

HARRY'S

Sunday Brunch

CHARCUTERIE

PER 40 GRAMS

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

CHARCUTERIE SELECTION FOR TWO 20.25

DO YOU HAVE AN ALLERGY?
PLEASE TELL US!

PATISSERIE

CHOCOLATE BROWNIE	4.25
VANILLA MACARONS (3PCS)	3.25
RED FRUIT MUFFIN	4.75
BRIOCHE & CUSTARD	3.75

SUNDAY BREKKIE

yoghurt & granola, egg benedict,
sugarbread, orange juice

17.00

ENTRÉES

CAESAR WRAP with chicken and anchovies	8.50
SEASONAL SALAD with figs, nuts and aged cheese	11.50
GREEK YOGHURT with granola and pomegranate	8.75
FRESH FRUIT SALAD	8.75
OATMEAL PORRIDGE with banana and apple syrup	8.75
BLUE BERRY PANCAKES with maple syrup	10.00
BRIOCHE FRENCH TOAST with smoked bacon and maple syrup	10.00
POTATO WAFFLE with cream cheese and smoked salmon	13.50
CROQUE MONSIEUR	12.00
CROQUE MADAME with fried egg	13.00

HANGOVER DRINKS

MIMOSA crémant with orange juice	7.25
BLOODY MARY with Absolut vodka	8.75

BELLINI crémant with peach purée	7.25
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LIFT TICKET espresso & tonic water	4.75
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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

HARRY'S CLASSICS

STEAK TARTARE 110 GR	16.00
STEAK TARTARE 160 GR. with frites	25.25
CAESAR SALAD with chicken	SMALL 13.00 / LARGE 19.25
SLOWLY COOKED SALMON with sauerkraut, capers and butter	25.50
SIMMENTALER ENTRECÔTE 250 GR. with frites and pepper- or Béarnaise sauce	37.25
CÔTE DE BOEUF with béarnaise sauce (preparation time 30 min) for two	71.50
LOBSTER with vichyssoise and beurre blanc	HALF 30.50 / WHOLE 51.00
CONFIT DE CANARD en choucroute for two	54.00

LUNCH MENU

INCLUDING
COFFEE OR
TEA

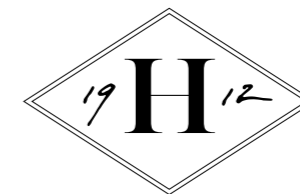
2 COURSE *
28.50

3 COURSE
35.50

*SERVED WITHIN
THE HOUR

LES OEUFs

	HALF	REGULAR
EGGS BENEDICT poached eggs with ham and Hollandaise sauce	7.75	14.00
EGGS FLORENTINE poached eggs with spinach and Hollandaise sauce	7.25	13.00
EGGS ROYALE poached eggs with smoked salmon and Hollandaise sauce	8.75	15.50
EGGS HARRY'S poached eggs with avocado, half lobster and Hollandaise sauce		33.50
STEAK TARTARE SLIDER with poached egg and duck liver		14.50
OMELETTE AUX FINES HERBES omelette with green herbs		11.00
PORTOBELLO with scrambled egg, spinach and Parmesan cheese		12.50
STEAK SANDWICH toast, entrecôte, cheddar and fried egg		21.25



ON THE SIDE

FRITES & MAYONNAISE	4.25
MIXED SALAD	4.50
SMOKED SALMON	5.25
BACON	3.75
AVOCADO	3.75

DESSERTS

APPLE & CINNAMON crumble and vanilla ice cream	8.75
ICE CREAM SANDWICH brioche, peanutbutter and chocolate	7.00
MILLE FEUILLE vanilla parfait and caramel sauce	8.75
CHEESECAKE blackberries and bastogne	8.75
HARRY'S TOMPOUCE puff pastry with eustard	6.75
CHEESE PLATTER	15.00

JUICES *homemade

THE HULK * celery, cucumber, apple and lime	6.75
SPICY CARROT * carrot, apple, ginger	6.25
MAD MANGO * mango, passion fruit, orange	7.75
RED THUNDER * strawberry, watermelon, pineapple	6.75
LEMONADE *	4.50
ICED TEA *	4.75
ORANGE JUICE *	4.25
APPLE JUICE	3.25

COFFEE or TEA

COFFEE	3.00
TEA	3.00
ESPRESSO	3.00
DOPPIO	4.00
CAPPUCCINO	3.25
LATTE MACCHIATO	3.25
CAFÉ LATTE	3.25
HOT CHOCOLATE	3.25