
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!

To Share

(OR NOT)

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

dolce zero - 11
salchichon iberico bellota - 10
paleta mangalica - 11
truffle mortadella - 9

SNACKS

beetroot with labneh and harissa (v) - 8
toast with chicken liver crème and green peas - 9
parmesan cheese soufflé with anchovy - 9
pizzetta with stracciatella, prosciutto and apricot - 11

Do you have an allergy? Please tell us!

STARTERS & ENTREMENTS

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

SALMOREJO (V) beetroot, goat cheese and pickled onion - 16

SICILIAN SALAD fennel, anchovy, orange, ricotta and basil - 17

DUTCH HERRING potato, pickles, dill and horseradish - 17

BBQ LANGOUSTINE per 3 pcs, antiboise - 45

POACHED EGG green asparagus, spinach, capocollo and aged cheese - 20

| supplement 10 gram caviar - 25 |

MAINS

'BOMMERIG' CHICKEN runner beans and jus bécasse - 26

SWEETBREAD green peas, lemon and smoked eel - 44

ROASTED CAULIFLOWER (V) peanut, hummus and curry - 22

SEA BREAM samphire, potato and antiboise - 32

PULPO spicy potato, celery and chorizo - 34

RACK OF LAMB broccoli, labneh and garam masala - 46

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

WILD SEA BASS

in salt crust with hollandaise sauce

(30 min. preparation time)

market price

SIDES

frites and mayonnaise - 6

roasted little gem with caesar dressing and parmesan cheese - 7

broccoli with guanciale and basil - 9

seasonal salad - 6

CHEF

Frank van Thiel