

on the hook

① choose your fish

mackerel aged 3 days	€ 19,00	wild sea bass aged 6 days	€ 32,00	catch of the day	€ 18,00
scottish salmon aged 12 days	€ 22,00	monkfish 'on the bone'	€ 28,00	special of the day daily rate	
lobster grilled cajun butter - chili	1/1 € 62,00 1/2 € 32,00	lobster grilled garlic - butter	1/1 € 62,00 1/2 € 32,00		

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
pumpkin vadouvan - sweet potato	€ 8,00
celeriac from the jasper oven - mushrooms yarrow - sauce of smoked celeriac truffle + € 10	€ 12,00

sauces

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

potatoes

mashed potatoes whipped cream - herbs	€ 5,00
mashed potatoes olives - pecorino whipped cream	€ 7,50
mashed potatoes with mushrooms onion - garlic - herbs whipped cream truffle + € 10	€ 8,50



starters to share, or not

Enjoy together. 2-4 starters are perfect for two seafoodies.

tartare salmon shallot - crispy baguette	€ 18,50	hand cut beef tartare with oyster and caviar	€ 24,00 € 48,00
north sea crab celeriac - apple - tempura of perilla leaves	€ 22,50	caviar premium baerii potato chips - algae salt - sour cream - salicornia plants	10g € 17,50 30g € 52,50 50g € 87,50
escabeche mussels cucumber - dill - coriander	€ 18,50		
zeeland mussels saké - chili - coriander - ginger	€ 18,50		
smoked eel - salsify crisp of mustard bread - horseradish	€ 22,50		
carpaccio of scallop mushrooms - hazelnut	€ 20,00		
scallop - truffle 2 pcs brown butter - roasted parsley root	€ 24,00		
squid - octopus beans - spicy chorizo - chili - lemon	€ 22,00		
risotto of corn - kohlrabi manchego - popped grains	€ 18,50		

menu seas the day

be surprised by the selection of our chef, € 84,00 p.p.

shrimp bread - algae butter - unpeeled grey shrimp - broth

3 starters to share

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

or

special of the day: chef's choice + € 20
vegetables, sauce, mashed potatoes

dessert

including beverages: a selection of wine, water, soft, draft beer, coffee and tea +€39,00 p.p.

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



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 € 20,40 12 pcs € 40,80

carlingford n°3

ireland - teardrop shaped - nutty - sweet

4 pcs € 11,60 6 pcs € 20,40 12 pcs € 40,80

ostra regale

ireland - 4 years old

stone - iodine - crisp & sweet - unique

4 pcs € 17,60 6 pcs € 26,40 12 pcs € 44,80

oysters inspired by cocktails

bloody mary oyster 2 pcs

vodka - tomato - fish sauce - salicornia plants

€ 14,50

a-thai oyster 2 pcs

fish sauce - lime - ginger - chili - crispy shallot

€ 14,50

penicilline oyster 2 pcs

peated whisky - ginger

€ 14,50

plat'eau oysters 'cocktail inspired'

3 pcs € 19,50 6 pcs € 39,00 9 pcs € 58,50

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

bouillabaisse

sourdough bread - 'oud brugge' cheese - rouille

bouillabaisse seabass - shells

€ 38,00

bouillabaisse lobster - shells - lobster

€ 52,00

classics

eel 'in 't groen'

12 herbs

€ 32,00

sole

beurre noisette - lemon - capres

€ 48,00

vis - A - versa

beef rib dry aged 32 days

béarnaise - vegetables from Bart's garden - fries

€ 42,00

wiener schnitzel

breaded veal loin - anchovies - lemon - capers

€ 42,00

plat'eau

plat'eau oysters au naturel 'chef's selection'

4 pcs € 12,50 8 pcs € 24,00 12 pcs € 36,00

plat'eau gratinated oysters 'fine champagne'

4 pcs € 18,00 8 pcs € 36,00 12 pcs € 52,00

plat'eau sailor's salmon

€ 32,00

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

fancy lobster with your plat'eau?

half lobster, 400g

€ 29,00

whole lobster, 750g

€ 58,00

crab lovers plateau - 2 pers € 139

salad of crab

mustard greens - herbs - salmon roe - soy

king crab from the josper oven

hazelnut butter - candied lemon

spider crab

chili - bintje

tempura of soft shell crab

wasabi mayonnaise

