

# menu

## seas the day

€ 99 p.p.

to share  
chef's surprise

starters

### carpaccio of langoustine

artichoke - fennel - lovage  
caviar 10g + € 17,50

### red mullet on charcoal

eggplant - wild mushrooms

main

### catch of the day

or

### stuffed roasted bell pepper

or

### special of the day + € 20

or

### dry-aged ribeye + € 20

chef's choice vegetables, sauce, potatoes

dessert

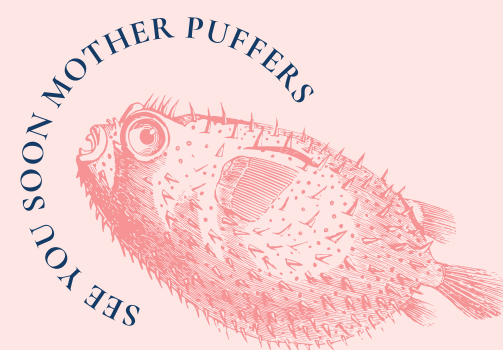
### sweet ending

seasonal fruit - our signature homemade ice cream  
of farm milk and madagascar vanilla

### pairing beverages:

a selection of wines, water, soft drinks,  
draft beer, coffee, and tea

+ € 39 p.p.



## on the hook

### ① choose your fish or beef

grilled lobster 1/1 € 62  
cajun butter - chili 1/2 € 32

mackerel € 24  
3 days aged

scottish salmon € 26  
12 days aged

holstein rib-eye € 46  
35 days aged

grilled lobster 1/1 € 62  
garlic - butter 1/2 € 32

monkfish € 34  
on the bone

wild sea bass € 38  
6 days aged

sweetbread - marrow € 44  
kale - mushrooms  
anchovies - black beans

catch of the day € 22

special of the day  
daily rate

veal ribeye € 42  
olive - anchovies - black beans

### ② choose your side dishes\*

veggies

vegetables from € 8  
Bart's garden  
how he likes to prepare them

tomato - ratatouille € 8  
lardo - shallot - zucchini - olive - feta

grilled fennel € 8  
olive - pecorino

carrot - turnip € 9,50  
confit garlic - kale

cauliflower from € 12  
the josperoven  
green herbs - chili

beans - red onion € 14  
green & yellow beans  
broad beans

sauces

champagne sauce € 5  
citrus

champagne sauce € 5  
grain mustard

béarnaise sauce € 5  
tarragon

chimichurri € 5  
parsley - garlic - olive oil  
oregano - red wine vinegar

choron sauce € 8  
tomato - lobster - tarragon

champagne miso butter € 12  
cockles - razor clam - cucumber  
salmon roe - salty plants  
premium baerii caviar 10g + € 17,50

potatoes

mashed potatoes € 5,50  
whipped cream - herbs

mashed potatoes € 7,50  
olives - pecorino  
whipped cream

mashed potatoes € 8,50  
with mushrooms  
onion - garlic - herbs

perfect fries € 5,50  
dried caper - salt



## starters to share, or not

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

ceviche of salmon € 18,50  
red beet - mustard caviar - dill oil

north sea crab € 22,50  
celeriac - apple - tempura of perilla leaves

sashimi of red mullet - watermelon € 20,50  
dashi - aged soy - lemon


mildly warm carpaccio of cod € 20  
tomato - olive oil - basil

carpaccio of langoustine € 22  
artichoke - fennel - lavas  
caviar 10g + € 17,50

squid - octopus € 22  
broccolini - garlic - green olives

warm-smoked trout € 24,50  
rilette - sour cream - garden herbs  
sourdough bread toasted


mussels & saké € 32  
shallot - chili - coriander

roasted young cauliflower  € 18,50  
sunflower seed ragout - sour cream - jalapeño peppers

caviar premium baerii  
potato chips - algae salt - sour cream - algae  
10g € 17,50 30g € 52,50 50g € 87,50

pomme moscovite - smoked eel  
herbs - sour cream - algae  
10g € 29,50 30g € 64,50 50g € 99,50

\* Also available as separate dishes, vegetarian dishes, dishes for children.

 : vegetarian

Food allergie or intolerance? Please inform our staff. We are here to help.



# oysters

## oysters au naturel

### oesterij bodemcreuse n°3

oosterschelde - light fruity brine

6 pcs € 22,50    8 pcs € 28    12 pcs € 42

### à volant n°3

normandy - full of meat and creamy flavor

6 pcs € 22,50    8 pcs € 28    12 pcs € 42

### salgado n°3

portugal - light green and briny due to its plant-based diet

6 pcs € 22,50    8 pcs € 28    12 pcs € 42

### irish mór limited n°3

ireland - full creamy, sweet & briny

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

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

6 pcs € 24    12 pcs € 48    16 pcs € 64

## 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

### penicillin oyster 2 pcs

peated whisky - ginger

€ 14,50

### plat'eau oysters 'cocktail inspired'

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

### plat'eau oysters gratinated 'fine champagne'

6 pcs € 27    8 pcs € 36    12 pcs € 54

### with 30g caviar

6 pcs € 79,50    8 pcs € 88,50    12 pcs € 106,50

# plat'eau

## plat'eau dock & roll salmon special

2 pers. € 96

### 5 preparations of salmon:

cold - smoked

wasabi - nori

gravad lax

beetroot - orange

chili - sesame

seasonal salad - garden herbs

smoked salmon sausage

salmon roe riped in soy

potato salad

dill cream - red onion

## plat'eau royale fruits de mer

2 pers. € 148

1/1 north sea crab

4 langoustines

2 large prawns - lemon

4 oysters à volant n°3

4 oysters salgado n°3

4 oysters oesterij bodemcreuse n°3

whelks - fennel

cockles - spicy herb vinaigrette

horseradish mayonnaise - tomato mayonnaise

sourdough bread with star anise - seaweed butter

## fancy lobster with your plat'eau?

half lobster, 400g

€ 29

whole lobster, 750g

€ 58

# signatures

## canadian lobster 750 g

out of shell

### lobster poached

in lemon butter - star anise

grilled fennel - olive - pecorino

€ 66

### lobster tempura

horseradish mayonnaise - ponzu - chili

€ 66

### lobster - tomato - chorizo bouillon

wild mushrooms - hazelnut

€ 66

## classics

### eel 'in 't groen'

12 herbs

with mashed potatoes or fries

€ 42

### pan-fried sole

beurre noisette - lemon - capres - parsley

with mashed potatoes or fries

€ 54

## bouillabaisse

bouillon of tomato - leek - onion - saffron

sourdough bread - 'oud brugge' cheese - rouille

### bouillabaisse seabass - shells

€ 42

### bouillabaisse seabass - shells - lobster

€ 56

## leafs & greens

signature vegetarian

### heirloom tomato

carpaccio - aged feta - avocado

€ 28

### roasted bell pepper

stuffed - tomato - shallot - olive

€ 32



## meat cravings? fear not, we've got the cure

### starters to share, or not

#### homemade meat croquettes

€ 18

surprise platter - 8 pcs

#### vittore beef carpaccio

€ 24

savory panettone with cheese

#### hand-cut beef tartare

€ 26

radish - horseradish

### signature meat

#### hand-cut beef tartare

€ 36

with smoked eel - salmon caviar and fries

#### hand-cut beef tartare

€ 36

with butterhead lettuce and fries