

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
ESCARGOT AU BEURRE PERSILLÉ 6 PCS.	7.50
CRISPY TORTILLA WITH ARTICHOKE AND PARMAHAM	6.50

STARTERS

STEAK TARTARE 110 GR.	16.00
STEAK TARTARE 160 GR. with fries	25.25
CAESAR SALAD with chicken LARGE SMALL	19.25 13.00
BEETROOT & APPLE with rye bread and smoked herring mayonnaise	14.50
ARTICHOKE with orzo pasta, basil and ricotta di bufala	15.50
HARRY'S SHRIMP COCKTAIL with apple and avocado	15.50
LIVER SAUSAGE with egg and pickles	12.50
SMOKED TROUT with chicory and tangerine	15.50
NOODLES WITH GAMBA spring onion and lemongrass broth	13.50
POACHED EGG with capocollo, spinach and aged cheese	15.50
BLACK PUDDING with apple, cinnamon, and chicory	14.00

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 46.50

GILLARDEAU OYSTER
EACH 4.75
HALF DOZEN 26.25
DOZEN 50.50

LOBSTER WITH MAYONNAISE
HALF 28.50
WHOLE 48.00

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
POUSSIN CHICKEN with sweet potato, kale and mustard	25.50
TOURNEDOS ROSSINI duckliver, truffle and madaira sauce	49.50
CODFISH with leek, horseradish and sauce of cod liver en lemon	25.50
WILDBOAR CHEEKS with Brussel sprouts, bacon and chestnuts	27.00
PEARL BARLEY RISOTTO with portobello and Parmesan cheese	20.25
SLOWLY COOKED SALMON with sauerkraut, capers and butter	25.50
OXTAIL with celeriac, aged cheese and truffle	32.50
LOBSTER with vichyssoise and beurre blanc HALF WHOLE	30.50 51.00

HARRY'S MENU

STARTERS

BEETROOT & APPLE, RYE BREAD, SMOKED HERRING MAYONNAISE

or

LIVER SAUSAGE, EGG AND PICKLES

ENTREMET

NOODLES, GAMBA, SPRING ONION AND LEMONGRASS BROTH

MAIN COURSES

CODFISH, LEEK, HORSERADISH, SAUCE OF COD LIVER AND LEMON

or

POUSSIN CHICKEN, SWEET POTATO, KALE AND MUSTARD

DESSERTS

PAVLOVA, NUTS AND DULCE DE LECHE

or

CHEESE PLATTER

3 COURSES 37.00 OR 4 COURSES 44.50

CONFIT DE CANARD

en choucroute

54.00 FOR 2 TWO

ON THE SIDE

Frites & Mayonnaise	4.25
Seasonable Vegetables	5.75
Sprouts, Bacon & Chestnuts	5.75
Baked Potatoes	5.00
Seasonal Salad	4.75

DESSERTS

PANNA COTTA hazelnut & salted caramel	8.25
CHEESECAKE blackberries & bastogne	8.75
MILLE FEUILLE vanilla parfait, apple & caramel sauce	8.75
HARRY'S ICED COFFEE vanilla ice cream & tia maria	7.75
WHITE CHOCOLATE CAKE quince & baileys ice cream	8.25
PAVLOVA nuts & dulce de leche	8.00
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 MANSENG, GASCOGNE	6.00
GEWÜRZTRAMINER VDT	9.00
SWEETHEART SAUVIGNON	9.50
MARSALA, RISERVA	6.50
SIX GRAPES TAWNY PORT	8.40
MOSCATEL DE SETÚBAL	6.50