

Sunday Brunch

Sunday Brunch at Harry's means tables packed with good food, bubbles, cocktails and wine. The music plays just a touch too loud, conversations overlap, and laughter fills the room. It's all about celebrating the weekend, and above all, not thinking about Monday just yet.

Have Fun!

Hangover Drinks

Mimosa - 12

Greyhound - 15

Bellini - 14

Bloody Mary - 14

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!

EGGS & CLASSICS

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

EGGS BENEDICT ham and hollandaise - 15

EGGS FLORENTINE (V) spinach and hollandaise - 13

EGGS ROYALE salmon and hollandaise - 17

EGGS POSEIDON half lobster, avocado and hollandaise - 36

CRAYFISH ROLL brioche, mayonnaise and celery - 22

FRENCH TOAST bacon and maple syrup - 14

CAESAR SALAD chicken, anchovy and parmesan cheese - 18 / 24

| supplement 10 gram caviar - 25 |

MAINS

HARRY'S CHEESE BURGER gruyere, bacon, pickles and frites - 28

STEAK FRITES (180gr) beurre maître d'hôtel - 36

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

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

GLAZED SWEETBREAD green peas, chanterelles and sauce suprême - 46

AGNOLOTTI (V) artichoke, zucchini and basil - 32

For Two

(OR NOT)

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

SIDES

frites and mayonnaise - 6

bbq bimi with crispy chilli croutons - 7

roasted carrot with gremolata - 7

butter lettuce - 6



CHEF *Frank van Thiel*

#AfterBrunch - Never let a Monday ruin your Sunday!
Every first Sunday of the month from 2 PM to 8 PM in Founders Bar.
(Except July & August)