

Lunch

2-GANGEN LUNCHMENU | 28

BINNEN ÉÉN UUR GESERVEERD

2 course lunch menu (served within one hour)

BENTO BOX | 30

COMPLETE LUNCH MET 6 KLEINE GERECHTEN

Complete lunch with 6 small dishes

STEAK SANDWICH | 15

GEGRILDE HOUSE STEAK - TRUFFELMAYONAISE - ZUURDESEMBROOD

Grilled house steak - Truffle mayonnaise - Sourdough bread

THE HARBOUR CLUB SANDWICH | 18

GEGRILDE TOAST - HOLLANDSE GARNALEN - GEROOKTE

ZALMFILET - GEROOKTE WILDE PALINGFILET

Grilled toast - Dutch shrimp - Smoked fillet of salmon - Smoked fillet of wild eel

CRISPY CLUB | 16

TONIJN - ROOMKAAS - WASABI AVOCADO CRÈME - UNAGI - JALAPEÑO

Tuna - Cream cheese - Wasabi avocado cream - Unagi - Jalapeño

POKÉ BOWL | 16

ZALM - AVOCADO - EDAMAME - SESAM - RIJST

Salmon - Avocado - Edamame - Sesame - Rice

LUNCH FROM 12 PM TILL 5 PM

Sushi

8 pieces

CALIFORNIA MAKI ROLL | 24

KING CRAB - MANGO - SESAM - WASABI MAYONAISE - TOBIKO
King Crab - Mango - Sesame - Wasabi mayonnaise - Tobiko

EBI MAKI ROLL | 24

BLACK TIGER GAMBA - ZALM - SOJA WRAPPER - TANUKI - TERIYAKI
Black Tiger shrimp - Salmon - Soy Wrapper - Tanuki - Teriyaki

LOBSTER MAKI ROLL | 26 5 PIECES

KREEFT - CHORIZO PUREE - NORI CHIPS - WASABI MAYONAISE
Lobster - Chorizo purée - Nori chips - Wasabi mayonnaise

SPICY TUNA MAKI ROLL | 24

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

SALMON TORCH MAKI ROLL | 23

ZALM - TANUKI - AVOCADO - WASABI MAYONAISE - TERIYAKI
Salmon - Tanuki - Avocado - Wasabi mayonnaise - Teriyaki

SOFTSHELL CRAB MAKI ROLL | 23 5 PIECES

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

PEKING DUCK MAKI ROLL | 23

PEKINGEEND - SESAM WRAPPER - KOMKOMMER - LENTE-UI - HOISIN
Peking duck - Sesame wrapper - Cucumber - Spring onion - Hoisin

KARA-AGE ROLL | 24

KIP - KNOFLOOK - GEMBER - SAKE - SOYA - TERIYAKI
Chicken - Garlic - Ginger - Sake - Soy - Teriyaki

VEGETARIAN MAKI ROLL | 17

AVAILABLE @ YOUR REQUEST

Nigiri

ZALM - SALMON | 4 PER PIECE
ZEEBAARS - SEA BASS | 4 PER PIECE
TONIJN - TUNA | 7 PER PIECE
WAGYU | 11 PER PIECE

Sashimi

SASHIMI | 25 9 PIECES

TONIJN - ZALM - ZEEBAARS
Tuna - Salmon - Sea Bass

SUSHI & SASHIMI | 18

TONIJN - ZALM - ZEEBAARS
Tuna - Salmon - Sea bass

Dim Sum

HAR KAU | 17 5 PIECES
LANGOUSTINE

GYOZA | 17 5 PIECES
KIP
Chicken

Oysters

Classic Serve - 3 Toppings - 6 pieces

GOLD BEACH - NR. 3 | 36
NORMANDY, FRANCE
NATUURLIJK - DELICAAT
Natural - Delicate

BLANC DE NORMANDE - NR. 3 | 24
NORMANDY, FRANCE
NOOTACHTIG - ZACHT
Nutty - Soft

BEIA MARAA - NR. 3 | 34
IRELAND
VOL - ROMIG
Full - Creamy

GILLARDEAU - NR. 3 | 43
MARENNES, FRANCE
MALS - ZILTIG
Tender - Silt

Canar

BAERI
KRACHTIG - ZACHT - ZILT
Powerful - soft - silt

10 GR. | 30

ASETRA
DROGE STRUCTUUR - KARAKTERISTIEKE NOOTACHTIGE SMAAK
Dry structure - Characteristic nutty taste

