

LUNCH MENU

2-GANGEN LUNCHMENU BINNEN ÉÉN UUR GESERVEERD | 28

2 COURSE LUNCHMENU (SERVED WITHIN ONE HOUR)

BENTO BOX | 30

COMPLETE JAPANESE LUNCH MET 6 KLEINE GERECHTEN
Complete Japanese lunch with 6 small dishes

SANDWICHES

GRILLED TOAST | 15

GEGRILDE STEAK - TRUFFELMAYONAISE - ZUURDESEM BROOD
Grilled steak - Truffle mayonnaise - Sourdough bread

CRISPY CLUB | 16

TONIJN - ROOMKAAS - WASABI AVOCADO CRÈME
UNAGI - JALAPEÑO
Tuna - Cream cheese - Wasabi avocado crème - Unagi - Jalapeño

FRUITS DE MER

FRUITS DE MER PLATEAU 45 P.P. (MIN. 2 PERS.)

SELECTIE VAN OESTERS
DIVERSE SCHAAL- EN SCHELPDIEREN
KREEFT - KINGCRAB
*Combination of oysters - Shellfish and crustaceans
Lobster - Kingcrab*

EXTRA

KING CRAB 100 GR. | 24

HALVE KREEFT | 25 HALF LOBSTER EXTRA

HELE KREEFT | 43 WHOLE LOBSTER EXTRA

OYSTERS

CLASSIC SERVE - 3 TOPPINGS - 6 PCS.

PAPILLONS - NR. 4 | 22

CHARENTE-MARITIME

BLANC DE NORMANDE - NR. 3 | 24

NORMANDIË

TSARSKAYA - NR. 3 | 35

BRETAGNE

BEIA MARAA - NR. 3 | 40

IERLAND - IRELAND

SPÉCIALE KRYSTALE | 40

BRETAGNE

GILLARDEAU | 43

CHARENTE-MARITIME

PLATTER

8 PCS. | 40

16 PCS. | 80

24 PCS. | 120

HOT

CLASSIC | 15

3 KROKANT GEBAKKEN OESTERS

SPINAZIE - HOLLANDAISE SAUS

3 crispy fried oysters - Spinach - Hollandaise sauce

SUSHI

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8 PCS.

CALIFORNIA MAKI ROLL | 24

KINGCRAB - KOMKOMMER - MANGO - SESAM
WASABI MAYONAISE - TOBIKO
*Kingcrab - Cucumber - Mango - Sesame seeds
Wasabi mayonnaise - Tobiko*

SPICY TUNA MAKI ROLL | 24

TONIJN - RODE PEPPER - OSHINKO - TANUKI
WASABI MAYONAISE - RODE MISO
Tuna - Chili pepper - Oshinko - Tanuki - Wasabi mayonnaise - Red miso

SALMON TORCH MAKI ROLL | 23

ZALM - TANUKI - AVOCADO - WASABI MAYONAISE
TERIYAKI - CRISPY FISHSKIN
*Salmon - Tanuki - Avocado - Wasabi mayonnaise
Teriyaki - Crispy fishskin*

SOFTSHELL CRAB MAKI ROLL | 23

SOFTSHELL CRAB - KOMKOMMER - NORI CHIPS
TRUFFEL TERIYAKI
Softshell crab - Cucumber - Nori chips - Truffle teriyaki

EBI MAKI ROLL | 24

BLACK TIGER GAMBA - SOJA WRAPPER - ZALM - TANUKI
WORTEL - SLA - WASABI MAYONAISE - TERIYAKI
*Black tiger shrimp - Soya wrapper - Salmon - Tanuki
Carrot - Lettuce - Wasabi mayonnaise - Teriyaki*

PEKING DUCK MAKI ROLL | 23

PEKING DUCK - SOJA WRAPPER - KOMKOMMER
LENTE-UI - WASABI MAYONAISE - HOISIN
*Peking duck - Soya wrapper - Cucumber - Spring onion
Wasabi mayonnaise - Hoisin*

