

HARRY'S

Since 1912

CHARCUTERIE

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

STARTERS

CAESAR SALADE with chicken	LARGE 18.50	SMALL 12.50
STEAK TARTAAR 110 GR.		15.50
STEAK TARTAAR 160 GR. with frites		24.50
SMOKED ONION BOUILLON with wild boar ham		11.50
POACHED EGG with Capocollo and old cheese		15.50
BRANDADE of stockfish with shrimp and green olive		15.50

MAIN COURSES

SIMMENTALER ENTRECÔTE 250 GR. with frites Béarnaise sauce	36.00
LIMOUSIN RIBEYE 250 GR. with roasted onion, carrots and harissa	32.50
CODFISH with fregola pasta, pine nuts and bellpepper	26.50
RISOTTO with mushrooms	LARGE 21.50 SMALL 17.50
WILD BOAR CHEEKS with pumpkin, couscous and coffee sauce	26.50

DESSERTS

CHEESECAKE with blackberries & bastogne biscuit	8.50
MILLE FEUILLE with vanilla parfait, apple & caramel sauce	8.50
QUINCES white chocolate & star anise	8.00
CHEESE PLATTER	14.50

DO YOU HAVE AN ALLERGY?
PLEASE TELL US!

OYSTERS

NORMANDY OYSTER
EACH 3.50
HALF DOZEN 19.50
DOZEN 37.00

GILLARDEAU OYSTER
EACH 4.50
HALF DOZEN 23.50
DOZEN 49.00

HARRY'S MENU

3 COURSE
36.50

4 COURSE
43.50

CÔTE de BOEUF

blanc bleu belge on the bone
with Béarnaise sauce

69.50 FOR TWO
(preparation time 30 minutes)