30 GR. | 105

Fruits de Mer

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

SELECTIE VAN OESTERS - DIVERSE SCHAAL- EN SCHELPDIEREN
KREEFT - KING CRAB

Selection of oysters - Shellfish and crustaceans - Lobster - King Crab

SUPPLEMENT FRUITS DE MER

KING CRAB 100 GR. | 24

HALVE KREEFT | 25

Half lobster

HELE KREEFT | 49

Whole lobster

Salads

CAESAR SALAD | 17

KIP, ZALM OF TONIJN

Chicken, Salmon or Tuna

ROMEINSE SLA - PARMEZAANSE KAAS - GEPOCHEERD EI - CAESAR DRESSING

Roman lettuce - Parmesan cheese - Poached egg - Caesar dressing

GAMBA SALAD | 16

SPINAZIE - PARMEZAANSE KAAS - TRUFFELOLIE - CRISPY VAN PREI

Spinach - Parmesan cheese - Truffle oil - Crispy leek

KING CRAB SALAD | 21

KING CRAB - PINDA - THAISE BASILICUM

King Crab - Peanut - Thai basil



GERECHTEN MET DIT SYMBOOL KUNNEN OOK VEGETARISCH BESTELD WORDEN

Dishes with this symbol can also be ordered vegetarian

Soup

BISQUE D'HOMARD | 15

KREEFTENSOEP

Lobster bisque

GAZPACHO | 16

GESERVEERD MET EEN GILLARDEAU OESTER

Served with a Gillardeau oyster

Starters

THE HARBOUR CLUB STARTER | 20

HOLLANDSE GARNALEN - GEROOKTE ZALMFILET - GEROOKTE WILDE PALINGFILET

Dutch shrimp - Smoked fillet of salmon - Smoked fillet of wild eel

GAMBAS AL AJILLO | 18

GEPELDE GAMBA'S - KNOFLOOK - SPAANSE PEPERS

Peeled jumbo prawns - Garlic - Spanish peppers

CRISPY GAMBA'S | 17

SPICY KIMCHI - LIMOEN

Spicy kimchi - Lime

TUNA TACO'S | 18

YUZU CRÈME - GUACAMOLE

Yuzu cream - Guacamole

LANGOUSTINE MARTINI | 19 3 PIECES

PERILLA DRESSING

CEVICHE | 19

ZEEBAARS - AVOCADO - YUZU DRESSING - AONORIKO

Seabass - Avocado - Yuzu dressing - Aonoriko

PULPO | 23

OCTOPUS - AARDAPPELKAANTJES - ZWARTE KNOFLOOK AIOLI

Octopus - Potato - Black garlic aioli

GEBAKKEN OESTERS | 15 3 PIECES

KROKANT GEBAKKEN OESTERS - SPINAZIE - HOLLANDAISE SAUS

Crispy fried oysters - Spinach - Hollandaise sauce

CARPACCIO VAN MRIJ RUND | 16

TRUFFELMAYONAISE - RUCOLA - PARMEZAANSE KAAS

MRIJ beef - Truffle mayonnaise - Rocket salad - Parmesan cheese

BEEF TATAKI | 18

CRISPY KNOFLOOK - WASABI SOJA SAUS - LENTE-UI

Crispy garlic - Wasabi soy sauce - Spring onion

FOIE GRAS | 18

GEBAKKEN EENDENLEVER - CHAMPAGNE - PERZIK

Pan-fried duck liver - Champagne - Peach

GEGRILDE AVOCADO | 13

PONZU GEL - BONITO

Grilled avocado - Ponzu gel - Bonito

BUFFELMOZZARELLA | 17

DIVERSE TOMATEN - BASILICUM - OLIJFOLIE

Various tomatoes - Basil - Olive oil

Fish

SLIPTONG | 24 3 PIECES
IN ROOMBOTER GEBAKKEN
Small dover soles pan-fried in butter

