

# 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
GAME PATÉ WITH PICCALILLY	6.75
AVOCADO, MANGO AND LIME	5.75
PORK CHIPS WITH YOGURT AND KIMCHI SPICES	4.50
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 SMALL	19.25 13.00
WALDORF SALAD with veal tongue and tangerine	15.00
SMOKED TUNA with sauerkraut, little gem and mustard	16.50
SALAD LYONNAISE with frisée, poached egg and bacon	12.00
SMOKED SPRATS with chicory, blue cheese and pear	14.00
WILD BOAR HAM with forgotten vegetables and apple	15.50
BUFFALO MOZZARELLA with blue grapes, radicchio and hazelnuts	16.00
DUTCH SHRIMPS with potato, leek and bottarga	17.50
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

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

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. spinach, celeriac and smoked Hollandaise	33.50
CORVINA with cockles, chicory and sauce Soubise	25.50
OXTAIL with celeriac, aged cheese and truffle	29.50
ROASTED CAULIFLOWER with hummus and smoked paprika	20.25
DUCK BREAST with parsnip and coffee sauce	25.50
SKREI with green lentils, lardo di colonnata and lovage	27.50
VEAL CHEEK with Chantenay carrot, onion and savora mustard	27.00
LOBSTER à la nage	HALF 30.50 WHOLE 51.00

## HARRY'S MENU

### STARTERS

SMOKED TUNA WITH SAUERKRAUT, LITTLE GEM AND MUSTARD

or

WILD BOAR HAM WITH FORGOTTEN VEGETABLES AND APPLE

### ENTREMET

DUTCH SHRIMPS WITH POTATO, LEEK AND BOTTARGA

### MAIN COURSES

SKREI WITH GREEN LENTILS, LARDO DI COLONNATA AND LOVAGE

or

DUCK BREAST WITH PARSNIP AND COFFEE SAUCE

### DESSERTS

BABA AU RHUM WITH PINEAPPLE AND RAISINS

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

FITES & MAYONNAISE	4.25
RATATOUILLE	5.25
CASARECCE PASTA & PESTO	4.75
BEEETROOT, YOGURT & WASABI	4.75
SPROUTS, CHESTNUT & BACON	5.75
SIDE CAESAR SALAD	5.25

## DESSERTS

BABA AU RHUM pineapple & raisins	7.75
CHEESECAKE blackberries & bastogne biscuit	8.75
MILLE FEUILLE vanilla parfait, apple & caramel sauce	8.75
DUCK LIVER pear & popcorn	9.75
PANNA COTTA hazelnuts & salted caramel	7.50
DARK CHOCOLATE beet root & pomegranate	8.50
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