



THE HARBOUR CLUB

WHAT'S
YOUR
FLAVOUR?!

*DO YOU THINK
WE'RE SEXY?*

Share your photo and don't forget to tag us
@theharbourclub.rotterdam

If you have any allergies or intolerances,
please inform our FABULOUS staff

AFTERNOON DISHES

Served From 12:00 Till 17:00

BENTO BOX | 36

Six Small Changing Dishes
(Vegetarian Option Available)

STEAK SANDWICH | 23

Grilled Flank Steak - Truffle Mayo

STRACCIATELLA SANDWICH | 15

Tomato - Macadamia

GRAVAD LAX SANDWICH | 19

Salmon - Crème Fraîche - Mustard Caviar

LUNCH MENU | 29⁵⁰

Chefs Choice - 2 Courses

Vestiti del
CAPO

KICK-OFF

SOURDOUGH BUN | 9

Variety of Spreads

PATA NEGRA | 14

50 Gr Iberico Ham

EDAMAME | 7

Salted or Spicy

CAVIAR

THE HARBOUR CLUB SELECTION

OSCIETRA CAVIAR

Egg Mimosa - Blinis - Smoked Salmon
Chives - Crème Fraîche

10 GR. | 45

30 GR. | 100

BELUGA CAVIAR

Egg Mimosa - Blinis - Smoked Salmon
Chives - Crème Fraîche

30 GR. | 195

BITES

THE LOBSTER BITE | 7

Crayfish - Chicory - Crème Fraîche

BRIOCHE FOIE | 7

Pecan - Red Fruit

TARTELETTE | 7

Pickled Onion - Balsamico

OYSTERS

1 Pc.

BLANC DE NORMANDE - NR. 3 | 5

Manche - France

THE HARBOUR CLUB SPECIAL - NR. 3 | 6

Seasonal Choice

GILLARDEAU - NR. 3 | 7

Charente Maritime - France

OYSTER PLATTERS

PLATEAU RICHE 6 | 36

2 Blanc de Normandie
2 THC Special - 2 Gillardeau

PLATEAU RICHE 9 | 54

3 Blanc de Normandie
3 THC Special - 3 Gillardeau

SUSHI

4 Pcs. | 8 Pcs.

TUNA MAKI | 15 | 30

Cucumber - Chives - Sriracha Mayo

EBI FRY MAKI | 15 | 30

Tempura Prawn - Salmon - Kataifi - Wasabi Mayo

SALMON TORCH MAKI | 12⁵⁰ | 25

Salmon - Avocado - Togarashi

SPICY CHICKEN MAKI | 9⁵⁰ | 19

Chicken - Cucumber - Sriracha Mayo

CALIFORNIA MAKI | 20 | 40

King Crab - Avocado - Cucumber - Yuzu

CRISPY GAMBA MAKI | 12 | 24

Crispy Gamba - Cucumber - Spicy Kimchi

MAITAKE MAKI | 8⁵⁰ | 17

Maitake Mushroom - Avocado - Enoki

EXCLUSIVE HARBOUR MAKI | 26 | 52

Tempura Prawn - Wagyu
Gold Leaf

SASHIMI

6 Pcs.

SALMON - TUNA | 18

SALMON | 15

TUNA | 22

NIGIRI

1 Pc.

SALMON | 4

TUNA | 6

WAGYU | 12

AVOCADO | 3

SMOKED SALMON TORCH | 6

SMOKED WAGYU | 13

SMALL DISHES

FISH

TUNA TARTARE | 25

Ponzu - Shiso - Wonton

CRISPY GAMBAS | 18

Kimchi Mayo - Lime - Spring Onion

CEVICHE SEABASS | 17

Wasabi - Ponzu - Wonton

GRAVAD LAX | 15

Salmon - Crème Fraîche - Mustard Caviar

LOBSTER DONUT | 30

3 Pcs.

Lobster - Lime - Tasmanian Pepperberry

SUPPLEMENT:

