



A L'APÉRITIF

BISOUS X HOUSE OF CAVIAR

Perle Imperial

30gr

50gr

125gr

250gr

Beluga

50gr

'ZEEUWSE' OYSTER NO. 3

a piece

IRISH MOR NO. 4

a piece

HUÎTRE À LA CRÈME

a piece

PETITS TOASTS

BEURRE & CAVIAR

CREVETTES

ANGUILLE

SAUMON

FOIE GRAS

CANNIBALE

TOMATE *v*

PLATEAU APERITIF

SELECTION OF TOAST, OYSTERS AND CHARCUTERIE

POMME MOSCOVITE

POTATO, 15gr CAVIAR, CREME FRAÎCHE

CHARCUTERIE

DE BOEUF

CROQUETTES DE CREVETTES *per 2*

HANDPEELED SHRIMP, CITRUS. CRÈME FRAÎCHE, PARSLEY

PANÉ "PIETERMAN"

TARTARE SAUCE, LEMON, PIMENT D'ESPELETTE

OLIVES *v*

CHEF'S MENU

Every monday till wednesday our chef creates a signature 3 course menu

PLEASE INFORM OUR STAFF OF ANY ALLERGIES





DE LA MER

POISSON DU JOUR
FRESH FISH OF THE DAY

HOMARD FLORENTINE
LOBSTER TAIL, CREAMED SPINACH, PARMEZAN, BRIOCHE CROUTON

GRAVAD LAX
HONEY MUSTARD, BUTTER LETTUCE, TOAST, LEMON

COQUILLES ST. JACQUES
HOLLANDAÏSE, VEAL JUS, PICKLED KOHLRABI

TOMATE CREVETTES
DUTCH HANDPEELED SHRIMP, TOMATO, COCKTAIL

‘BLUEFIN’ THÔN ROUGE CRUDO
BLUEFIN TUNA, CITRUS VINAIGRETTE, RADDISH

KING CRAB
BEURRE NOISETTE, LEMON, MAYONAISE

SEABASS EN PAPILOTTE
1kg SEABASS, BEURRE BLANC, HERB OIL

SOLE DE MER
500gr DOVER SOLE, MEUNIÈRE

SPÉCIALITÉS DE CAVIAR

TOAST BEURRE & CAVIAR
BRIOCHE, BUTTER, 7,5gr CAVIAR

POMME MOSCOVITE
POTATO, 15gr CAVIAR, CREME FRAÎCHE

PASTA CAVIAR
30gr CAVIAR, LINGUINI, BEURRE BLANC, WALNUT

WAGYU A5 AU CAVIAR 200gr 100gr
JAPANESE WAGYU A5, 30gr CAVIAR, KOHLRABI

‘BLUEFIN’ THÔN AU CAVIAR
BLUEFIN TUNA, 30gr CAVIAR



LES VIANDES

“JOOP’S” STEAK TARTARE
BAVETTE, BRIOCHE TOAST, COGNAC

PÂTE VOLAILLE
POULTRY, GRILLED BAGUETTE, FIG JAM

BROCHETTE DE BOEUF
BEEF SKEWER, FRENCH DRESSING, FENNEL SALAD

CONFIT DE CANARD ‘ELZASSE’
DUCK, CHOUROUTE, POTATO PUREE, ROASTED APPLES
Foie Gras 15

TOURNEDOS 200gr
STROGANOFF or PEPPER SAUCE
Foie gras 15

TOURNEDOS ROSSINI 200gr
FOIE GRAS, TRUFFLE, MADEIRA JUS, BRIOCHE

RIBEYE 600gr 400gr
STROGANOFF or PEPPER SAUCE

VÉGÉTARIEN

TOAST AUX CHAMPIGNON v
MIXED ROASTED MUSHROOMS, CREAM CHEESE, HERBS, EGG YOLK

AUBERGINE v
PIQUILLO PEPPERS, BLACK GARLIC, CRISPY PARMEZAN

ACCOMPAGNER

FRITES v

SALADE VERTE v

HARICOT VERTS v

PIQUILLO PEPPERS v

FOIE GRAS



DESSERTS

DAME BLANCHE

VANILLA ICE CREAM, CHOCOLADE, WHIPPED CREAM. CRUMBLE

FINANCIER *a piece*

VANILLA CUSTARD

CRÊPE SUZETTE

GRAND MARNIER ICE CREAM, ORANGE, ALMONDS

ZEEUWSE BOLUS

ZEEUWSE BABBELAAR ICE CREAM, CRÈME SUISSE

TARTE FINE DE POMME

VANILLA ICE CREAM, APRICOT GLAZE, HAZELNUT FRANGIPANE

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PLATEAU DE FROMAGE

GRAND PLATEAU *4pcs*

PETIT PLATEAU *2pcs*

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