

HARRY'S

Sunday Brunch

CHARCUTERIE

PER 40 GRAMS

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 TRUFFEL sausage from Bologna	5.75
SALAME FINOCCHIONA dried sausage with fennel from Tuscany	4.25

CHARCUTERIE SELECTION FOR TWO 20.25

DO YOU HAVE AN ALLERGY?
PLEASE TELL US!

PATISSERIE

CHOCOLATE BROWNIE	4.25
VANILLA MACARONS (3PCS)	3.25
RED FRUIT MUFFIN	4.75
BANANA BREAD & PECAN	5.25
BRIOCHE & CUSTARD	3.75

SUNDAY BREKKIE

yoghurt & granola, egg benedict,
chocolate brownie, orange juice

17.00

ENTRÉES

GREEN SALAD with artichoke heart, goat cheese and green asparagus	13.00
GREEK YOGHURT with granola and seasonal fruit	8.75
GREEK YOGHURT with mandarin and dark chocolate	8.75
CROQUE MONSIEUR	12.00
CROQUE MADAME with fried egg	13.00
HARRY'S HOTDOG	8.25
OATMEAL PORRIDGE with coconut, mango and lime	8.75
FRESH FRUIT SALAD	8.75
BRIOCHE FRENCH TOAST with smoked bacon and maple syrup	10.00
BLUE BERRY PANCAKES with maple syrup	10.00

HANGOVER DRINKS

MIMOSA crémant with orange juice	7.25
BLOODY MARY with Absolut vodka	8.75
BELLINI crémant with peach purée	7.25
LIFT TICKET espresso & tonic water	4.75

FRUITS DE MER

NORMANDY OYSTER EACH 3.75 HALF DOZEN 20.25 DOZEN 38.25
ZEELAND FLAT OYSTER EACH 4.25 HALF DOZEN 23.50 DOZEN 44.25
GILLARDEAU OYSTER EACH 4.75 HALF DOZEN 26.25 DOZEN 50.50
LOBSTER WITH MAYONNAISE HALF 28.50 WHOLE 48.00

HARRY'S CLASSICS

STEAK TARTARE 110 GR	16.00
STEAK TARTARE 160 GR. with frites	25.25
SALAD LYONNAISE with frisée, poached egg and bacon	12.00
CAESAR SALAD with chicken	SMALL 13.00 / LARGE 19.25
CODFISH with fregola pasta, pine nuts and bellpepper	27.25
SIMMENTALER ENTRECÔTE 250 GR. with frites and pepper- or Béarnaise sauce	37.25
CÔTE DE BOEUF with béarnaise sauce (preparation time 30 min) for two	71.50
LOBSTER à la nage	HALF 30.50 / WHOLE 51.00
CHOUROUTE ROYALE ALSACIENNE for two	54.00

LES OEUFs

EGGS BENEDICT poached eggs with ham and Hollandaise sauce	14.00
EGGS FLORENTINE poached eggs with spinach and Hollandaise sauce	13.00
EGG GUACAMOLE poached egg with guacamole, tomato and coriander	14.00
EGGS ROYALE poached eggs with smoked salmon and Hollandaise sauce	15.50
EGGS HARRY'S poached eggs with avocado, half lobster and Hollandaise sauce	33.50
OMELETTE AUX FINES HERBES omelette with green herbs	11.00
SCRAMBLED EGGS scrambled eggs in puff pastry with spinach and guanciale bacon	12.00
STEAK SANDWICH toast, entrecôte, cheddar and fried egg	21.25

LUNCH MENU

INCLUDING
COFFEE OR
TEA

2 COURSE*

28.50

3 COURSE

35.50

*SERVED WITHIN
THE HOUR



ON THE SIDE

FRITES & MAYONNAISE	4.25
SIDE CAESAR SALAD	5.25
SMOKED SALMON	5.25
BACON	3.75
AVOCADO	3.75

DESSERTS

CHOCOLATE PANCAKES with vanilla ice cream	8.75
BRIOCHE FRENCH TOAST with macadamia ice cream	7.75
MILLE FEUILLE with vanilla parfait and caramel sauce	8.75
CHEESECAKE blackberries and bastogne biscuit	8.75
HARRY'S TOMPOUCE puff pastry with eusterd	6.75
CHEESE PLATTER	15.00

JUICES *freshly made

THE HULK * celery, cucumber, apple lime	6.75
SPICY CARROT * carrot, apple, ginger	6.25
MAD MANGO * mango, passion fruit, orange	7.75
RED THUNDER * strawberry, watermelon, pineapple	6.75
ICE COLD LEMONADE *	4.75
ORANGE JUICE *	4.25
GRAPEFRUIT JUICE *	4.25
CRANBERRY JUICE	3.25
APPLE JUICE	3.25

COFFEE or TEA

COFFEE	3.00
TEA	3.00
ESPRESSO	3.00
DOPPIO	4.00
CAPPUCCINO	3.25
LATTE MACCHIATO	3.25
CAFÉ LATTE	3.25
HOT CHOCOLATE	3.25

DISHES WITH THIS SYMBOL ARE VEGETARIAN OR OPTIONAL VEGETARIAN | PREPARED IN OUR JOSPER CHARCOAL OVEN

"YOUR BODY IS NOT A TEMPLE. IT'S AN AMUSEMENT PARK. ENJOY THE RIDE."

CHEF FRANK VAN THIEL