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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  
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

oeuf caesar mayonnaise - 6  
crispy celeriac with truffle mayonnaise and aged cheese (v) - 8  
toast with jerusalem artichoke, lardo di colonnata and hazelnut - 9  
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 RILLETTE dill, black radish and cucumber - 17

BROCCOLI & SARDINES olives, lovage and bagna cauda - 22

AGNOLOTTI (V) artichoke, zucchini and basil - 20 / 32

supplement 10 gram caviar - 25

## MAINS

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

GLAZED SWEETBREAD green beans and sauce suprême - 44

ROASTED LEEK (V) romesco, almond and green herbs - 24

WILD SEABASS little gem, green herbs, pistachio and beurre blanc - 44

EEL & GNOCCHI mushroom and smoked eel sauce - 32

TOURNEDOS ROSSINI duck liver, truffle and madeira sauce - 58

supplement truffle - 12

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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 Jospier

half or whole

- market price

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## SIDES

frites and mayonnaise - 6

bbq bimi with crispy chili croutons - 7

brussels sprouts with chestnut and bacon - 8

seasonal salad - 6

CHEF

*Frank van Thiel*