

Wine by the glass

SPARKLING WINES

Mistinguett Cava Brut Bio Organic Spain, Penedès macabeo, parellada, xarel-lo fresh pear lively apple brioche	€6	€35
Gustave Lorentz Crémant d'Alsace Rosé Brut France, Alsace pinot noir festive aromatic strawberry cherry	€8	€47
Marcel Moineaux Blanc de Blancs Grand Cru Brut France, Champagne chardonnay nutty white flowers peach butter	€10	€58

WHITE WINES

Lavila - Blanc France, Côtes de Gascogne colombard, ugni blanc juicy lime white pepper peach	€5,50	€27
Catch & Release France, Pays d'Oc sauvignon blanc expressive nose tropical fruit citrus tight	€6	€29
Vignamato - Verdicchio dei Castelli di Jesi Classico Italy, Marche verdicchio fresh apple soft green herbs	€6	€30
Vallée Blanche - Vieilles vignes France, Languedoc viognier aromatic banana refreshingly floral mango	€7	€34

LEMONGRASS

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San Martino - Pinot Grigio Italy, Venice pinot grigio floral smooth refreshing light	€7	€34
La Grande Merveille - Chardonnay France, Languedoc chardonnay round and soft peach tropical fruit vanilla	€7	€35
Domaine des Deux Arcs - Les Demoiselles France, Loire chenin blanc floral white fruit accents of toast fresh	€8	€38
Ermita Veracruz - Verdejo Cepas Viejas Spain, Rueda verdejo expressive nose juicy green apple spicy	€8	€39
Gustave Lorentz - Riesling Réserve France, Alsace riesling Granny Smith full lime powerful	€8	€40
Domaine Thibault - Pouilly-Fumé France, Loire sauvignon blanc tight dry fresh citrus gooseberry firestone	€9	€44
Fillaboa - Albariño Spain, Rías Baixas albariño fresh citrus aromatic apple tropical fruit	€9	€44
Paulo Laureano - Maria Teresa Portugal, Alentejo verdelho soft citrus creamy balanced tropical	€9	€45
Louis Jadot - Couvent des Jacobins France, Bourgogne chardonnay harmonical grapefruit peach butterflower	€10	€49

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ROSÉ WINES

Lavila - Rosé France, Languedoc cinsault, syrah red fruit light white pepper juicy	€6	€29
Guillaume & Virginie Philip - MiP Classic France, Provence cinsault, syrah, grenache peach rose petals citrus red fruit	€8	€40

RED WINES

Lavila - Rouge France, Languedoc grenache, merlot smooth cassis spices raspberry	€5,50	€27
Solenne - Negroamaro-Primitivo Italy, Puglia negroamaro, primitivo cherry plums blackberry vanilla chocolate	€6	€29
Domaine de Grangeneuve - L'Initiale H France, Rhône grenache, syrah expressive blackberry strawberry smooth tannines	€7	€35
Serre de Guéry - Adoration France, Pays d'Oc mourvedre polished tannines spicy black fruit powerful	€8	€39
Barón de Ley - Reserva Spain, Rioja tempranillo, graciano, maturana powerful ripe red fruit spices mocca vanilla	€9	€44
Domaine Chavy-Chouet - 'La Taupe' France, Bourgogne pinot noir liquorice black berries refined wood spicy	€10	€48

LEMONGRASS

Lemongrass menu and wine arrangement

**Our lunch and diner menus will change every week and will be
combined diligent by our chef.
You will be adviced on the wine pairing.**

Do you have any allergies? Please let us know.

