€ 4,00
mashed potatoes whipped cream - herbs	€ 4,00
mashed potatoes olives - pecorino whipped cream	€ 7,50
mashed potatoes with mushrooms onion - garlic - herbs whipped cream	€ 8,50



menu seas the day

be surprised by the selection of our chef
€ 79,00 p.p.

shrimp bread - algae butter - unpeeled grey shrimp - broth

3 starters to share

catch of the day: chef's choice
vegetables, sauce, potato

dessert

* also available as separate dishes, vegetarian dishes, dishes for children



starters to share

Enjoy together. 3-5 starters are perfect for two hungry seafoodies.*

tartare salmon shallot - crispy baguette	€ 12,50	pizzette bianco eggplant caviar - pesto - fennel - dill	€ 14,00
razor clam seaside greens - jalapeño - lime	€ 12,50	pizzette rosso anchovies - sundried tomatoes - olive oil - chili	€ 16,00
north sea crab celeriac - apple - tempura of perilla leaves	€ 16,00	pizzette verde eel 'in 't groen'	€ 18,00
escabeche mussels cucumber - dill - coriander	€ 16,00	hand cut beef tartare with oyster and caviar	€ 18,00 € 48,00
zeeland mussels saké - chili - coriander - ginger	€ 18,00	caviar premium baerii potato chips - algae salt - sour cream - salicornia plants 10g € 17,50 30g € 52,50 50g € 87,50	
rillette of cod celeriac crisps	€ 16,00		
smoked eel potato salad - sour cream - nori	€ 18,00		
scallop 'josper black collection' 2 pcs beurre noisette - anshovy - tomato	€ 16,00		
carpaccio of scallop mushrooms - hazelnut	€ 20,00		
squid - octopus beans - spicy chorizo - chili - lemon	€ 22,00		
sesame bun 2 pcs lobster - tomato - mustard leaf	€ 22,50		

* On request our starters can be enjoyed individually.



oysters

oysters au naturel

sentinelle n°3
france - meaty - nutty - hint of iodine
4 pcs € 11,60 6 pcs € 17,40 12 pcs € 34,80

bells isle n°3
ireland - creamy & full of flavor
4 pcs € 11,60 6 pcs € 20,60 12 pcs € 40,80

carlingford n°3
ireland - teardrop shaped - nutty - sweet
4 pcs € 11,60 6 pcs € 20,60 12 pcs € 40,80

oysters signature

ostra regale
ireland - 4 years old
stone - iodine - crisp & sweet - unique
4 pcs € 17,60 6 pcs € 26,40 12 pcs € 44,80

6 pcs - three preparations € 29,50
au naturel - from the josper oven - gratinated

extra 10 gr caviar € 17,50

oysters inspired by cocktails

bloody mary oyster 2 pcs € 14,50
vodka - tomato - fish sauce - salicornia plants

a-thai oyster 2 pcs € 14,50
fish sauce - lime - ginger - chili - crispy shallot

penicilline oyster 2 pcs € 14,50
peated whisky - ginger

choose a cocktail oyster served with pairing cocktail € 18,50

signatures

canadian lobster 750 g

out of shell *half* *whole*
lobster poached in butter € 32,00 € 62,00
celeriac - mushrooms - duvel beer vinaigrette

lobster tempura € 62,00
horseradish mayonnaise - ponzu chili

lobster - marrow - caviar € 43,00 € 83,00
parsley coulis

in shell *half* *whole*
lobster - cajun butter € 32,00 € 62,00
leek - spring onions

lobster grilled € 32,00 € 62,00
roots & bulbs

classics

eel 'in 't groen' € 32,00
12 herbs

sole € 42,00
beurre noisette - lemon - capres

bouillabaisse

sourdough bread - 'oud brugge' cheese - rouille

bouillabaisse half lobster € 38,00

bouillabaisse seabass - shells € 38,00

bouillabaisse lobster - shells - seabass € 52,00

risotto of grains € 36,00
squid & octopus

beef rib dry aged 32 days € 42,00
béarnaise - grilled romaine salad - fries

plat'eau

plat'eau oysters au naturel 'chef's selection'
4 pcs € 12,50 8 pcs € 24,00 12 pcs € 36,00

plat'eau sailor's salmon € 24,00
salmon: tartare - marinated - smoked
irizake yolk

plat'eau dock & roll € 42,00
salmon: sashimi - marinated - smoked
seasonal salad - artisan smoked eel - red onion
mackerel pickled vegetables - dill crème fraîche

plat'eau sea shore shells € 68,00
oysters - razor clams - vongole
amandes - mussels - seasonal shells

plat'eau oysters 'cocktail inspired'
3 pcs € 19,50 6 pcs € 39,00 9 pcs € 58,50

plat'eau gratinated oysters 'fine champagne'
4 pcs € 18,00 8 pcs € 36,00 12 pcs € 52,00

Fancy lobster with your plat'eau?

half lobster, 400g € 29,00
whole lobster, 750g € 58,00

