

Oysters

.Spéciale La Jolie

5,50

A unique gem from Normandy. Renowned for its subtly sweet character and delicate iodine nuances, offering a truly exceptional oyster experience.

Geay

6,00

The Géay oyster is a refined, beautifully shaped oyster, defined by hazelnut notes and a subtle hint of iodine. Its remarkable freshness and firm, delicate flesh are sure to impress

Spéciale Premium Éire Irish Oyster

6,50

.A grand cru among oysters, known for its generous meatiness and a perfect balance of softness and subtle sweetness

To share

Zeeland mussels

16,50

fennel| beurre blanc | tarragon

Tiger Gamba's 'Pil Pil'

17,50

garlic | red pepper

Iberian ham

18,50

100 gr

Specials

Sashimi

19,50

salmon | tuna | ginger | soya

Seasonal Salad

32,50

richly filled salad with all the goodies from SEASON

1/2 lobster gratin

32,50

duxelle | spinach | old cheese

SEASON MEAT

Guinea Fowl

29,50

Bavette

32,50

Both dishes are served with seasonal vegetables and a red wine jus.

SEASON's Favorites Chef's menu

3 - courses

52,50

4 - courses

65,00

5 - courses

77,50

Let the Chef surprise you with his favorite creations, carefully selected by Chef Dennis.

SEASON dishes

Starter

Veal & Tuna	18,50
Veal Tartare Yellowfin Tuna Capers Almond	
Salmon ‘Tamarind’	19,50
Chickpeas Tomato Mint Coriander	
Dutch Shrimp ‘Bloody Mary’	19,50
Tomato Avocado Celery Lime	
Scallops	21,50
Truffle Kataifi Chestnut Herb Cream	

Main Course

Catch of the Day	Market Price
Fries Salad	
Cod ‘Loin Fillet’	29,50
Mushroom Parsnip Chervil Root Veal Jus	
Redfish	32,50
Shellfish Sauce Fennel Crouton Orzo Prawn	
Turbot ‘Fillet’	34,50
Bourride Cockles Artichoke Haricot Vert La Ratte Potato	

Dessert

Apple ‘Crumble’	14,50
Sea Salt Caramel Vanilla Ice Cream raisins on brandy	
Chocolate ‘Mousse’	14,50
Pomegranate Blood Orange Crispy Pearls	
Ice Cream Selection	12,75
Blood Orange Pistachio Vanilla	
Cheese	17,50
Cheese Bread Nuts Fig Compote	
Coffee & Bonbons	11,50
Bonbons served with coffee or tea of your choice	