LUNCH

2-course menu €30

3-course menu €35

DINNER

3-course menu €50

4-course menu €60

WINE

2 glasses €16

3 glasses €24

4 glasses €32

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LUNCH SUGGESTIONS

Caesar salad (optional with chicken or smoked salmon + €5) little gem boiled egg Parmesan croutons	€14
Lukewarm chicory salad pear mushrooms blue cheese	€15
Steak tartare Parmesan crisp cornichon chives oil	€16
Mini brioche burger (optional with duck liver + €6) truffle jus red onion relish	€14
Shrimp croquettes toast cocktail sauce	€18
Tuna tataki cucumber unagi truffle sauce avocado	€17
Vongole Lemongrass sauce lavas oil	€19
Bouillabaise saffron tomato rouille	€22

OYSTERS

Apéro nr. 4 from France creamy salty	6 or 12 pieces	€21/ €40
Zeeuwse creuse nr. 2 from the Oosterschelde, Zeeland salty fruity accents	6 or 12 pieces	€21/ €40
Umami nr. 4 wild Irish oyster, grown in Zeeland with a Japanese taste experience savoury sweet salty full of flavor	6 or 12 pieces	€24/ €46
Oyster tasting three different types of oysters	6 or 12 pieces	€22/ €42

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

LEMONGRASS

TO START WITH

Lemongrass charcuterie €27,50

Jambon Bayonne €15

Bread €7

Vigo's tuna dip | Jersey butter

Cold starters

Steak tartare €16
Parmesan crisp | cornichon | chives oil

Rouleaux of marinated salmon €15
Lemongrass vinaigrette | nori | smoked herbs mayonnaise

Tuna tataki €17
cucumber | unagi truffle sauce | avocado

Terrine of duck liver €22
smoked eel | hoisin | horseradish

Lukewarm chicory salad €15
pear | mushrooms | blue cheese

Hot starters

Scallops €18
parsnip puree | lobster sauce | crunchy enoki

Crunchy sweetbread €18
macademia crumble | Granny Smith | chestnut and tonka bean foam

Mini brioche burger (optional with duck liver + €6) €14
truffle jus | red onion relish

Vongole €19
Lemongrass sauce | lavas oil

Lukewarm lobster tartare €22
pumpkin | cognac cream | shellfish bisque

Shrimp croquettes €18
toast | cocktail sauce

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Main courses

North Sea Dover sole fries little gem salad	daily price
Catch of the day	daily price
Bouillabaise saffron tomato rouille	€22
Plaice fillet Lemongrass Hollandaise string beans mousseline of black garlic	€26
Grilled bavette celeriac cream mushrooms onion marmelade truffle jus	€28
Steak frites little gem salad pepper sauce	€25
Orzo mushrooms truffle green asparagus	€23

SIDES

Fries with homemade mayonnaise €5

Little gem salad €4

Spinach €4,50

Stir-fried vegetables €5

For the kids

Crunchy chicken or fish fillet €15

fries | salad

+

Ice-cream

LEMONGRASS

DESSERTS

Moelleux €10

hazelnut ice-cream | cassis gel | chocolate crumble

Lemongrass cheesecake €10

lemon curd | yogurt ice-cream

Sugar loaf French toast €10

cinnamon ice-cream | stewed pear

Cheese platter €14

5 types of cheese | appel syrup | fig bread

Friandises €9

selection small sweets to combine with your coffee or tea

DESSERT WINES

Château de la Peyrade Muscat de Frontignan

€6

France, Languedoc

muscat

fresh and sweet | honey | aromatic | vanilla | acacia

Château Violet - Sauternes

€7

France, Bordeaux

semillon, sauvignon blanc, muscadelle

dried yellow fruit | vanilla | rich | sweet citrus

Domaine de Baumard

Coteaux du Layon Carte d'Or

€8

France, Loire

chenin blanc

spring blossom | elegant acidity | pear | minerality

Bodegas Hidalgo La Gitana

Pedro Ximénez Triana

€9

Spain, Jerez

pedro ximénez

plums | toffee | honey | raisins

Bodegas y Viñedos El Sequé

€10

Dulche Monastrel

Spain, Alicante

monastrel

expressive fruit | harmonical | balsamic | fresh

SPECIAL COFFEE

Lemongrass coffee

€8

Cognac | caster sugar | cream

Irish coffee

€8

Jameson | caster sugar | cream

Spanish coffee

€8

Licor 43 / Tia Maria | cream

Italian coffee

€8

Amaretto Disaronno | cream

Dom coffee

€8

Dom Benedictine | cream

Baileys coffee

€8

Baileys | cream

Espresso Martini

€8

Wodka | Kahlua | espresso

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