LOBSTER MAKI ROLL | 26

KREEFT - CHORIZO PUREE - NORI CHIP - KOMKOMMER
WASABI MAYONAISE
Lobster - Chorizo purée - Nori chip - Cucumber - Wasabi mayonnaise

SHRIMP CAKE MAKI ROLL | 20

GARNALENSCAKE - BEEF - SOJA WRAPPER
BAMBOESCHEUT - KERRIE MAYONAISE
Shrimp cake - Beef - Soy wrapper - Bamboo shoot - Curry mayonnaise

HIRAME MAKI ROLL | 22

WITVIS - KOMKOMMER - AVOCADO - WORTEL
KREEFTEN-VANILLE EMULSIE
White fish - Cucumber - Avocado - Carrot - Lobster vanilla emulsion

GOI CUON MAKI ROLL | 21

KROKANT SPEK - SOJA WRAPPER - WORTEL - MINT - VISSAUS
Crispy pork belly - Soy wrapper - Carrot - Mint - Fishsauce

VEGETARIAN MAKI ROLL AVAILABLE @ YOUR REQUEST

SASHIMI

刺身

9 PCS. | 25

BEEF TATAKI | 18

CRISPY KNOFLOOK - WASABI SOJA SAUS - LENTE-UI
Crispy Garlic - Wasabi Soya Sauce - Spring Onion

NIGIRI

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ZALM - SALMON | 4

HAMACHI | 6

TONIJN - TUNA | 7

WAGYU | 10

CAVIAR

THE HARBOUR CLUB SERVE

BAERI

KRACHTIGE ZACHTE ZILTE SMAAK
Powerful soft salty taste

10 GR. | 25

30 GR. | 60

ASETRA

DROGE STRUCTUUR
KARAKTERISTIEKE NOOTACHTIGE SMAAK
Dry structure - Characteristic nutty taste

10 GR. | 40

30 GR. | 100

125 GR. | 300

STARTERS

AMBACHTELIJK LANDBROOD | 7

MAKREELTAPENADE - GEZOUTEN ROOMBOTER
Artisan bread - Mackerel spread - Salted butter

THE HARBOUR CLUB STARTER | 20

HOLLANDSE GARNALEN - GEROOKTE ZALMFILET
GEROOKTE PALINGFILET - KNAPPERIGE WONTON
*Dutch shrimp - Smoked fillets of salmon
Smoked fillets of eel - Crispy wonton*

WAGYU CARPACCIO | 20

WASABI & SESAMDRESSING - FRISEE - LOTUSWORTEL
Wasabi & sesame dressing - Frisee - Lotus root

ZEEBAARS CEVICHE | 18

AVOCADO - EDAMAME - KAKI
Ceviche of seabass - Avocado - Edamame - Kaki

TONIJN | 17

AIOLI - OLIJF - KIKKERERWT - PIMENTON
Tuna - Aioli - Olive - Chick pea - Pimenton

GAMBA'S | 17

GEPELDE GAMBA'S - KNOFLOOK - SPAANSE PEPERS
Peeled jumbo prawns - Garlic - Spanish peppers

SALADS

CAESAR SALAD | 14

GEPOCHEERD EI
Poached egg

SUPPLEMENT

KIP - CHICKEN | 1

GEROOKTE ZALM - SMOKED SALMON | 2

TONIJN - TUNA | 3

ASIAN SALAD | 16

RIBEYE - KOMKOMMER - TAUGÉ - KORIANDER
Ribeye - Cucumber - Taugé - Coriander

CRISPY GREEN SALAD | 14

GEZOUTEN CITROEN - EDAMAME - SPINAZIE
GESCHAAFDE VENKEL - GROENE ASPERGES
*Salted lemon - Edamame - Spinach
Scraped fennel - Green asparagus*

PAPAYA SALAD | 19

KING CRAB - MUNT - PINDA
King crab - Mint - Peanut

WATERMELOEN SALADE | 15

FETA - FRAMBOZEN VINAIGRETTE
Watermelon - Raspberry vinegar

SOUP

BISQUE D'HOMARD | 15

KREEFTENSOEP
Lobster bisque

BOUILLABAISSE | 14

VISSOEP UIT MARSEILLE
DIVERSE VISSOORTEN - SCHELP- EN SCHAALDIEREN
*Bouillabaisse from Marseille
Different types of fish - Shellfish and crustaceans*

