

LUNCH

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

Baguette avocado | 10
optional with a boiled egg + 2
Pata Negra or smoked salmon + 5
tomato salsa | mesclun
From 12:00 till 16:00

Smoked salmon | 18
brioche toast | horseradish

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

Pulpo | 18
roasted bell pepper sauce | chorizo | sweet potato

Smashed burger | 24
tomato | bacon | cheddar | fries

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

SALADS 12:00 - 16:00

Salade caesar | 14
optional with chicken, smoked salmon or prawns + 5
classic caesar dressing | little gem | boiled egg
parmesan | croutons

Salade poisson | 19
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 | 16

Tempura prawns - 6 pieces | 12

WINE BAR

LEMONGRASS

OYSTERS

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

Zeeuwse creuse - 6 pieces | 21

from Zeeland, nr. 3
accessible | salty

Umami - 6 pieces | 24

a wild Irish oyster, grown in Zeeland
with a Japanese taste experience
savoury | sweet | salty | full of flavor

Gillardeau - 6 pieces | 27

from France, nr. 4
savoury | slightly sweet | full of flavour

Oyster tasting - 6 pieces | 24

3 types of oysters

TO START WITH

French baguette | 6

herb butter | aioli de Provence

Saucisson sec | 8

French dried sausage

Pata Negra - 70 grams | 16

bread

Escargots 1/2 dozen | 14

herb butter | gruyère | bread

Gratinated mushrooms | 14

herb butter | gruyère | bread

Vongole | 15

tom yum | sea lavender | bread

Dutch shrimp croquettes | 18

from Wieringen | brioche toast

SOUPS

Bouillabaisse | 19

classic French fish soup,
served with baguette and rouille

Onion soup | 12

crouton | gruyère

WINE BAR

LEMONGRASS

Cold starters

Tuna tataki | 18

soy dressing | nori crumble | yuzu gel

Fish trio | 19

smoked salmon | Dutch shrimps | smoked eel
brioche toast

Smoked salmon | 18

brioche toast | horseradish

Lobster tartare | 22

fennel | truffle dressing | orange gel

Shrimp cocktail | 19

Dutch shrimps | sun-dried tomatoes | cocktail sauce

Classic steak tartare - 90 grams | 16

cornichon | baguette

Beef carpaccio | 16

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 | 18

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 | 42
salad | fries

Whole lobster gratinated | 44
hollandaise | cheese | salad | fries

FISH

Catch of the day | daily price

Small soles from the North Sea - 3 pieces | 28
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
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 | 36
pepper sauce | roasted vegetables | fries
herb butter, bearnaise, or red wine sauce + 2

Classic steak tartare - 160 grams | 22
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 | 14
fries | salad

SIDES

Fries | 5

Loaded fries | 8
truffle mayo | parmesan

Stir-fried seasonal vegetables | 6

Green salad | 5
citrus dressing

WINE BAR

LEMONGRASS