

on the hook

① choose your fish

mackerel aged 3 days	€ 24,00	wild sea bass aged 6 days	€ 38,00	wild turbot	€ 48,00
scottish salmon aged 12 days	€ 26,00	monkfish 'on the bone'	€ 32,00	catch of the day	€ 22,00
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	special of the day daily rate	

② choose your side dishes*

<i>veggies</i>	<i>sauces</i>	<i>potatoes</i>	
vegetables from Bart's garden how he likes to prepare them	champagne sauce citrus	mashed potatoes whipped cream - herbs	€ 5,00
young leek spring onion grilled - coffee vinaigrette	champagne sauce grain mustard	mashed potatoes olives - pecorino whipped cream	€ 7,50
baby carrots radish - garlic	bearnaise sauce tarragon	mashed potatoes with mushrooms onion - garlic - herbs whipped cream	€ 8,50
celeriac from the jospoer oven - mushrooms yarrow - sauce of smoked celeriac	choron sauce tomato - lobster - tarragon		
french green asparagus grilled rosemary - celeriac	chimichurri parsley - garlic - olive oil oregano - red wine vinegar		
	beurre blanc kombu - fish eggs - leek oil		

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
vegetables, sauce, mashed potatoes

or

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

dessert

pairing 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



starters to share, or not

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

tartare salmon shallot - crispy baguette	€ 18,50	pizzette bianco eggplant caviar - pesto - fennel - dill	€ 14,00
north sea crab celeriac - apple - tempura of perilla leaves	€ 22,50	pizzette rosso anchovies - sundried tomatoes - olive oil - chili	€ 16,00
escabeche mussels cucumber - dill - coriander	€ 18,50	pizzette verde eel 'in 't groen'	€ 18,00
zeeland mussels saké - chili - coriander - ginger	€ 18,50	hand cut beef tartarte with oyster and caviar	€ 24,00 € 48,00
smoked eel - salsify crisp of mustard bread - horseradish	€ 22,50	caviar premium baerii potato chips - algae salt - sour cream - salicornia plants	10g € 17,50 30g € 52,50 50g € 87,50
carpaccio of scallop mushrooms - hazelnut	€ 20,00	pomme moscovite - vodka algae salt - sour cream - salicornia plants	10g € 19,50 30g € 54,50 50g € 89,50
baked scallop sauerkraut from brussels sprouts - dill	€ 22,00		
squid - octopus beans - spicy chorizo - chili - lemon	€ 22,00		
risotto of corn - kohlrabi manchego - popped grains	€ 18,50		



oysters

oysters au naturel

oesterij special n°3

oosterschelde creuse - briny refreshing

6 pcs €17,50 8 pcs €23,50 12 pcs €35,00

bells isle n°3

ireland - creamy & full of flavor

6 pcs €20,50 8 pcs €27,00 12 pcs €40,50

carlingford n°3

ireland - teardrop shaped - nutty - sweet

6 pcs €20,50 8 pcs €27,00 12 pcs €40,50

irish mór limited n°3

ireland - creamy - sweet & salty

6 pcs €26,50 8 pcs €35,00 12 pcs €52,50

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

€42,00

bouillabaisse lobster - shells - lobster

€56,00

classics

eel 'in 't groen'

12 herbs

€32,00

sole

beurre noisette - lemon - capres

€48,00

plat'eau

plat'eau oesters natuur 'chef's selection'

6st €18,00 8st €24,00 12st €36,00

plat'eau oesters gegratineerd 'fine champagne'

6st €27,00 8st €36,00 12st €54,00

plat'eau sailor's salmon (2 pers.)

€64,00

salmon: tartare - marinated - smoked

irizake yolk

plat'eau dock & roll (2 pers.)

€84,00

salmon: sashimi - marinated - smoked

seasonal salad - artisan smoked eel - red onion

mackerel - pickled vegetables - dill crème fraîche

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

fancy lobster with your plat'eau?

half lobster, 400g

€29,00

whole lobster, 750g

€58,00

signatures

beef rib dry aged 32 days

€46,00

béarnaise - vegetables from Bart's garden - fries

sweetbread

€46,00

grilled leek - nasturtium

wiener schnitzel

€42,00

breaded veal loin - anchovies - lemon - capers - fries

