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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

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 RILLETTE 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 Jospier

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*