

HARRY'S

Since 1912

CHARCUTERIE

PER 40 GRAM

CHORIZO TRONCAL Spanish sausage with pimento and garlic	4.25
CECINA DE LEON Spanish ham	4.75
CAPOCOLLO SEGARELLI Coppa from Umbria	4.75
PARMAHAM LEVONI dried ham from Parma	5.75
MORTADELLA WITH TRUFFLE sausage from Bologna	5.75
SALAME FINOCCHIONA dried sausage with fennel from Tuscany	4.25

SNACKS

STEAK TARTARE SLIDER WITH DUCK LIVER	6.25
CRISPY POLENTA WITH BASIL MAYONNAISE	3.75
CROQUETA DE BACALAO	4.00
AVOCADO, MANGO AND LIME	5.75
CRISPY TORTILLA, SALMOREJO, SERRANOHAM AND EGG	6.50
RAZOR CLAMS WITH HARISSA	6.50

STARTERS

STEAK TARTARE 110 GR.	16.00
STEAK TARTARE 160 GR. with fries	25.25
CAESAR SALAD with chicken	LARGE 19.25 SMALL 13.00
NIÇOISE SALAD with fresh tuna	LARGE 20.25 SMALL 15.00
LAMB HAM with chickpeas, physalis and pine nuts	15.50
SALMON TARTARE with kohlrabi and tarragon mayonnaise	16.50
MOZZARELLA with butter lettuce gazpacho and cucumber	14.50
'LIKKEPOT' OF VEAL CHEEK with poached egg and green peas	14.25
RAW SEA BASS with fennel, Dutch shrimps and lemon	17.50
COLD ASPARAGUS SOUP with smoked sprats and crème fraîche	12.25
LANGOUSTINES with tomato antiboise	FIVE 25.50 THREE 19.50

CHARCUTERIE

SELECTION
FOR TWO 20.25

FRUITS DE MER

NORMANDY OYSTER
EACH 3.75
HALF DOZEN 20.25
DOZEN 38.25

ZEELAND FLAT OYSTER
EACH 4.25
HALF DOZEN 23.25
DOZEN 44.25

GILLARDEAU OYSTER
EACH 4.75
HALF DOZEN 26.25
DOZEN 50.50

LOBSTER WITH MAYONNAISE
HALF 28.50 WHOLE 48.00

PETIT PLAT FRUITS DE MER
TWO DIFFERENT OYSTERS,
SHRIMPS, COCKLES, MUSSELS
AND RAZOR CLAMS
25.25

LUNCH MENU

INCLUDING COFFEE OR TEA

2 COURSE* 28.50

3 COURSE 35.50

*SERVED WITHIN THE HOUR

DO YOU HAVE AN ALLERGY?
PLEASE TELL US!

CÔTE de BOEUF

BLANC BLEU BELGE
ON THE BONE
with Béarnaise sauce

71.50 FOR TWO

(PREPARATION TIME
30 MINUTES)

MAIN COURSES

SIMMENTALER ENTRECÔTE 250 GR. frites and pepper- or Béarnaise sauce	37.25
LIMOUSIN RIBEYE 250 GR. with green asparagus and harissa	33.50
PLAICE with bell pepper, chorizo and green peas	27.00
RACK OF LAMB with bulgur, yogurt and zucchini	32.50
ARTICHOKE with mushroom, carrot and crème barigoule	20.25
SPRING CHICKEN with spinach, polenta and pistachio	25.50
COD with potato cream, salicornia and tomato compote	25.50
LOBSTER with saffron risotto and fennel	HALF 30.50 WHOLE 51.00

HARRY'S MENU

STARTERS

RAW SEA BASS, FENNEL, DUTCH SHRIMPS AND LEMON

or

'LIKKEPOT' OF VEAL CHEEK, POACHED EGG AND GREEN PEAS

ENTREMET

COLD ASPARAGUS SOUP, SMOKED SPRATS AND CRÈME FRAICHE

MAIN COURSES

COD, POTATO CREAM, SALICORNIA AND TOMATO COMPOTE

or

SPRING CHICKEN, SPINACH, POLENTA AND PISTACHIO

DESSERTS

STRAWBERRIES, RUBY CHOCOLATE AND BASIL

or

CHEESE PLATTER

3 COURSES 37.00 OR 4 COURSES 44.50

HARRY'S BOUILLABAISSE

with toast and rouille

59.50 FOR 2 TWO

ON THE SIDE

FRITES & MAYONNAISE	4.25
GREEN VEGETABLES	5.75
SPINACH & GUANCIALE BACON	5.00
POTATO CREAM	5.75
WHITE & GREEN ASPARAGUS	6.00
FENNEL SALAD & GRAPEFRUIT	4.75

DESSERTS

PEACH	8.00
almond, Mestreechter tea ice cream	
CHEESECAKE	8.75
raspberries & lady fingers	
MILLE FEUILLE	8.75
vanilla parfait, apple & caramel sauce	
PROFITEROLES	8.25
passion fruit & dark chocolate	
STRAWBERRIES	8.25
Ruby chocolate and basil	
PINEAPPLE & CUCUMBER	7.75
meringue & lime	
CHEESE PLATTER	15.00

COFFEE OR TEA

COFFEE	3.00
TEA	3.00
ESPRESSO	3.00
DOPPIO	4.00
CAPPUCCINO	3.25
LATTE MACCHIATO	3.25

DESSERT WINES

MUSCAT OTTONEL 'AUSLESE'	8.00
GROS MANSANG, GASCOGNE	6.00
MAURY GRENAT 2012	6.25
SWEETHEART SAUVIGNON	9.50
MARSALA, RISERVA	6.50
SIX GRAPES TAWNY PORT	8.40