10 Gr Caviar | 25

STIR FRIED MUSSELS | 19⁵⁰

Curry - Coconut - Lime

CRISPY FRIED OYSTERS | 15

2 Pcs.

Spinach - Hollandaise Sauce



MEAT

BEEF TATAKI | 18

Leek - Soy - Jalapeno

CARPACCIO | 21

Truffle Mayo - Parmesan - Pine Nuts

SECRETO | 22

Tomato - Leek - Mustard Caviar

RENDANG | 20

Rice paper - Coconut

TAGLIATA | 21

Entrecôte - Rosemary - Parmesan

CRISPY GARLIC CHICKEN | 18

Korean Soy - Sesame

VEGETARIAN

CHICORY SALAD | 16

Goat Cheese - Pecan - Blueberries

STRACCIATELLA | 18

Pear - Pan De Christal

ARANCINI | 16

3 Pcs.

Risotto - Mascarpone - Tomato

HOISIN AUBERGINE | 18

Miso - Almonds - Hoisin

TRUFFLE GNOCCHI | 22

Freshly shaved Truffle - Parmesan



THE HARBOUR CLUB

FISH

GRILLED TUNA | 39

Pasta Cacciatore

SEA WOLF | 26

Risotto - Spinach

SALMON | 28

Beurre Blanc - Leek - Miso

SALT-CRUSTED SEA BASS | 12

Per 100 Gr. - Min. 2 Pers.
Ask our staff about the
available weights

DOVER SOLE | 62

Butter Glazed

KING CRAB | 68

Macadamia - Tomato - Beurre Blanc

SEAFOOD

LOBSTER | DAYPRICE

Steamed or Grilled - Clarified Butter

KING CRAB

100 GR. | 39

300 GR. | 100

Cold or Steamed

ON THE SIDE

FRIED RICE | 7

FRITES | 7

LOADED FRIES | 9

SEASONAL VEGGIES | 7

MINI CAESAR | 9

ROASTED CARROTS | 9

BAKED POTATO | 5

Herb Crème Fraîche

SUPPLEMENT:

10 Gr Caviar | 25



THE HARBOUR CLUB

MEAT

HARBOUR SMASH | 22

Beef - Cheddar - Onion

STEAK TARTARE | 25

Classic Garnish - Brioche

CHICKEN XO | 26

Pommes Fondant - Parsnip

PEKING DUCK | 32

Pancakes - Cucumber - Hoisin

GRILL

LADY STEAK | 34

160 Gr - Tenderloin

THE HARBOUR CLUB STEAK | 36

250 Gr - Black Angus Flank Steak

ENTRECÔTE | 42

300 Gr - Dry Aged Meadow Beef

RIBEYE | 49

300 Gr - Dry Aged Meadow Beef

TOMAHAWK | 11

Per 100 Gr.

Ask our staff about the
available weights

JAPANESE WAGYU ENTRECÔTE A5 | 56

Per 100 Gr.

Ask our staff about the
available weights

23K GOLD ENTRECÔTE | 300

300 Gr - Dry Aged Meadow Beef in Gold Leaf

SUPPLEMENTS

SAUCES | 5

Peppercorn Sauce, Béarnaise
or Truffle Gravy

THE HARBOUR CLUB
MENU

THE LOBSTER BITE
SMOKED SALMON TORCH NIGIRI

BEEF TATAKI
TUNA MAKI
BAO BUN PEKING DUCK

DRY AGED ENTRECÔTE
SALT-CRUSTED SEA BASS
CHICORY SALAD
FRITES

PEARFACTION
FRENCH TOAST

THC MENU | 115 P.P.
Per two to share

THE HARBOUR CLUB
PREMIUM MENU

BRIOCHE FOIE
SMOKED SALMON TORCH NIGIRI

TUNA TARTARE
EBI FRY MAKI
BAO BUN PEKING DUCK

WAGYU ENTRECÔTE
GRILLED LOBSTER
ROASTED CARROTS
LOADED FRIES

THE CHOCOLATE DREAM
ADVOCATJE

THC PREMIUM MENU | 175 P.P.
Per two to share



THE HARBOUR CLUB

AFTER DINNER

PEARFACTION | 16

Pear - Caramel - Mascarpone

CRÈME BRÛLÉE MATCHA | 13

Vanilla - Matcha

FRENCH TOAST | 14

Fryske Sûkerbôle - Cinnamon Icecream - 5 spices

THE CHOCOLATE DREAM | 36

To Share

Chocolate Ganache - Brownie

CHEESE PLATTER | 17

5 Different Cheeses
selected by the chef

THE HARBOUR CLUB FRIANDISES | 18

9 Pcs.

Finest selection of chocolates

MADELEINE | 2⁵⁰

Beurre Noisette - Vanilla

ADVOCAATJE | 2⁵⁰

1 Pc.

Eggnog Shot

ESPRESSO MARTINI | 15

Vodka - Kahlua Coffee Liqueur
Espresso

HONEY BERRY | 15

Bacardi Limón - Licor 43 - Red Fruit
Honey - Vanilla Syrup - Lime Juice



THE HARBOUR CLUB



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THE HARBOUR CLUB
ROTTERDAM

Sushi Mania!

EVERY THURSDAY
ALL SUSHI
ROLLS 10€

*EXCL. THE CALIFORNIA MAKI & THE HARBOUR EXCLUSIVE MAKI
**AT DINNER ONLY & NOT DURING SPECIAL EVENTS

Book
Now!

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