



## LUCIUS VISRESTAURANT

*Sinds 1975*

### IRISH ROCK OYSTERS

PER PIECE 3,00

PER 6 17,50

### SPECIALES GILLARDEAU

PER PIECE 4,75

PER 6 27,50

### OYSTERS FLORENTINE

IRISH ROCK OYSTERS

SPINACH & SAUCE HOLLANDAISE

PER 3 13,50

PER 6 24,00

### PLATEAU CRUSTACÉS

HALF CANADIAN LOBSTER, NORTH SEA CRAB CLAWS,  
KING PRAWNS, DUTCH SHRIMPS (UNPEELED), LANGOUSTINES

HOMEMADE ROUILLE & MAYONNAISE,

BREAD AND BUTTER

60,00

SUPPLEMENT ½ LOBSTER

+19,50

### NORTH SEA CRAB CLAWS

LIME MAYONNAISE

15,50

### THE ROYAL LUCIUS SHAKE!

STEAMED IN OUR SPECIAL BROTH

NORTH SEA CRAB CLAWS, KING PRAWNS, CANADIAN LOBSTER & SQUID

CORN, CARROT & ROSEVAL POTATO

CORNBREAD

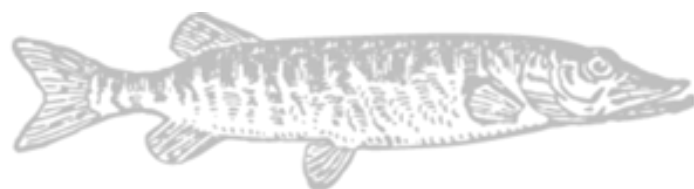
SAUCE OF YOUR CHOICE

GARLIC-BUTTER

SWEET SOY-CHILI-SESAME

1 PERSON 39,50

2 PERSONS 75,00



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## CANADIAN LOBSTER

**CLASSIC** MELTED BUTTER

WHOLE 49,00 HALF 26,50

**FLORENTINE** SPINACH & SAUCE HOLLANDAISE

WHOLE 52,50 HALF 27,50

**STICKY THAI** CHILI, KORIANDER & LIME

WHOLE 52,50 HALF 27,50

## KING PRAWNS

PAN-FRIED PEELED TIGER PRAWNS  
SHALLOTS & CHILI

STARTER 16,50 MAIN COURSE 27,50

## RAZOR SHELLS

GARLIC, SHALLOT & CHILI

STARTER 12,50

## LOBSTER ROLL

FRESH HOME BAKED POTATO ROLL,  
CANADIAN LOBSTER DIPPED IN BUTTER,  
HOMEMADE MAYONNAISE

14,00

## SOUPS

FISH SOUP LUCIUS  
ROUILLE & CROUTONS  
PARMESAN CHEESE

9,50

LOBSTER BISQUE  
COGNAC CREAM

13,50

ASPARAGUS SOUP

8,50



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## STARTERS

### MIXED FISH PLATEAU

**FOR 2 PERSONS**

HERRING, SMOKED SALMON, DUTCH SHRIMPS,  
MACKEREL SALAD, SMOKED HERRING,  
AMSTERDAM PICKLES, COCKTAIL SAUCE & TOAST

35,00

WITH SMOKED EEL +7,50

### HERRING

AMSTERDAM PICKLES

7,50

WITH A GLASS OF "KORENWIJN"

10,00

### SMOKED EEL

HORSERADISH CREAM & TOAST

21,50

### DUTCH SHRIMPS

COCKTAIL SAUCE & TOAST

15,00

### SMOKED NORWEGIAN SALMON

HOMEMADE BLINI

MELTED BUTTER & CREME FRAICHE

18,50

### SEAWEED SALAD

WAKAME SALAD, CRAYFISH, CUCUMBER,  
SHIITAKE MUSHROOMS & JAPANESE MAYONNAISE

16,50

### ASPARAGUS & SMOKED SALMON

MELTED BUTTER & EGG

18,50

## NO FISH

### SALAD "LUCIUS"

MIXED SALAD, CHICORY, CHERRY TOMATO,  
FRENCH BEANS, WATERMELON,  
PINEAPPLE & VEGAN FETA

12,50

### TORTELLINI

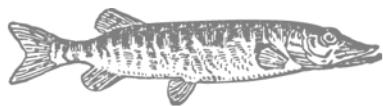
CHICKPEAS, SPRING ONION,  
CHERRY TOMATO & CAPERS

9,50



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## MAIN COURSES

DOVER SOLE  
PAN-FRIED IN BUTTER  
62,50

GRILLED TUNA  
SOY SAUCE & WAKAME  
27,50


MIXED GRILL  
SALMON, TUNA, BABY SOLE & KING PRAWN  
AÏOLI  
27,50  
SUPPLEMENT ½ LOBSTER  
+19,50

PLAICE FILLET  
PAN-FRIED IN BUTTER  
POTATO SALAD & BEURRE MEUNIÈRE  
19,50

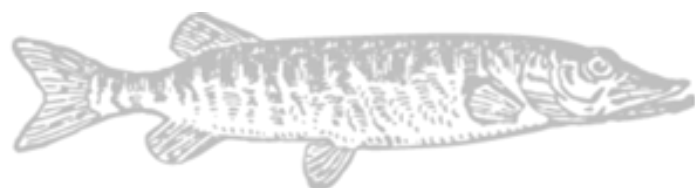
NORWEGIAN SALMON  
PAN-FRIED, GRILLED OR POACHED  
SAUCE HOLLANDAISE  
25,00

BABY SOLES 3 PIECES  
PAN-FRIED IN BUTTER  
25,00

## No FISH

POINTED CABBAGE ROULEAU   
CURRY, BEET BORANI,  
VEGAN FETA & CAVOLO NERO  
19,50

VEAL CUTLET  
TOMATO-VEAL SAUCE & PESTO  
27,50



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## DESSERTS

FRESH STRAWBERRIES  
VANILLA ICE-CREAM & WHIPPED CREAM  
8,50

TARTE TATIN  
CRÈME ANGLAISE & WHIPPED CREAM  
9,50

COUPE COLONEL  
LEMON SORBET & VODKA  
6,50

AFFOGATO  
VANILLA ICE-CREAM & ESPRESSO  
6,50

DAME BLANCHE  
VANILLA ICE-CREAM, CHOCOLATE SAUCE & ALMONDS  
11,50

CREME BRULEE  
9,50

## COFFEE TEA

COFFEE 2,75    **THE ART OF TEA COLLECTION** 3,25

ESPRESSO 2,75    ROOIBOS

CAPPUCCINO 3,00    GREEN JASMINE

WHITE COFFEE 3,00    ENGLISH BLEND

DOUBLE ESPRESSO 4,50    GREEN PURE

MACCHIATO 3,00    WHITE TEA PEAR

## SPECIAL COFFEE

**IRISH** JAMESON WHISKEY, BROWN SUGAR & LIGHTLY WHIPPED CREAM

**FRENCH** GRAND MARNIER & LIGHTLY WHIPPED CREAM  
9,50