
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

corn ribs with cajun and crème fraîche (v) - 8
toast with filet americain and barilotto - 9
artichoke with spicy dip (v) - 9
pizzetta with zucchini, tomato and anchovy - 11

Do you have an allergy? Please tell us!

STARTERS & ENTREMETS

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

SMOKED DUCK chicory, figs, gorgonzola and walnuts - 19

MUSHROOM PATE (V) blackberry, hazelnut and pickled red onion - 16

SMOKED SALMON celeriac and horseradish - 17

SARDINES tomato and sourdough - 24

CAPPELLETTI pumpkin and bisque d'homard - 20 / 32

| supplement 10 gram caviar - 25 |

MAINS

GUINEA FOWL chanterelles, gnocchi and crème de volaille - 34

SWEETBREAD celeriac, chestnut and madeira - 44

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

SKATE WING samphire, potato and capers - 34

CODFISH CHEEKS bellpepper, chorizo and pil pil sauce - 32

VENISON savoy cabbage, oyster mushroom and yakiniku - 38

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

MONKFISH

fennel, potato and hollandaise sauce
(30 min. preparation time)
market price

SIDES

frites and mayonnaise - 6

roasted little gem with caesar dressing and parmesan cheese - 7

padron peppers - 9

seasonal salad - 6

CHEF

Frank van Thiel