

# 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	3.75
CROQUETAS DE BACALAO	4.00
AVOCADO, MANGO AND LIME	5.75
DEEP-FRIED SMELT FISH WITH ROUILLE	4.50
RAZOR CLAMS WITH HARISSA	6.50

## 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
NIÇOISE SALAD with fresh tuna	LARGE 20.25 SMALL 15.00
RAW FLANK STEAK SALAD with avocado, radish and lime	17.50
SALMON TARTARE with turnip and tarragon mayonnaise	16.50
SALADE AUX OEUFS with butter lettuce and asparagus	12.25
LOIN OF VEAL with beetroot and horseradish	17.50
SHRIMP COCKTAIL with granny smith and crayfish	15.50
PULPO with spicy pumpkin cream and red onion	18.00

## 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 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

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INCLUDING  
COFFEE OR  
TEA

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2 COURSE\*  
28.50

3 COURSE  
35.50

\*SERVED WITHIN THE HOUR

DO YOU HAVE AN ALLERGY?  
PLEASE TELL US!

## CÔTE de BOEUF

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	37.25
LIMOUSIN RIBEYE 250 GR. with green asparagus and chimichurri	33.50
SEA BASS with chicory, onion and cockles	26.00
RACK OF LAMB with bulgur, tomato and crème barigoule	32.50
BABA GANOUSH with tahini, yogurt and naan bread	20.25
QUAIL with falafel, coriander and salted lemon	25.50
ASPARAGUS with poached egg and capocollo	SMALL 14.25 LARGE 21.50
COD with potato cream, salicornia and tomato compote	27.00
LOBSTER with saffron risotto and fennel	HALF 30.50 WHOLE 51.00

## HARRY'S MENU

### STARTERS

SALMON TARTARE WITH TURNIP AND TARRAGON MAYONNAISE

or

LOIN OF VEAL WITH BEETROOT AND HORSERADISH

### ENTREMET

ASPARAGUS WITH SPINACH, POACHED EGG AND CAPOCOLLO

### MAIN COURSES

SEA BASS WITH CHICORY, ONION AND COCKLES

or

QUAIL WITH FALAFEL, CORIANDER AND SALTED LEMON

### DESSERTS

RHUBARB WITH YOGURT ICE CREAM AND WHITE CHOCOLATE

or

CHEESE PLATTER

3 COURSES 37.00 OR 4 COURSES 44.50

## HARRY'S BOUILLABAISSE

with toast and rouille

59.50 FOR 2 TWO

## ON THE SIDE

FRIES & MAYONNAISE	4.25
GREEN VEGETABLES	5.75
CASARECCE PASTA & PESTO	4.75
POTATO CREAM	5.75
WHITE & GREEN ASPARAGUS	6.00
SPICEY LITTLE GEM SALAD	5.25

## DESSERTS

RHUBARB	8.00
yogurt ice cream & white chocolate	
CHEESECAKE	8.75
raspberries & lady fingers	
MILLE FEUILLE	8.75
vanilla parfait, apple & caramel sauce	
PROFITEROLES	8.25
passion fruit & dark chocolate	
PANNA COTTA	7.50
hazelnuts & salted caramel	
PINEAPPLE & CUCUMBER	7.75
meringue & lime	
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