

HARRY'S

Sunday Brunch

CHARCUTERIE

PER 40 GRAMS

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 TRUFFEL sausage from Bologna	5.50
SALAME FINOCCHIONA dried sausage with fennel from Tuscany	4.00

CHARCUTERIE SELECTION FOR TWO 19.50

DO YOU HAVE AN ALLERGY?
PLEASE TELL US!

PATISSERIE

CHOCOLATE BROWNIE	4.00
VANILLA MACARONS (3PCS)	3.00
RED FRUIT MUFFIN	4.50
BANANA BREAD & PECAN	5.00
BRIOCHE & CUSTARD	3.50

SUNDAY BREKKIE

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

16.50

ENTRÉES

GREEN SALAD with artichoke heart, goat cheese and green asparagus	12.50
GREEK YOGHURT with granola and seasonal fruit	8.50
GREEK YOGHURT with mandarin and dark chocolate	8.50
CROQUE MONSIEUR	11.50
CROQUE MADAME with fried egg	12.50
HARRY'S HOTDOG	8.00
OATMEAL PORRIDGE with coconut, mango and lime	8.50
FRESH FRUIT SALAD	8.50
BRIOCHE FRENCH TOAST with smoked bacon and maple syrup	9.50
BLUE BERRY PANCAKES with maple syrup	9.50

HANGOVER DRINKS

MIMOSA crémant with orange juice	7.00
BLOODY MARY with Absolut vodka	8.50
BELLINI crémant with peach purée	7.00
LIFT TICKET espresso & tonic water	4.50

FRUITS DE MER

NORMANDY OYSTER EACH 3.50 HALF DOZEN 19.50 DOZEN 37.00
GILLARDEAU OYSTER EACH 4.50 HALF DOZEN 25.50 DOZEN 49.00
PETIT PLAT FRUITS DE MER TWO DIFFERENT OYSTERS SHRIMPS, COCKLES, MUSSELS AND RAZOR CLAMS 24.50
LOBSTER WITH MAYONNAISE HALF 27.50 WHOLE 46.50

HARRY'S CLASSICS

STEAK TARTARE 110 GR	15.50
STEAK TARTARE 160 GR. with frites	24.50
SALAD LYONNAISE with frisée, poached egg and bacon	11.50
CAESAR SALAD with chicken	SMALL 12.50 / LARGE 18.50
PLAICE FILLET with parsnip, hazelnut and mustard	24.50
SIMMENTALER ENTRECÔTE 250 GR. with frites and pepper- or Béarnaise sauce	36.00
CÔTE DE BOEUF with béarnaise sauce (preparation time 30 min) for two	69.50
LOBSTER à la nage	HALF 29.50 / WHOLE 49.50
HARRY'S BOUILLABAISSE with toast and rouille for two	58.50

LES OEUFs

EGGS BENEDICT poached eggs with ham and Hollandaise sauce	13.50
EGGS FLORENTINE poached eggs with spinach and Hollandaise sauce	12.50
EGG GUACAMOLE poached egg with guacamole, tomato and coriander	13.50
EGGS ROYALE poached eggs with smoked salmon and Hollandaise sauce	15.00
EGGS HARRY'S poached eggs with avocado, half lobster and Hollandaise sauce	32.50
OMELETTE AUX FINES HERBES omelette with green herbs	10.50
SCRAMBLED EGGS scrambled eggs in puff pastry with spinach and guanciale bacon	11.50
STEAK SANDWICH toast, entrecôte, cheddar and fried egg	20.50

LUNCH MENU

INCLUDING
COFFEE OR
TEA

2 COURSE*

27.50

3 COURSE

34.50

*SERVED WITHIN
THE HOUR



ON THE SIDE

FRITES & MAYONNAISE	4.00
SIDE CAESAR SALAD	5.00
SMOKED SALMON	5.00
BACON	3.50
AVOCADO	3.50

DESSERTS

CHOCOLATE PANCAKES with vanilla ice cream	8.50
BRIOCHE FRENCH TOAST with macadamia ice cream	7.50
MILLE FEUILLE with vanilla parfait and caramel sauce	8.50
CHEESECAKE blackberries and bastogne biscuit	8.50
HARRY'S TOMPOUCE puff pastry with eusterd	6.50
CHEESE PLATTER	14.50

JUICES *freshly made

THE HULK * celery, cucumber, apple lime	6.50
SPICY CARROT * carrot, apple, ginger	6.00
MAD MANGO * mango, passion fruit, orange	7.50
RED THUNDER * strawberry, watermelon, pineapple	6.50
ICE COLD LEMONADE *	4.50
ORANGE JUICE *	4.00
GRAPEFRUIT JUICE *	4.00
CRANBERRY JUICE	3.00
APPLE JUICE	3.00

COFFEE or TEA

COFFEE	2.75
TEA	2.75
ESPRESSO	2.75
DOPPIO	3.75
CAPPUCCINO	3.00
LATTE MACCHIATO	3.00
CAFÉ LATTE	3.00
HOT CHOCOLATE	3.00

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