

# 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 <sup>⌘</sup> _____	3.75
GAME PATÉ WITH PICCALILLY_____	6.75
AVOCADO, MANGO AND LIME <sup>⌘</sup> _____	5.75
CROQUETTE OF SAUERKRAUT AND SMOKED SAUSAGE_____	4.25
CRISPY SOFT-SHELL CRAB WITH THAI CURRY MAYONNAISE____	8.25

## STARTERS

STEAK TARTARE 110 GR._____	16.00
STEAK TARTARE 160 GR. with fries_____	25.25
CAESAR SALAD with chicken_____ LARGE 19.25 SMALL 13.00	
WALDORF SALAD with veal tongue and tangerine_____	15.00
SMOKED SPRATS with chicory, blue cheese and pear_____	14.00
SALAD LYONNAISE with frisée, poached egg and bacon <sup>⌘</sup> _____	12.00
ROAST OF VENISON with little gem, sprouts and mustard_____	18.00
BUFFALO MOZZARELLA with onion compote, red cabbage and fig <sup>⌘</sup> _____	16.00
HALIBUT with gazpacho of beetroot and pickles_____	17.00
CHICORY with potato trout cream, beurre blanc and bottarga_____	14.00
BLACK PUDDING with quinces and gingerbread_____	15.00

## 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 44.25

GILLARDEAU OYSTER  
EACH 4.75  
HALF DOZEN 26.25  
DOZEN 46.00

LOBSTER WITH MAYONNAISE  
HALF 28.50 WHOLE 48.00

LUNCH MENU

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 <sup>⌘</sup>

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 <sup>⌘</sup>	37.25
LIMOUSIN RIBEYE 250 GR. spinach, celeriac and smoked Hollandaise <sup>⌘</sup>	33.50
WILDBOAR CHEEKS with sprouts, bacon and chestnuts_____	27.50
SEA BREAM with sauerkraut, salsify and beurre noisette_____	25.25
PORK BELLY with split pea, rye bread and mustard_____	26.25
CODFISH with fregola pasta, pine nuts and bellpepper_____	27.25
PARTRIDGE with spelt, parsnip and creme de volaille_____	30.50
FORGOTTEN VEGETABLES with lentils and hazelnuts <sup>⌘</sup>	20.25
LOBSTER à la nage_____ HALF 30.50 WHOLE 51.00	

## HARRY'S MENU

### STARTERS

SMOKED SPRATS WITH CHICORY, BLUE CHEESE AND PEAR

or

WALDORF SALAD WITH VEAL TONGUE AND TANGERINE

### ENTREMETS

LENTILS, POACHED EGG, MUSHROOMS AND WILD BOAR COPPA

### MAIN COURSES

SEA BREAM WITH SAUERKRAUT, SALSIFY AND BEURRE NOISETTE

or

PORK BELLY WITH SPLIT PEA, RYE BREAD AND MUSTARD

### DESSERTS

CARROT CAKE WITH NUTS AND GRANOLA

or

CHEESE PLATTER

3 COURSES 37.00 OR 4 COURSES 44.50

## CHOUCROUTE ROYALE ALSACIENNE

smoked sausage, black pudding,  
bratwurst, pork belly & casselerrib

54.00 FOR 2 TWO

## ON THE SIDE

FRITES & MAYONNAISE	4.25
RATATOUILLE	5.25
CASARECCE PASTA & SAGE	4.75
EGGPLANT, TAHINI & YOGURT	4.75
SPROUTS, CHESTNUT & BACON	5.75
SIDE CAESAR SALAD	5.25

## DESSERTS

TANGERINE_____	7.75
spiced bisquit sabayon & almond	
CHEESECAKE_____	8.75
blackberries & bastogne biscuit	
MILLE FEUILLE_____	8.75
vanilla parfait, apple & caramel sauce	
CARROT CAKE_____	7.75
nuts & granola	
PANNA COTTA_____	7.25
hazelnuts & salted caramel	
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

MUSCAT OTTONEL 'AUSLESE'	8.00
GROS MANSANG, GASCOGNE	6.00
MAURY GRENAT 2012	6.25
SWEETHEART SAUVIGNON	9.50
MARSALA, RISERVA	6.50
SIX GRAPES TAWNY PORT	8.40