



LUCIUS VISRESTAURANT

Sinds 1975

Oysters, crustaceans and shellfish

FINES DE CLAIRES

PER PIECE 6,00

ZEEUWSE CREUSES

PER PIECE 5,50

OYSTERS FLORENTINE

ZEEUWSE CREUSES,
SPINACH & SAUCE HOLLANDAISE
PER 3 16,50

PLATEAU FRUITS DE MER

½ LOBSTER, 4 OYSTERS,
NORTH SEA CRAB LEGS, CREVETTES ROSES
LANGOUSTINES, STURGEON SHRIMPS,
MUSSELS, RAZOR SHELLS,
VONGOLE, COCKLES
MAYONNAISE, ROUILLE, VINAIGRETTE

75,00

SUPPLEMENT ½ LOBSTER
+32,00

THE ROYAL LUCIUS SHAKE!

STEAMED IN OUR SPECIAL BROTH
NORTH SEA 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 95,00

CANADIAN LOBSTER

CLASSIC MELTED BUTTER	59,50	½ 32,00
FLORENTINE SPINACH, SAUCE HOLLANDAISE	62,50	½ 33,00
STICKY THAI CHILI, CORIANDER, LIME	62,50	½ 33,00

RAZOR SHELLS

GARLIC, SHALLOT & CHILI
STARTER 15,00

VONGOLE & COCKLES

GARLIC OIL, RED PEPPER, SPRING ONIONS
STARTER 16,50

BLACK TIGER PRAWNS

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

ZEELAND MUSSELS IMPERIAL

CARROT, ONION, LEEK, CELERY, GARLIC, WHITE WINE
STARTER 16,00 MAIN COURSE WITH FRIES 28,50



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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
39,50

WITH SMOKED EEL +8,50

CAVIAR

JACOBUS TOET ROYAL ASETRA 10 GRAM
BLINI, CRÈME FRAÎCHE
45,00

LOBSTER ROLL

HOMEMADE POTATO ROLL,
CANADIAN LOBSTER, MAYONNAISE
19,50

HERRING

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

DUTCH SHRIMPS

COCKTAIL SAUCE, TOAST
18,50

SMOKED EEL

HORSERADISH CREAM & TOAST
21,50

GRILLED OCTOPUS

BAKED ROSEVAL, GREMOLATA
TOMATO-ANCHOVY SAUCE
15,50

SCALLOPS

PARMESAN CHEESE SAUCE,
TOMATO CRUMBLE
19,50

SMOKED NORWEGIAN SALMON

JACOBUS TOET ROYAL CLASS
HOMEMADE BLINI
MELTED BUTTER & CREME FRAICHE
22,50

SEAWEED SALAD

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

No fish

WASABI-MERENGUE

SOY-GEL, GINGER MOUSSE
LEMON
9,50



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Soups

FISH SOUP LUCIUS
ROUILLE & CROUTONS
PARMESAN CHEESE
11,00

LOBSTER BISQUE
COGNAC CREAM
15,00

Main courses

WHOLE TURBOT
PAN-FRIED IN BUTTER
SAUCE HOLLANDAISE
24,50

BABY SOLES 3 PIECES
PAN-FRIED IN BUTTER
29,50

GRILLED FILET OF SEABREAM
TOMATO CHUTNEY
28,50

GRILLED TUNA
GINGER MOUSSE, SOY GEL
SWEET AND SOUR RED ONION
29,50

MIXED GRILL
VARIOUS KINDS OF GRILLED FISH
29,50
WITH ½ LOBSTER
61,50

PAN FRIED FILET OF COD
GOULASH SAUCE
KING BOLETE
27,50

GRILLED FILLET OF SEA BASS
KIMCHI OF BOK CHOY AND CHINESE
CABBAGE, PEANUT CRUNCH, PAPRIKA SYRUP
28,50

NORWEGIAN SALMON
PAN-FRIED, GRILLED OR POACHED
SAUCE HOLLANDAISE
28,50

Side dishes

FRIES
4,50
PAN-FRIED POTATOES
5,50
MASHED POTATOES
4,50
GREEN SALAD
ANCHOVY DRESSING, PARMESAN CHEESE
PUMPKIN- AND SUNFLOWER SEEDS
4,50
VEGETABLE OF THE DAY
5,50

No Fish

**KIMCHI OF BOK CHOY AND
CHINESE CABBAGE** (V)
KING BOLETE,
PEANUT CRUNCH, RICE PAPER,
PAPRIKA SYRUP
22,50
RIBEYE STEAK
GRILLED
HERB BUTTER
28,50



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Desserts

CRÊPE SUSANNE

CRÊPE, SOFT MERINGUE, VANILLA ICE CREAM, WALNUT CRUNCH
MANDARIN SAUCE, RASPBERRY GEL
11,00

PAN FRIED CONFECTIONER'S CREAM

CHOCOLATE SORBET, PINEAPPLE COULIS, COCONUT MERENGUE
11,00

CRÈME BRÛLÉE

10,00

WARM CHERRIES

CINNAMON CRUMB, WHITE CHOCOLATE ICE CREAM
11,00

AFFOGATO

VANILLA ICE-CREAM, ESPRESSO
7,50

COUPE DÄNEMARK

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

SCROPPINO

LEMON SORBET, VODKA, PROSECCO
9,50

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