



TO SHARE (OR NOT...)

2-3 dishes per person

Apero plate (2 persons) € 34

Oysters (2) | marinated salmon | tempura of nobashi shrimps | grilled prawns (2) | unpeeled edamame beans | whelks | boquerones

Oyster € 3,5/piece

Zeeuwse creuse | lemon | (+ ponzu: + € 0,5)

Trio of oysters € 11

Zeeuwse creuse natural | ponzu | buttermilk

Boquerones € 7

Anchovies | garlic | flat parsley

Tempura of nobashi shrimps € 8

Nobashi shrimps | herb mayonnaise | lemon

Shrimp croquette € 9

North Sea shrimps | panko | lemon | parsley

Fish sticks (2 pieces) € 12

Codfish | panko | herb mayonnaise

(+ fries: + €4)

(+ sweet potato fries: + €5)

Razor clams € 14

Razor clam | persillade

Brioche scampi € 14

Scampi | brioche | sesame | spring onion | wasabi | sriracha mayonnaise | coriander

Crab salad je m'en fish € 14

North Sea crab | avocado | tobiko gold | mango | coriander

Scallop crudo € 15

Scallop | buttermilk | chili | marigold | sour cream

Red perch ceviche € 15

Red perch | mango | chili | lime | lemon

Green gazpacho with burrata € 15

Burrata | focaccia | peas | yoghurt | mint | green tabasco
(+ salmon caviar: + € 3)

Shellfish € 16

Cockles | mussels | white wine | cream | lemon

Marinated salmon € 16

Pickled salmon fillet | soy | yoghurt | tahini | lime

Cod 'tom kha' € 17

Cod fillet | coconut cream | shiso | cashews | lemongrass

Squid gnocchi € 17

Squid | aioli | gnocchi | 'nduja | bell pepper | basil

Mussels laksa € 18

Mussels | coconut milk | yellow curry paste | sesame

Grilled prawns (4 pieces) € 21

Prawn 13/15 | truffle mayonnaise | parsley | lemon

Ravioli with North Sea crab € 20

North Sea crab | wonton | beech mushroom | coconut milk | lime kaffir | ricotta | lime

Linguine with summer truffel € 22

Summer truffel | linguine | garlic | cream | shallot | lemon
(+ herring caviar: + € 3)

SIDES ✓

Little gems à la plancha € 8

Little gems | honey | mustard | almond | parmesan

Padron peppers € 7

Artichokes with pesto € 9

Artichoke heart | cannellini beans | basil | pistachios

Potato fries € 5

Sweet potato fries € 6

Fries are always served with homemade herb mayonnaise

SOMETHING SWEET

Affogato € 7

Crème brûlée orange € 8

Chocolate cream with hazelnut € 9

ORDER IN ADVANCE

min. 1 day in advance

PLATEAU JE M'EN FISH (min 2 persons) € 58 pp

Half Canadian lobster | oysters | cod rilette | whelks | bouquet shrimps | green lip mussels | petoncles | marinated salmon | crab salad | prawns | boquerones | homemade mayonnaises | lemon

WHOLE LOBSTER DISH € 52

Lobster belle vue

Boiled lobster with lettuce, tomato, egg, and accompanying sauces.

Grilled lobster with basil butter and tomato

Served with linguine.

Lobster 'tom kha' with mussels

Lobster with tom kha, beech mushroom, and mussels.

Served with rice noodles.

Since we work with fresh daily produce, it is possible that some dishes may be sold out.

For adjustments regarding allergens, you can always ask our staff for help.