At Harry's, we cook as much as possible with local ingredients sourced from nearby producers and suppliers. Contemporary brasserie dishes that follow the seasons and change regularly.

The menu suits any occasion and any moment.
No fixed order or set menu – anything goes, and (almost) everything is possible.
Enjoy!

Raw & Bites

TO START

NORMANDY OYSTER
each - 5
half dozen - 25
dozen - 50

CAVIAR
asetra caviar with
blini and crème fraîche
50 gram - 140

GILLARDEAU OYSTER
each - 7
half dozen - 35
dozen - 70

CHARCUTERIE

per 40 gram

enigma picanha - 10

salchichon iberico bellota - 10

paleta mangalica - 11

truffle mortadella - 9

SNACKS

polenta sticks with parmesan cheese (v) - 8

chickenliver mousse with brioche and aceto balsamico - 9

pastéis de bacalhau - 9

pizzetta with gorgonzola, figs, parmaham and walnuts - 12

Do you have an allergy? Please tell us!

STARTERS & ENTREMETS

HARRY'S STEAK TARTARE (100gr /150gr) hollandaise and toast - 19 / 26

THINLY SLICED PORK BELLY chicory, crème fraîche and horseradish - 21

BEETROOT (V) labneh, fennelseeds, pecan and orange - 17

TUNA TARTARE stracciatella and watercress - 22

BBQ LANGOUSTINES 3 pieces with lemon - 32

CAPPELLETTI (V) pumpkin, mushroom and madeira - 20 / 32

supplement 10 gram caviar - 25

MAINS

WILD BOAR CHEEKS brussels sprouts, bacon, chestnut and clove jus - 38

HOMEMADE BLACK PUDDING brioche, duck liver and plums - 36

ROASTED CELERIAC (V) kale, aged cheese and lovage - 24

SKATE WING cauliflower, caper leaves, hazelnut and mustard - 36

MONKFISH spinach, king oyster, clams and guanciale - 38

VENISON jerusalem artichoke, red cabbage and quince - 40

For Two

(OR NOT)

PRIME BEEF
Limousin Ribeye 300 gr. - 48
BBB Côte de Boeuf 1 kg. on the bone - 94
with béarnaise | harry's dry rub + 4

DOVER SOLE
á la meunière
with potato puree
- MARKET PRICE
(preparation time 30 minutes)

SIDES

frites and mayonnaise - 6

bbq bimi with crispy chili croutons - 7

roasted carrot with gremolata - 7

butter lettuce - 6

CHEF *Frank van Thiel*