

Wine by the glass

SPARKLING WINES

Mistinguet Cava Brut Bio Organic Spain, Penedès macabeo, parellada, xarel-lo fresh pear lively apple brioche	€7	€41
Gustave Lorentz Crémant d'Alsace Rosé Brut France, Alsace pinot noir festive aromatic strawberry cherry	€9	€52
Laurent-Perrier La Cuvée Brut France, Champagne chardonnay, pinot noir, pinot meunier citrus white flowers peach white fruit	€11	€65

WHITE WINES

Lavila - Blanc France, Côtes de Gascogne colombard, ugni blanc juicy lime white pepper peach	€6	€29
Catch & Release France, Pays d'Oc sauvignon blanc expressive nose tropical fruit citrus tight	€6	€29
Galodoro - Vinho Verde Portugal, Vinho Verde loureiro, arinto trajadura, avesso fresh juicy citrus grass green apple	€6	€29
Neil Joubert - Byter South-Afrika, Paarl chenin blanc apple fresh sour pear balanced	€7	€34
Vallée Blanche - Vieilles vignes France, Languedoc viognier aromatic banana refreshingly floral mango	€8	€39
Barón de Ley - Sobre Lias Spain, Rioja garnacha blanca, tempranillo blanco white flowers yellow apple balsamic	€8	€39
San Martino - Pinot Grigio Italy, Venice pinot grigio floral smooth refreshing light	€8	€39

<p>La Grande Merveille - Chardonnay France, Languedoc chardonnay round and soft peach tropical fruit vanilla</p>	€8	€39
<p>Gustave Lorentz - Fleurette France, Elzas muscat, pinot blanc, sylvaner white fruit floral uncomplicated</p>	€8	€39
<p>Chemin des Géants France, Languedoc chardonnay, viognier creamy peache white blossom vanilla</p>	€8	€39
<p>Ermita Veracruz - Verdejo Cepas Viejas Spain, Rueda verdejo expressive nose juicy green apple spicy</p>	€9	€44
<p>Chateau des Eyssard - Cuvee Prestige France, Bergerac sauvignon blanc, sémillon chestnut grapefruit vanilla peach</p>	€9	€44
<p>Fillaboa - Albariño Spain, Rías Baixas albariño fresh citrus aromatic apple tropical fruit</p>	€9	€44
<p>Kurt Angerer - Kies Austria, Kamptal grüner veltliner juicy peach honey spicy</p>	€9	€44
<p>J. Lohr - Riverstone Monterey United States, California chardonnay ripe citrus vanilla rich tropical fruit</p>	€10	€49
<p>Louis Jadot - Couvent des Jacobins France, Bourgogne chardonnay harmonical grapefruit peach butter flower</p>	€10	€49
<p>Domaine de Grangeneuve - "V" Frankrijk, Rhône viognier elegant nutty apricots lychee powerful</p>	€10	€49
<p>Paulo Laureano - Maria Teresa Portugal, Alentejo verdelho soft citrus creamy balanced tropical</p>	€11	€54
<p>Domaine Paul Prieur - Sancerre Blanc France, Loire sauvignon blanc expressive nose fresh tight dry white fruit</p>	€11	€54

ROSÉ WINES

Lavila - Rosé France, Languedoc cinsault, syrah red fruit light white pepper juicy	€6	€29
Belles du Sud - Jungle Rosé Frankrijk, Pays D'Oc grenache gris, cinsault fris licht licht rood fruit spicy	€8	€39
Guillaume & Virginie Philip - MiP Classic France, Provence cinsault, syrah, grenache peach rose petals citrus red fruit	€9	€44