CLASSICS

GESERVEERD MET KOMKOMMERSALADE EN FRITES
Served with cucumber salad and French fries

SLIPTONG | 24

IN ROOMBOTER GEBAKKEN (3 STUKS)
Three small dover soles pan-fried in butter

TONG | 47

IN ROOMBOTER GEBAKKEN
Dover sole pan-fried in butter

KREEFT | 48

GEKOOKT OF GEGRILD
Boiled or grilled

ALASKAN KING CRAB

WARM OF KOUD GESERVEERD
Served steamed or cold

100 GR. | 26

300 GR. | 70

ZEEBAARS IN ZOUTKORST

DAGPRIJS EN MINIMAAL 2 PERSONEN
Seabass in salt crust (daily price and minimal 2 pers.)

FISH

TONIJN | 29

GEGRILD - NOODLES - TAUGÉ - PEULTJES - SHIITAKE
Grilled Tuna - Noodles - Taugé - Snow peas - Shiitake

BLACK COD | 40

HONEY - MISO

TARBOTINE | 27

A L A MEUNIÈRE - KAPPERTJES - TOMAAT - OLIJF
ROZEMARIJN - CITROEN
*Tarbotine - A la meunière - Capers - Tomato
Olive - Rosemary - Lemon*

RODE POON | 24

TERIYAKI LAK - BOSUI - KNOFLOOKCHIPS - PAKSOI
*Red gurnard - Teriyaki varnish - Spring onion
Garlic chips - Paksoy*

VEGETARIAN

ZOMERGROENTEN | 20

FREGULA

SAFFRAAN RISOTTO | 24

GEPOFTE TOMAAT - GROENE ASPERGES
Saffron risotto - Roasted tomato - Green asparagus

MEAT

STEAK TARTAAR | 24

AAN TAFEL GEPREPAREERD

Préparé á la table

THE HARBOUR CLUB BURGER | 25

BLACK ANGUS - KROKANTE BACON - CHEDDAR
GEKARAMELISEERDE UI - JALAPEÑO - UIENMAYONAISE
*Black Angus - Crispy bacon - Cheddar - Caramelised onion
Jalapeño - Onion mayonnaise*

VEGETARIAN BURGER AVAILABLE @ YOUR REQUEST

TOURNEDOS

LADY - 200 GR. | 34

DADDY - 250 GR. | 36

IN ROOMBOTER GEBAKKEN - FRIED IN BUTTER

SUPPLEMENT EENDENLEVER +8

Supplement duckliver +8

HOUSESTEAK (250 GR.) | 30

DRY-AGED

RIBEYE (300 GR.) | 38

TOMAHAWK STEAK | 80

2 PERS. (800 GR.)

ALLE BOVENSTAANDE VLEESGERECHTEN WORDEN
GESERVEERD MET AMERICAN COLESLAW EN FRITES
All above meat is served with American Coleslaw and French fries

MEAT SPECIALS

BARBEQUE CHICKEN | 24

GEGRILDE KIP (ZONDER BOT)

Grilled chicken (boneless)

PEKING DUCK | 29

PANCAKES - HOISIN

WAGYU ENTRECÔTE (100 GR.) | 58

SIDES

FRITES | 5

FRENCH FRIES

ROSEVAL SALAD | 6

POLENTA | 4

FRIED RICE | 4

BOSPEENTJES | 4

GEGAARD IN KOFFIEBOTER

Carrots - cooked in coffee butter

BLOEMKOOL | 4

GEROOSTERD - BEURRE NOISETTE

Roasted cauliflower - Beurre noisette

SAUS | 4

KEUZE TUSSEN - CHOICE BETWEEN:

PEPERSAUS - PEPPER SAUCE

BÉARNAISESAUS - BÉARNAISE SAUCE

TRUFFELJUS - TRUFFEL GRAVY