

SPECIALS

SEASONAL

Y

YES!!! They have arrived, our oysters from Zeeland and Normandy.

Enjoy our fresh goodies from the sea this oyster season.

Order one, two or by the dozen!

Our oysters are served with a dressing of red wine vinegar* and shallots

Would you prefer these gems au gratin*, pan fried* or as a shot with a dash of Vodka*?

It's all possible at a small additional cost.

OYSTERS FROM HOLLAND

Creuse Oysters nr. III

Each

€ 2,95



Zeeuwse Flat Oyster 5/0

Each

€ 4,50



OYSTERS FROM FRANCE

Geay nr III

Each

€ 4,50



Goldbeach nr III

Each

€ 4,50



Do not hesitate to ask our staff for recommendations specific to your taste or have a look at our fresh Oysters in our fish display case.

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SEASONAL

An unforgettable experience..... our delicious mussels!
Cooked to perfection.

Enjoy this brilliant crustacean as long as the season lasts

All mussel dishes are served with fries. Do you want to order an extra side dish? These are listed on a separate page in our menu !

M U S S E L S

Mussels Natural

with white wine, laurel and vegetables leaf



small €14,00
large €26,50

Mussels Provencal

with garlic, rosemary, thyme, vegetables and tomato



small €14,00
large €26,50

Spicy Mussels

spicy with red pepper, garlic, olive oil and laurel leaf



Small €14,00
large € 26,50

Mussels Pernod

with finely sliced fennel, pernod and crème fraîche



small €15,50
large €29,50

Truffle Mussels

with truffle and crème fraîche



small €15,50
large € 29,50

All seafood for our kitchen is procured daily and only the absolute freshest, exceptional quality fish and shellfish are selected. Most of them are line caught, trap caught or sustainably farmed in our region. Our commitment is to procure and serve responsibly sourced seafood without compromising our NORTHSEA habitat.

Fried Mussels

Cooked to perfection on our Plancha with onions and masala



small €13,00
large €24,50