

HARRY'S

Since 1912

CHARCUTERIE

PER 40 GRAM

CHORIZO TRONCAL Spanish sausage with pimento and garlic_____	4.00
CECINA DE LEON Spanish ham_____	4.50
CAPOCOLLO SEGARELLI Coppa from Umbria_____	4.50
PARMAHAM LEVONI dried ham from Parma_____	5.50
MORTADELLA WITH TRUFFLE sausage from Bologna_____	5.50
SALAME FINOCCHIONA dried sausage with fennel from Tuscany____	4.00

SNACKS

STEAK TARTARE SLIDER WITH DUCK LIVER_____	6.00
CRISPY POLENTA WITH BASIL MAYONNAISE [☞] _____	3.50
GAME PATÉ WITH PICCALILLY_____	6.50
AVOCADO, MANGO AND LIME [☞] _____	5.50
CROQUETTE OF SAUERKRAUT AND SMOKED SAUSAGE_____	4.00
CRISPY SOFT-SHELL CRAB WITH THAI CURRY MAYONNAISE__	8.00

STARTERS

STEAK TARTARE 110 GR. _____	15.50
STEAK TARTARE 160 GR. with fries_____	24.50
CAESAR SALAD with chicken_____LARGE 18.50 SMALL 12.50	
WALDORF SALAD with veal tongue and tangerine_____	14.50
SMOKED SPRATS with chicory, blue cheese and pear_____	13.50
SALAD LYONNAISE with frisée, poached egg and bacon [☞] _____	11.50
ROAST OF VENISON with little gem, sprouts and mustard_____	17.50
BUFFALO MOZZARELLA with onion compote, red cabbage and fig [☞] _____	15.50
HALIBUT with gazpacho of beetroot and pickles_____	16.50
CHICORY with potato trout cream, beurre blanc and bottarga_____	13.50
BLACK PUDDING with quinces and gingerbread_____	14.50

CHARCUTERIE

SELECTION
FOR TWO 19.50

FRUITS DE MER

NORMANDY OYSTER
EACH 3.50
HALF DOZEN 19.50
DOZEN 37.00

ZEELAND FLAT OYSTER
EACH 4.00
HALF DOZEN 22.50
DOZEN 43.00

GILLARDEAU OYSTER
EACH 4.50
HALF DOZEN 25.50
DOZEN 49.00

LOBSTER WITH MAYONNAISE
HALF 27.50 WHOLE 46.50

LUNCH MENU

INCLUDING COFFEE OR TEA

2 COURSE* 27.50

3 COURSE 34.50

*SERVED WITHIN THE HOUR

DO YOU HAVE AN ALLERGY?
PLEASE TELL US!

CÔTE de BOEUF [☞]

BLANC BLEU BELGE
ON THE BONE
with Béarnaise sauce

69.50 FOR TWO

(PREPARATION TIME
30 MINUTES)

MAIN COURSES

SIMMENTALER ENTRECÔTE 250 GR. frites and pepper- or Béarnaise sauce [☞]	36.00
LIMOUSIN RIBEYE 250 GR. spinach, celeriac and smoked Hollandaise [☞]	32.50
WILDBOAR CHEEKS with sprouts, bacon and chestnuts_____	26.50
SEA BREAM with sauerkraut, salsify and beurre noisette_____	24.50
PORK BELLY with split pea, rye bread and mustard_____	25.50
CODFISH with fregola pasta, pine nuts and bellpepper_____	26.50
PARTRIDGE with spelt, parsnip and creme de volaille_____	29.50
FORGOTTEN VEGETABLES with lentils and hazelnuts [☞] _____	19.50
LOBSTER à la nage_____HALF 29.50 WHOLE 49.50	

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 36.50 OR 4 COURSES 43.50

CHOUCROUTE ROYALE ALSACIENNE

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

52.50 FOR 2 TWO

ON THE SIDE

FRITES & MAYONNAISE	4.00
RATATOUILLE	5.00
CASARECCE PASTA & SAGE	4.50
EGGPLANT, TAHINI & YOGURT	4.50
SPROUTS, CHESTNUT & BACON	5.50
SIDE CAESAR SALAD	5.00

DESSERTS

TANGERINE _____	7.50
spiced bisquit sabayon & almond	
CHEESECAKE _____	8.50
blackberries & bastogne biscuit	
MILLE FEUILLE _____	8.50
vanilla parfait, apple & caramel sauce	
MACARON _____	6.50
blueberry & lemon curd	
CARROT CAKE _____	7.50
nuts & granola	
PANNA COTTA _____	7.00
hazelnuts & salted caramel	
CHEESE PLATTER _____	14.50

COFFEE OR TEA

COFFEE	2.75
TEA	2.75
ESPRESSO	2.75
DOPPIO	3.75
CAPPUCCINO	3.00
LATTE MACCHIATO	3.00

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