RODE WIJNEN

Lavila - Rouge France, Languedoc grenache, merlot smooth cassis spices raspberry	€6	€29
Solenne - Negroamaro-Primitivo Italy, Puglia negroamaro, primitivo cherry plums blackberry vanilla chocolate	€7	€34
Maison Bourboulot - Pinot Noir France, Languedoc pinot noir cherry subtle vanilla raspberry pepper	€8	€39
Serre de Guéry - Adoration France, Pays d'Oc mourvedre polished tannines spicy black fruit powerful	€9	€44
Barón de Ley - Reserva Spain, Rioja tempranillo, graciano, maturana powerful ripe red fruit spices mocca vanilla	€10	€49
Giovanni Almondo - Roero Nebbiolo Italy, Piemonte nebbiolo rose petals fresh mint raspberry light but powerful	€10	€49

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 €34

3-course menu €42

DINNER

3-course menu €54

4-course menu €64

WINE

2 glasses €16

3 glasses €24

4 glasses €32

MENU HOMARD LE JEUDI

Every Thursday our chef combines a lovely
4-course lobster menu for €70,-

LEMONGRASS

LUNCH SUGGESTIONS

Caesar salad (optional with chicken or smoked salmon + €5) little gem boiled egg Parmesan croutons	€14
Crunchy sweetbread sweet potato puree rettich salsa szechuan jus	€18
Shrimp croquettes toast cocktail sauce	€18
Bouillabaisse saffron tomato rouille	€22
Grilled weever fillet stir-fried shiitake sea lavender sweet potato crème Lemongrass sauce	€26
North Sea sole fries little gem salad	daily price

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 €16

Bread €8

Vigo's tuna dip | Jersey butter

Cold starters

Steak tartare Parmesan crisp cornichon lavas oil	€18
Sashimi of marinated salmon Lemongrass vinaigrette nori tamarillo gel	€17
Tuna tataki cocos-lime dressing avocado crème radich	€18
Terrine of duck liver chicory orange jam hoisin eel	€24
Green curry panna cotta cucumber vinaigrette pickled cucumber roasted cauliflower	€17
Beef tataki mustard ponzu avocado crème pickled kumquat	€16

Hot starters

Scallops parsnip crème bouillabaisse sauce saffran crumble	€18
Shrimp croquettes toast cocktail sauce	€18
Crunchy sweetbread sweet potato puree rettich salsa szechuan jus	€18
Vongole garlic red pepper parsley	€23
Soft-cooked lobster lime beurre blanc verveine	€22

LEMONGRASS

Main courses

Lobster cooked or grilled butter little gem salad	€39
North Sea Dover sole fries little gem salad	daily price
Catch of the day	daily price
Bouillabaisse saffron tomato rouille	€22
Cod loin turnip crème green asparagus truffle beurre blanc	€28
Grilled weever fillet stir-fried shiitake sea lavender sweet potato crème	€26
Grilled bavette parsnip crème bordelaise sauce red beetroot salsa	€30
Steak au poivre fries little gem salad pepper sauce	€28
Orzo mushrooms truffle green asparagus	€25
Broccoli flan roasted cauliflower onion marmelade	€25

SIDES

Fries €5

home made mayonnaise

Little gem salad €4

Stir-fried vegetables €5

For the kids

Crunchy chicken

or fish fillet €15

fries | salad

+

Ice-cream

LEMONGRASS

DESSERTS

Moelleux €10

white chocolate ice-cream | tonka caramel

Lemongrass cheesecake €10

mango crème | mascarpone ice-cream

Strawberry cremeux €10

Romanoff mousse | rhubarb gel | yogurt ice-cream

Green apple parfait €10

apple salsa | merengue | basil syrup

Cheese platter €16

5 types of cheese | appel syrup | fig bread

Friandises €10

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
monastrell

expressive fruit | harmonical | balsamic | fresh

SPECIAL COFFEE

Lemongrass coffee

€9

Cognac | caster sugar | cream

French coffee

€9

Cognac | cream

Irish coffee

€9

Jameson | caster sugar | cream

Spanish coffee

€9

Licor 43 / Tia Maria | cream

Italian coffee

€9

Amaretto Disaronno | cream

Dom coffee

€9

Dom Benedictine | cream

Baileys coffee

€9

Baileys | cream

Espresso Martini

€11

Wodka | Kahlua | espresso

LEMONGRASS