

# BAR BEURRE

## BITES

- Oyster, King Crab, champagne beurre blanc 8.5 1 pc.  
Sourdough focaccia, anchovies, fennel-butter 10 2 pc.  
Salchichon Ibérico de Bellota 8.5  
Sourdough bread, homemade kefir butter 5.5

## STARTERS

- Tomato, oyster, smoked eel, lovage 19.5  
Lobster, bisque, brioche, crème fraîche, trout roe 20.5  
(Supplement 8 gr. caviar 12.5)  
Brioche, duckliver, pistacchio, strawberry 21.5  
Sweetbread, XO, sauerkraut, port 23

## MAINS

- Saddle of lamb, lamb sauce, asparagus, peas 25.5  
Monkfish, clementine, mousseline, verjus 29  
Dry-aged Daalhoeve ribroast, frites, pepper sauce, bearnaise, salad 62  
(to share for 2p.)

## DESSERT

- Verbena ice cream, strawberry romanoff, raspberry 8.5  
Assortment of 3 cheeses 14.5

## SUNDAY LUNCH SPECIAL:

### FRUITS DE MER À LA BAR BEURRE

for 2 persons €55,- p.p.

Mussels in tomato escabeche  
Cockles with citrus and tarragon  
Prawns

4 Fine de Claire (plain)

2 Fine de Claire with king crab and champagne beurre blanc

Leng fritters

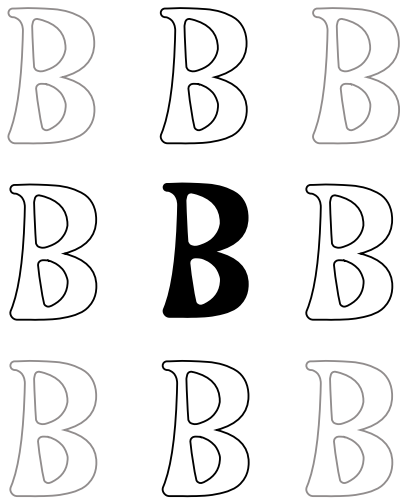
1 Barbecue-grilled lobster with Hollandaise

Sourdough bread

Frites with tarragon mayonnaise & Parmigiano

Shallot vinaigrette

Remoulade



M E N U