

HARRY'S

Sunday Brunch

CHARCUTERIE

PER 40 GRAMS

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| 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

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

ENTRÉES

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| 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 |
| STEAK TARTARE SLIDER with poached egg and duck liver | 14.50 |
| OATMEAL PORRIDGE with banana and apple syrup | 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

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| 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

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| 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

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| 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 |
| CORVINA with cockles, chicory and sauce Soubise | 25.50 |
| 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 |

LUNCH MENU

INCLUDING
COFFEE OR
TEA

2 COURSE*
28.50

3 COURSE
35.50

*SERVED WITHIN
THE HOUR

LES OEUFs

| | HALF | REGULAR |
|--|------|---------|
| EGGS BENEDICT poached eggs with ham and Hollandaise sauce | 7.75 | 14.00 |
| EGGS FLORENTINE poached eggs with spinach and Hollandaise sauce | 7.25 | 13.00 |
| EGGS ROYALE gepocheerde eieren met gerookte zalm en Hollandaisesaus | 8.75 | 15.50 |
| EGG GUACAMOLE poached egg with guacamole, tomato and coriander | | 14.00 |
| 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 in puff pastry with spinach and guanciale bacon | | 12.00 |
| STEAK SANDWICH toast, entrecôte, cheddar and fried egg | | 21.25 |



ON THE SIDE

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

DESSERTS

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| CHOCOLATE PANCAKES with vanilla ice cream | 8.75 |
| BRIOCHE FRENCH TOAST with caramel 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

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| 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

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| 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