ZEETONG | 49
IN ROOMBOTER GEBAKKEN
Dover sole pan-fried in butter

KREEFT | 49
GEKOOKT OF GEGRILD
Lobster - Boiled or grilled

ALASKAN KING CRAB
100 GR. | 26
300 GR. | 70

GIANT PRAWNS | 36 6 PIECES
GEGRILDE GAMBA'S - ONGEPELD - LIMOEN MAYONAISE
Grilled prawns - Unpeeled - Lime mayonnaise

ALLE BOVENSTAANDE GERECHTEN WORDEN GESERVEERD MET FRIET
All dishes mentioned above are served with fries

ZEEBAARS IN ZOUTKORST | 12.5 PER 100 GR.
MINIMAAL 2 PERSONEN
Seabass in salt crust (minimal 2 persons)

LOBSTER & KING CRAB ON ICE | 48
HALVE KREEFT - KING CRAB
Half lobster - King Crab

TONIJN | 29
GEGRILD - UDON NOODLES - TAUGÉ - PEULTJES - SHIITAKE
Grilled Tuna - Udon noodles - Taugé - Snow peas - Shiitake

DORADE | 26
GEGRILDE HELE DORADE - TOMAAT - KAPPERTJES - OLIJVEN
Grilled whole dorade - Tomato - Capers - Olives

ZEEDUIVEL | 26
POMPOEN - DASHI - GROENE CURRY OLIE
Monkfish - Pumpkin - Dashi - Green curry oil

TARBOTINE | 28
SPINAZIE - EDAMAME - GROENE ASPERGES - GEMBER SOJA BOUILLON
Spinach - Edamame - Green asparagus - Ginger soy broth

Vegetarian

RISOTTO | 24
BLOEMKOOL - BOSPEEN - RODE UI
Cauliflower - Carrots - Red onion

GNOCCHI PARISIENNE | 18
TUINBONEN - RICOTTA - DOPERWTENCRÈME
Broad beans - Cottage cheese - Cream of peas

Meat

STEAK TARTARE | 24
AAN TAFEL BEREID
Prepared at your table

THE HARBOUR CLUB BURGER | 25
BLACK ANGUS - GEKARAMELISEERDE BACON - KROKANTE UI - TRUFFEL AIOLI
Black Angus - Caramelized bacon - Crispy onion - Truffle aioli
SUPPLEMENT FOIE GRAS +8

TOURNEDOS
LADY - 200 GR. | 35
DADDY - 250 GR. | 38
SUPPLEMENT FOIE GRAS +8

THE HARBOUR CLUB HOUSE STEAK (250 GR.) | 33
Grain-fed Agnus beef

DRY-AGED RIBEYE (250 GR.) | 40
Grain-fed Ocean beef

DRY-AGED TOMAHAWK STEAK | 80
2 PERS. (800 GR.)
WEIDERUND
Meadow beef

CÔTE DE BOEUF | 90
2 PERS. (800 GR.)
MAAS-RIJN-IJSSEL BEEF

ALLE BOVENSTAANDE GERECHTEN WORDEN GESERVEERD MET FRIET
All dishes mentioned above are served with fries

WAGYU ENTRECOTE A4 | 60 PER 100 GR.
RETTICH - INGELEGDE PADDENSTOELEN - GEBRANDE BOSUI
Rettich - Pickled mushrooms - Roasted spring onion

BULLET STEAK | 28
GEWOKT - AVOCADO - BOSUI - KNOFLOOK SOJA
Stir-fried - Avocado - Spring onion - Garlic soy

IBERISCHE SHORT RIBS | 25
Boneless ribs - Hoisin

BARBECUE CHICKEN | 25
GEGRILDE BIOLOGISCHE MAISKIP - TRUFFELTERIYAKI
Grilled organic corn chicken - Truffle teriyaki

PEKING DUCK | 29
PANCAGES - HOISIN - KOMKOMMER - LENTE-UI
Pancakes - Hoisin - Cucumber - Spring onion

Sauce

SAUCES | 4

KEUZE TUSSEN
Choice between

PEPERSAUS - *Pepper sauce*
BÉARNAISESAUS - *Béarnaise sauce*
BORDELAISESAUS - *Bordelaise sauce*

Sides

SKIN ON FRIES | 5

GEBAKKEN RIJST | 5

Fried rice

GEBAKKEN BOSPADDENSTOELEN | 5

Fried wild mushrooms

GEROOSTERDE GROENE ASPERGES | 5

Roasted green asparagus

SPICY EDAMAME | 8