

Lucius



Lunch menu

from 12:00 till 17:00

Eggs Benedict

smoked salmon | sauce hollandaise
brioche toast 12,50

Dutch shrimp croquettes

brioche toast | mustard
Amsterdam pickles 12,50

Fish pastry

cod | Dutch shrimps
spring onion | chestnut mushrooms 13,50

Omelette

Dutch shrimps | chives | bread & butter 15,00

"12 o'clock"

fish soup | Dutch shrimp croquettes
mackerel salad | bread & butter 15,00

Snack plate

for 2 persons

lobster croquettes | Dutch shrimp croquettes
croquettes with matured cheese | sun-dried tomato tapenade
olives | bread & butter 19,50



Please alert your server to any food allergies before ordering



Plateau Lucius

145,00 for 2 persons

Whole Canadian lobster | 12 oysters of the season
North Sea crab claws | Dutch shrimps
langoustines | king prawns
cockles | vongole | razor shells | winkles

Plateau Fruits de mer

75,00

half Canadian lobster | 6 oysters of the season
North Sea crab claws | Dutch shrimps
langoustines | king prawns
cockles | vongole | razor shells | winkles

Supplement ½ lobster +15,00

Plateau Crustacés

60,00

Half Canadian lobster | king prawns
North Sea crab claws
Dutch shrimps | langoustines

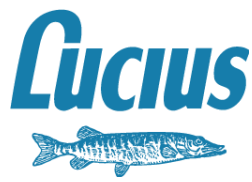
North Sea crab

with lemon mayonnaise

500 gr 15,50



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Oysters

Zeeuwse creuses

3 pieces 10,50 **6 pieces** 19,50

Fines de Claire

3 pieces 9,75 **6 pieces** 17,50

Oysters Florentine

3 pieces

Dutch creuse oyster | spinach
Parmesan cheese | sauce hollandaise
13,50

Soups

Lobster bisque

cognac cream
13,50

Fish soup Lucius

Parmesan cheese
rouille | croûtons
9,50

Starters

Baeri caviaar **10 grams** | blini | crème fraîche 37,50

Herring | Amsterdam pickles 7,50

with a glass of "Korenwijn" Dutch jenever 10,00

North Sea tasting plate

for 2 persons 32,50 **with smoked eel** + 7,50

herring | Dutch shrimps | mackerel salad | smoked herring
salmon salad | cocktail sauce | Amsterdam pickles | brioche toast

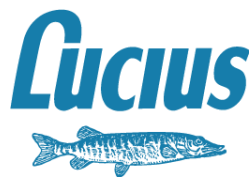
Smoked eel | horseradish cream | brioche toast 21,50

Smoked Norwegian salmon | blini | crème fraîche 18,50

Dutch shrimps | cocktail sauce | brioche toast 15,00

Scallops | Parmesan cheese sauce 16,50

Razor shells | garlic | shallots | red & green chilli pepper 12,50



Lucius menu for 2 persons 100,00

Assortment oysters 6 pieces
Zeeuwse creuse | Fines de claire

Lobster bisque | cognac cream

Dover sole
pan-fried in butter

Affogato | vanilla ice-cream | espresso

Menu

25,00 p.p.

Herring | Amsterdam pickles

or

Fish soup Lucius | Parmesan
cheese | rouille | croûtons

Baby soles

Remoulade sauce
Pan fried potatoes | salad

Vanilla ice-cream

Eggnog | whipped cream

Menu

39,50 p.p.

Lobster bisque | cognac cream

or

Razor shells
garlic | shallots | red pepper

Cod

chestnut mushrooms
spinach | hazelnut

Crème brûlée

Lucius



Lobster

Classic | melted butter | mashed potatoes

whole 49,00 **half** 26,50

Florentine | spinach | Hollandaise sauce

whole 52,50 **half** 27,50

Sticky Thai | chilli pepper | coriander | lime

whole 52,50 **half** 27,50

King prawns *Pan-fried*

garlic | shallots | red & green chilli pepper

starter 16,50 **main course** 27,50

Main courses

Dover sole pan-fried in butter 57,50

Baby soles pan-fried in butter 25,00

Cod | chestnut mushrooms | spinach | hazelnut 27,50

Norwegian salmon


pan-fried, grilled or poached | hollandaise sauce 25,00


Grilled tuna | soy sauce | pickled ginger | wakame 27,50

Mixed grill various kinds of grilled fish | aioli 27,50

Kids menu deep fried battered cod | remoulade sauce 12,50

No fish

 **Salad** of the day 11,50

 **Ravioli** | spinach | sun dried tomato | feta
pine nuts | roasted garlic sauce 19,50

Grilled sirloin steak | béarnaise sauce 26,50



All the main courses are served with a salad and potatoes or pommes frites