



Oysters

FINES DE CLAIRES

3 PCS. 12,50 6 PCS. 24,00

IRISH ROCK OYSTERS

3 PCS. 14,50 6 PCS. 28,00

OYSTERS FLORENTINE

FINES DE CLAIRES

SPINACH & SAUCE HOLLANDAISE

3PCS. 15,00 6 PCS. 29,00

Caviar

ROYAL ASETRA CAVIAR

SELECTED BY **JACOBUS TOET 10 GRAMM**

BLINI - CRÈME FRAÎCHE

45,00

WITH A GLASS OF **KETEL1 VODKA** 50,00

PLATEAU *Fruits de mer*

HALF CANADIAN LOBSTER

NORTH SEA CRAB LEGS - SNOW CRAB LEGS

4 OYSTERS - CREVETTES ROSES - MUSSELS

LANGOUSTINES - STURGEON SHRIMPS

VONGOLE - COCKLES - RAZOR SHELLS

MAYONNAISE - ROUILLE - VINAIGRETTE

75,00

PLATEAU *Lucius*

For 2 persons

WHOLE CANADIAN LOBSTER

NORTH SEA CRAB LEGS - SNOW CRAB LEGS

8 OYSTERS - CREVETTES ROSES - MUSSELS

LANGOUSTINES - STURGEON SHRIMPS

VONGOLE - COCKLES - RAZOR SHELLS

MAYONNAISE - ROUILLE - VINAIGRETTE

135,00

Lobster CANADA

CLASSIC MELTED BUTTER

WHOLE 59,50 HALF 32,00

FLORENTINE SPINACH - SAUCE HOLLANDAISE

WHOLE 62,50 HALF ½ 33,00

Zeeland Mussels

CARROT, ONION, LEEK, CELERY, GARLIC & WHITE WINE

28,50



Cold starters

MIXED FISH PLATEAU

for 2 persons

HERRING - SMOKED SALMON - SMOKED HALIBUT

MACKEREL SALAD - SMOKED HERRING

AMSTERDAM PICKLES - TOAST

39,50

WITH SMOKED EEL +8,50

SEAWEED SALAD

WAKAME SALAD - CRAYFISH

CUCUMBER - SHIITAKE MUSHROOMS

JAPANESE MAYONNAISE

17,50

SMOKED SCOTTISH SALMON

BLINI - CREME FRAICHE

22,50

HERRING

AMSTERDAM PICKLES

8,50

WITH A **GLASS OF "KORENWIJN"**

11,00

SMOKED EEL

HORSERADISH CREAM - TOAST

23,50

LUCIUS SALAD

MESCLUN LETTUCE - KIMCHI - GRILLED VEGETABLES

SWEET AND SOUR CUCUMBER - NUTS - RED ONION

12,50

Hot starters

SCALLOPS

PARMESAN CHEESE SAUCE

TOMATO CRUMBLE

19,50

BLACK TIGER PRAWNS

SHALLOTS - CHILI GARLIC

15,50

VONGOLE & COCKLES

GARLIC OIL - RED PEPPER

SPRING ONIONS

17,50

OCTOPUS

CHORIZO - RED ONION - AIOLI

17,50

No fish

CARPACCIO OF CELERIAC

SWEET AND SOUR RADISH

BALSAMIC PEARLS

CROUTONS

12,50



Soups

FISH SOUP *Lucius*
ROUILLE - CROUTONS
PARMESAN CHEESE
12,50

LOBSTER BISQUE
COGNAC CREAM
250ML 18,50 125ML 10,00

Main courses

DOVER SOLE
PAN-FRIED IN BUTTER
85,00

BABY SOLES 3 PIECES
PAN-FRIED IN BUTTER
32,50

PAN FRIED FILET OF COD
KING BOLETUS - PARSNIP CREAM - NUTS
29,50

GRILLED FILET OF SEABASS
SEABASS BRANDADE - DUTCH SHRIMP SAUCE
28,50

SAUERKRAUT *Lucius*
PAN FRIED FILET OF SALMON
BEURRE BLANC - MUSSEL
28,50

BOURRIDE *Lucius*
VARIOUS POACHED FISH
GRATINATED WITH SAUCE ROUILLE
26,50

GRILLED TUNA
BABY-BOK CHOY - MISO-SOY GLACE
31,50

BLACK TIGER PRAWNS
SHALLOTS - CHILI - GARLIC
28,50

MIXED GRILL
VARIOUS KINDS OF GRILLED FISH
29,50

No Fish

DRIED PORTOBELLO (V)
GRILLED VEGETABLES - BABA GANOUSH
24,50

RIBEYE STEAK
GRILLED
MISO SOY SAUCE
28,50

Side dishes

FRIES 4,50

PAN-FRIED POTATOES 5,50

MASHED POTATOES 4,50

GREEN SALAD 4,50
MUSTARD-DILL DRESSING, PARMESAN CHEESE
PUMPKIN- AND SUNFLOWER SEEDS

VEGETABLE OF THE DAY 5,50



Dessert

CHOCOLATE MOUSSE

BROWNIE – RASPBERRY SAUCE - MERENGUE
11,00

TARTE-TATIN

VANILLA ICE CREAM
11,00

AFFOGATO

HAZELNUT ICE CREAM – ESPRESSO
8,00
WITH **FRANGELICO LIQUEUR** 11,00

PANNA COTTA

STEWED PEAR - CINNAMON TUILE
11,00

COUPE DÄNEMARK

VANILLA ICE-CREAM - CHOCOLATE SAUCE
ALMONDS
11,50

COUPE COLONEL

LEMON SORBET - VODKA
9,75

ASSORTMENT OF CHEESE

15,00

ASSORTMENT OF ICE CREAM

11,50

Special Coffee

IRISH JAMESON WHISKEY

BROWN SUGAR - LIGHTLY WHIPPED CREAM
11,50

FRENCH GRAND MARNIER

LIGHTLY WHIPPED CREAM
11,50

Coffee

COFFEE 3,00
ESPRESSO 3,00
CAPPUCCINO 3,25
WHITE COFFEE 3,25
DOUBLE ESPRESSO 5,00
MACCHIATO 3,25

Tea

LEGENDS FINEST TEAS 3,50
ROOIBOS
WHITE JASMIN
BLACK TEA CHAI
EARL GREY CORNFLOWER

