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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 smelt with harissa-lemon mayonnaise - 8  
smoked eel sandwich with granny smith and dill - 10  
pastéis de bacalhau - 9  
pizzetta with zucchini, tomato and anchovy - 12

Do you have an allergy? Please tell us!

## STARTERS & ENTREMETS

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

VITELLO TONNATO capers leaves, olives and basil - 23

AJO BLANCO (V) fennel, cherry, lemon verbena and almond - 17

DUTCH HERRING pickles, beetroot and horseradish - 18

BROCCOLI & SARDINES olives, lovage and bagna cauda - 22

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

*supplement 10 gram caviar - 25*

## MAINS

QUAIL couscous, anchovy and bell pepper - 34

GLAZED SWEETBREAD green peas, chanterelles and sauce suprême - 46

ROASTED CAULIFLOWER (V) peanut, coconut and curry - 24

SEABASS little gem, green herbs, pistachio and beurre blanc - 40

MUSSELS & GNOCCHI 'nduja, green peas and bouillabaisse sauce - 34

LAMB baba ganoush, green asparagus and rosemary jus - 46

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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

### POULET DE BRUXELLES

whole oven-roasted chicken  
24h brined | 6h cooked  
with potato and morel sauce  
- market price

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## SIDES

frites and mayonnaise - 6

bbq bimi with crispy chili croutons - 7

roasted carrot with gremolata - 7

butter lettuce - 6

CHEF

*Frank van Thiel*