
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

pumpkin skewers with labneh and harissa (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 & ENTREMENTS

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

VENISON CARPACCIO beetroot, almond and black garlic - 19

MUSHROOM PATE (V) blackberry, hazelnut, pickled red onion and brioche - 17

SALMON RILLETTE dill, black radish and cucumber - 17

LANGOUSTINES 2pcs, choronsauce - 32

CAPPELLETTI pumpkin and bisque d'homard - 20 / 32

| supplement 10 gram caviar - 25 |

MAINS

PARTRIDGE chanterelles, gnocchi and crème de volaille - 38

SWEETBREAD celeriac, chestnut and madeira - 44

'LIMBURGS ZOERVLEIS' (V) oyster mushroom, jerusalem artichoke and hollandaise - 22

PIKE-PERCH potato and leek - 34

EEL & GNOCCHI mushroom and smoked eel sauce - 32

HARE maitake mushroom, salsify and cranberry - 40

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

A la meunière

(30 min. preparation time)
market price

SIDES

frites and mayonnaise - 6

roasted cabbage with miso mayonnaise and hazelnut - 7

brussels sprouts with chestnut and bacon - 8

seasonal salad - 6

CHEF

Frank van Thiel