

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 TRUFFEL 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,
chocolate brownie, orange juice

17.00

ENTRÉES

GREEN SALAD with artichoke heart, goat cheese and green asparagus	13.00
GREEK YOGHURT with granola and seasonal fruit	8.75
GREEK YOGHURT with mandarin and dark chocolate	8.75
CROQUE MONSIEUR	12.00
CROQUE MADAME with fried egg	13.00
STEAK TARTARE SLIDER with poached egg and duck liver	14.50
OATMEAL PORRIDGE with banana and apple syrup	8.75
FRESH FRUIT SALAD	8.75
BRIOCHE FRENCH TOAST with smoked bacon and maple syrup	10.00
BLUE BERRY PANCAKES with maple syrup	10.00

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
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

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
NIÇOISE SALAD with fresh tuna	SMALL 15.00 / LARGE 20.25
HADDOCK with cavolo nero, Guanciale bacon and hazelnuts	27.00
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 saffron risotto and fennel	HALF 30.50 / WHOLE 51.00
HARRY'S BOUILLABAISSE with toast and rouille for two	59.50

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
EGG GUACAMOLE poached egg with guacamole, tomato and coriander		14.00
EGGS HARRY'S poached eggs with avocado, half lobster and Hollandaise sauce		33.50
OMELETTE AUX FINES HERBES omelette with green herbs		11.00
SCRAMBLED EGGS in puff pastry with spinach and guanciale bacon		12.00
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

CHOCOLATE PANCAKES with vanilla ice cream	8.75
BRIOCHE FRENCH TOAST with caramel ice cream	7.75
MILLE FEUILLE with vanilla parfait and caramel sauce	8.75
CHEESECAKE raspberries and lady fingers	8.75
HARRY'S TOMPOUCE puff pastry with custard	6.75
CHEESE PLATTER	15.00

JUICES * freshly made

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
HOMEMADE LEMONADE *	4.50
HOMEMADE 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

DISHES WITH THIS SYMBOL ARE VEGETARIAN OR OPTIONAL VEGETARIAN | PREPARED IN OUR JOSPER CHARCOAL OVEN

"YOUR BODY IS NOT A TEMPLE, IT'S AN AMUSEMENT PARK. ENJOY THE RIDE."

CHEF FRANK VAN THIEL