

LUNCH

Baguette carpaccio | 12
truffle mayonnaise | salad | tomato
From 12:00 to 16:00

Baguette avocado | 10
optional with a boiled egg + 2
Pata Negra or smoked salmon + 6
tomato salsa | mesclun
From 12:00 to 16:00

Traditional smoked salmon | 18
brioche toast | horseradish

Fish trio | 19
traditional smoked salmon | Dutch shrimps | smoked eel
brioche toast

Pulpo | 19.5
roasted bell pepper sauce | chorizo | sweet potato

Mussels from Zeeland | 28
homemade remoulade sauce | fries

Smashed burger | 24
tomato | bacon | cheddar | fries

SALADS 12:00 - 16:00

Salade caesar | 14.5
optional with chicken, smoked salmon or prawns + 6
classic caesar dressing | little gem | boiled egg
parmesan | croutons

Salade poisson | 19.5
3 types of fish | lemon vinaigrette | cucumber

BITES 12:00 - 18:00

Bitterballen - 6 pieces | 8

Cheese sticks - 6 pieces | 9

Dutch shrimp bitterballen from Wieringen - 6 pieces | 17.5

Tempura prawns - 6 pieces | 12

OYSTERS

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

Zeeuwse creuse - 6 pieces | 21
accessible | salty

Umami - 6 pieces | 27
a wild Irish oyster, grown in Zeeland
with a Japanese taste experience
savory | sweet | salty | full of flavor

Kerry Irish oyster - 6 stuks | 30
meaty | creamy | savory

Gillardeau - 6 pieces | 33
savory | slightly sweet | full of flavour

Oyster tasting - 6 pieces | 28
3 types of oysters

Oyster tasting - 8 pieces | 35
4 types of oysters

TO START WITH

French baguette | 7.5
herb butter | aioli de Provence

Saucisson sec | 8
French dried sausage

Pata Negra - 70 grams | 16
bread

Escargots 1/2 dozen | 14.5
herb butter | gruyère | bread

Gratinated mushrooms | 14
herb butter | gruyère | bread

Vongole | 18
tom yum | sea lavender | bread

Dutch shrimp croquettes | 19
from Wieringen | brioche toast

SOUPS

Bouillabaisse | 19.5
classic French fish soup,
served with baguette and rouille

Onion soup | 12
crouton | gruyère

Cold starters

Tuna tataki | 17

soy dressing | nori crumble | yuzu gel

Fish trio | 19

smoked salmon | Dutch shrimps | smoked eel
brioche toast

Traditional smoked salmon | 18

brioche toast | horseradish

Lobster tartare | 22.5

fennel | truffle dressing | orange gel

Shrimp cocktail | 19

Dutch shrimps | sun-dried tomatoes | cocktail sauce

Classic steak tartare - 90 grams | 16.5

cornichon | baguette

Beef carpaccio | 16.5

pesto mayonnaise | parmesan | red onion | crispy capers

Duck liver terrine | 22

brioche | apple syrup

Avocado tartare | 15

wasabi vinaigrette | cucumber | nori crumble

Hot starters

Scallops - 3 pieces | 19

celeriac | wasabi beurre blanc | crispy enoki

Prawns pil pil | 18

garlic | red pepper

Pulpo | 19.5

roasted bell pepper sauce | chorizo | sweet potato

Fried oysters - 3 pieces | 18

hollandaise sauce | sea lavender

WINE BAR

LEMONGRASS

Main courses

LOBSTER

Whole lobster boiled or grilled | 43
salad | fries

Whole lobster gratinated | 45
hollandaise | cheese | salad | fries

FISH

Catch of the day | daily price

Mussels from Zeeland | 28
homemade remoulade sauce | fries

Small soles from the North Sea - 3 pieces | 29
pan-fried in butter | fries | salad

Sole from the North Sea - 2 pieces | 38
pan-fried in butter | fries | salad

Cod fish from the North Sea | 30
red beetroot puree | green asparagus | truffle beurre blanc

Tuna steak | 32.5
creamy dashi | noodles | salsa verde | chili oil

MEAT

Flank steak - 200 grams | 30
pepper sauce | roasted vegetables | fries
herb butter, bearnaise, or red wine sauce + 2

Ribeye - 300 gram | 38
pepper sauce | roasted vegetables | fries
herb butter, bearnaise, or red wine sauce + 2

Classic steak tartare - 160 grams | 23
cornichon | brioche

Smashed burger | 24
tomato | bacon | cheddar | fries

VEGA

Roasted green asparagus | 24
red beetroot puree | mushrooms | miso lime beurre blanc

KIDS

Crispy chicken or fish fillet | 16
fries | salad

SIDES

Fries | 5

Loaded fries | 9
truffle mayo | parmesan

Stir-fried seasonal vegetables | 6.5

Green salad | 5
citrus dressing