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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!

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# Raw & Bites

## TO START

### NORMANDY OYSTER

each - 5  
half dozen - 25  
dozen - 50

### CAVIAR

aseta 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

crispy celeriac with truffle mayonnaise and aged cheese (v) - 8  
toast with jerusalem artichoke, lardo di colonnata and hazelnut - 9  
smoked olives with pickled mushroom and anchovy - 8  
pizzetta with n'duja, spinach and parmesan cheese - 11

Do you have an allergy? Please tell us!

## STARTERS & ENTREMETS

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

**PATE DE CAMPAGNE** apricot compote and brioche - 20

**BEETROOT (V)** labneh, fennelseed and blood orange - 17

**SALMON RILLETTÉ** dill, black radish and cucumber - 17

**CHICORY & SMOKED TROUT** potato, bottarga and lemon beurre blanc - 22

**CAPPELLETTI** pumpkin and bisque d'homard - 20 / 32

| supplement 10 gram caviar - 25 |

## MAINS

**DUCK LEG CONFIT** pearl barley, mustard and crème de volaille - 34

**SWEETBREAD** celeriac, chestnut and madeira - 44

**ROASTED CABBAGE (V)** romesco, hazelnut and miso hollandaise - 24

**SKREI** potato, bbq kale and pepper sauce - 34

**EEL & GNOCCHI** mushroom and smoked eel sauce - 32

**HARE** maitake mushroom, salsify and cranberry - 40

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*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

### LOBSTER THERMIDOR

from the Josper  
half or whole  
- market price

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## SIDES

frites and mayonnaise - 6

roasted onion - 7

brussels sprouts with chestnut and bacon - 8

seasonal salad - 6

CHEF

*Frank van Thiel*