



LUCIUS VISRESTAURANT

Sinds 1975

Oysters, crustaceans and shellfish

UMAMI
PER PIECE 5,50

FINES DE CLAIRES
PER PIECE 4,00

GILLARDEAU
PER PIECE 6,50

OYSTERS FLORENTINE
FINES DE CLAIRES OYSTERS,
SPINACH, SAUCE
HOLLANDAISE
PER 3 14,50

PLATEAU FRUITS DE MER

1/2 LOBSTER, 4 OYSTERS,
SNOW CRAB LEGS, CREVETTES ROSES
STURGEON SHRIMPS, MUSSELS,
RAZOR SHELLS, VONGOLE, COCKLES
MAYONNAISE, ROUILLE, VINAIGRETTE
PERÈRE BREAD & BUTTER
75,00
SUPPLEMENT 1/2 LOBSTER
+32,00

THE ROYAL LUCIUS SHAKE!

STEAMED IN OUR SPECIAL BROTH
SNOW CRAB LEGS, KING PRAWNS,
CANADIAN LOBSTER & MUSSELS
CORN, CARROT, ROSEVAL POTATO
SAUCE OF YOUR CHOICE
GARLIC-BUTTER
SWEET CHILI-SOY
1 PERSON 50,00 2 PERSONS 90,00

CANADIAN LOBSTER

CLASSIC MELTED BUTTER 59,50 1/2 32,00
FLORENTINE SPINACH, SAUCE HOLLANDAISE 62,50 1/2 33,00
STICKY THAI CHILI, CORIANDER, LIME 62,50 1/2 33,00

RAZOR SHELLS

GARLIC, SHALLOT & CHILI
STARTER 13,50

VONGOLE & COCKLES

GARLIC OIL, RED PEPPER, SPRING ONIONS
STARTER 14,50

BLACK TIGER PRAWNS

SHALLOTS & CHILI
STARTER 16,50 MAIN COURSE 29,50



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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
37,50

WITH SMOKED EEL +8,50

CAVIAR

JACOBUS TOET ROYAL BAERI CAVIAR 10 GRAM
BLINI, CRÈME FRAÎCHE
32,50

LOBSTER ROLL

HOMEMADE POTATO ROLL, CANADIAN LOBSTER, MAYONNAISE
17,50

SCALLOPS

PARMESAN CHEESE SAUCE,
TOMATO CRUMBLE
19,50

SMOKED NORWEGIAN SALMON

JACOBUS TOET ROYAL CLASS
HOMEMADE BLINI
MELTED BUTTER & CREME FRAICHE
19,50

HERRING

AMSTERDAM PICKLES
7,50
WITH A **GLASS OF "KORENWIJN"**
10,00

SEAWEED SALAD

WAKAME SALAD, CRAYFISH,
CUCUMBER, SHIITAKE MUSHROOMS,
JAPANESE MAYONNAISE
17,50

DUTCH SHRIMPS

COCKTAIL SAUCE, TOAST
18,50

OCTOPUS

BULGUR, SAUCE TAGINE, ALMOND
16,50

SMOKED EEL

HORSERADISH CREAM & TOAST
21,50

No fish

GRILLED ASPARAGUS & CHICORY

CARROT POLENTA, RED PEPPER SAUCE
11,50



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Soups

FISH SOUP LUCIUS
ROUILLE & CROUTONS
PARMESAN CHEESE
10,00

LOBSTER BISQUE
COGNAC CREAM
13,50

Main courses

DOVER SOLE
PAN-FRIED IN BUTTER
65,00

GRILLED WHOLE SEA BASS
HOME-DRIED TOMATO, HERB OIL
27,50

MIXED GRILL
SALMON, TUNA, BABY SOLE, KING PRAWN, AÏOLI
28,50
WITH ½ LOBSTER
60,50


HALIBUT
PARSNIP MASH
SMOKED MUSHROOM, RED PORT SAUCE
27,50

GRILLED TUNA
SOY SAUCE & WAKAME
27,50

NORWEGIAN SALMON
PAN-FRIED, GRILLED OR POACHED
SAUCE HOLLANDAISE
27,50

BABY SOLES 3 PIECES
PAN-FRIED IN BUTTER
27,50

No fish

CELERIAC STEAK 
BEETROOT, GINGER-CARROT SAUCE,
TOMATO CRUMBLE
21,50

RIBEYE STEAK
GRILLED
HERB BUTTER
28,50



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Desserts

CHOCOLATE MOUSSE

DRAMBUÏE-GRANITE, HONEY TUILLE
10,00

FRENCH TOAST

CUSTARD CREAM, WHISKY-RAISIN SAUCE, MERENGUE
11,00

GINGER SPONGE CAKE

5 SPICE CARAMEL, PEAR MOUSSE, PANDAN BISCUIT
10,00

CRÈME BRÛLÉE

10,00

COUPE COLONEL

LEMON SORBET, VODKA
7,50

AFFOGATO

VANILLA ICE-CREAM, ESPRESSO
7,50

DAME BLANCHE

VANILLA ICE-CREAM, CHOCOLATE SAUCE, ALMONDS
11,50

SCROPPINO

LEMON SORBET, VODKA, PROSECCO
7,50

Coffee Tea

COFFEE 3,00 THE ART OF TEA COLLECTION 3,50

ESPRESSO 3,00 ROOIBOS

CAPPUCCINO 3,25 GREEN JASMINE

WHITE COFFEE 3,25 ENGLISH BLEND

DOUBLE ESPRESSO 5,00 GREEN PURE

MACCHIATO 3,25 WHITE TEA PEAR

Special coffee

IRISH JAMESON WHISKEY, BROWN SUGAR & LIGHTLY WHIPPED CREAM

FRENCH GRAND MARNIER & LIGHTLY WHIPPED CREAM

11,50