

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
NICOISE SALAD with fresh tuna	LARGE 20.25 SMALL 15.00
SEABASS CEVICHE with sweet potato and corn	17.50
PULPO with spicy potato, celery and chorizo	18.50
GEULVALLEY HAM with zucchini, Parmesan and green olives	14.25
TOMATO BROTH with watermelon, deepfried mussels and basil	15.50
BEETROOT with yogurt, orange and sumak	11.50
SARDINES with artichoke, tomato and pistachio	17.50

CHARCUTERIE

SELECTION

FOR TWO 20.25

FRUITS DE MER

NORMANDY OYSTER
EACH 3.75
HALF DOZEN 20.25
DOZEN 38.25

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 beetroot and pickled onion	33.50
HADDOCK with cavolo nero, Guanciale bacon and hazelnuts	27.00
POACHED EGG with Capocollo, spinach and aged cheese	21.50
ARTICHOKE with mushroom, carrot and crème barigoule	20.25
QUAIL with roasted leek, carrot and onion compote	25.50
COD with fennel, lemon beurre blanc and Dutch shrimps	25.50
LOBSTER with saffron risotto and fennel	HALF 30.50 WHOLE 51.00

HARRY'S MENU

STARTERS

SEABASS CEVICHE, SWEET POTATO AND CORN

or

GEULVALLEY HAM, ZUCCHINI, PARMESAN AND GREEN OLIVES

ENTREMET

TOMATO BROTH, WATERMELON, DEEPFRIED MUSSELS AND BASIL

MAIN COURSES

COD, FENNEL, LEMON BEURRE BLANC AND DUTCH SHRIMPS

or

QUAIL WITH ROASTED LEEK, CARROT AND ONION COMPOTE

DESSERTS

LEMONPIE, CRUMBLE AND MERINGUE

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
Seasonable Vegetables	5.75
Saffron Risotto	5.75
Baked Potatoes	5.00
Seasonal Salad	4.75

DESSERTS

ICE BUCKET	14.50
dare or share?	
CHEESECAKE	8.75
raspberries & lady fingers	
MILLE FEUILLE	8.75
vanilla parfait, apple & caramel sauce	
LEMONPIE	8.25
crumble & meringue	
PASSION FRUIT	7.75
yogurt & cucumber	
PANNA COTTA	8.25
vanilla, hazelnut & salted caramel	
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

TSCHIDA SPÄTLASE	6.25
GROS MANSANG, GASCOGNE	6.00
GEWÜRZTRAMINER VDT	9.00
SWEETHEART SAUVIGNON	9.50
MARSALA, RISERVA	6.50
SIX GRAPES TAWNY PORT	8.40