

STARTERS

MIXED FISH PLATEAU 39,50

for 2 persons
herring – smoked salmon – smoked halibut
mackerel salad – smoked herring Amsterdam
pickles – brioche toast
with smoked eel + **8,50**

SEAWEED SALAD 17,50

wakame salad – crayfish – cucumber
shiitake mushrooms – Japanese mayonnaise

HERRING 8,50

Amsterdam pickles
with a glass of “Korenwijn” + **2,50**

SMOKED SCOTTISH SALMON 22,50

blini – crème fraîche

SMOKED EEL 23,50

horseradish cream – brioche toast

SEA BASS CEVICHE 18,50

sweet potato – red onion

LUCIUS SALAD 12,50

mesclun lettuce – kimchi – red onion
sweet & sour cucumber – nuts

SCALLOPS 19,50

Parmesan cheese sauce – tomato crumble

OCTOPUS 17,50

chorizo – red onion – aioli

RAZOR CLAMS 13,50

bok choy – Spanish pepper – miso sauce

VONGOLE & COCKLES 17,50

garlic oil – red pepper – spring onions

BLACK TIGER PRAWNS 15,50

shallots – red pepper – garlic

OYSTERS & CAVIAR

FINES DE CLAIRES

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

IRISH ROCK OYSTERS

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

OYSTERS FLORENTINE

spinach – sauce Hollandaise
3 pcs. 15,00
6 pcs. 29,00

ROYAL ASETRA CAVIAR 45,00

selected by Jacobus Toet 10 gram
blini, crème fraîche
with a glass of Ketel1 Vodka + **5,00**

FRUITS DE MER

PLATEAU FRUITS DE MER 37,50

various shellfish and crustaceans served on ice
4 oysters – North sea crab legs – crevettes roses
mussels – langoustines – vongole – cockles
mayonnaise – rouille – vinaigrette
with 1/2 Canadian lobster + MARKET PRICE

LOBSTER

CLASSIC

with melted butter
half MARKET PRICE
whole MARKET PRICE

FLORENTINE

spinach – sauce Hollandaise
half MARKET PRICE
whole MARKET PRICE

SOUPS

FISH SOUP LUCIUS	12,50
rouille sauce - croutons - Parmesan cheese	
LOBSTER BISQUE	
cognac cream	
250 ML	18,50
125 ML	10,00
LENTIL SOUP 	12,50
scallions - coriander - red pepper	

NO FISH

MELANZANE 	24,50
eggplant - tomato - vegan Mozzarella	
RIBEYE	28,50
grilled	
miso-soy sauce	

SIDE DISHES

GREEN SALAD	5,00
pumpkin- and sunflower seeds	
Parmesan cheese - mustard-dill dressing	
FRIES	4,50
PAN-FRIED POTATOES	5,50
MASHED POTATOES	4,50
VEGETABLE OF THE DAY	5,50
PAIN PÉRÈNE p.p.	2,50
sour dough bread - fleur de sel butter	

MAIN COURSES

BABY SOLES	
pan-fried in butter	
2 pcs.	22,00
3 pcs.	32,50
DOVER SOLE	67,50
pan-fried in butter	
BOURRIDE LUCIUS	26,50
various poached fish	
gratinated with sauce rouille	
GRILLED SEA BASS	28,50
couscous - olive tapenade	
ZEELAND MUSSELS Classic	24,50
white wine, carrot, celeriac, leek & garlic	
mustard sauce - fries	
PAN FRIED SEA WOLF	28,50
sweet potato - black bean sauce	
sweet and sour red onion	
GRILLED TUNA	31,50
pepper sauce - potato salad	
GRILLADE	29,50
various kinds of grilled fish - rouille sauce	
BLACK TIGER PRAWNS	28,50
shallots - chili - garlic	
GRILLED SALMON	28,50
burrata - basil oil - cherry tomatoes	

COFFEE

IRISH COFFEE	11,50
Jameson whiskey brown sugar - lightly whipped cream	
FRENCH COFFEE	11,50
Grand Marnier - lightly whipped cream	
COFFEE	3,00
ESPRESSO	3,00
CAPPUCCINO	3,25
WHITE COFFEE	3,25
DOUBLE ESPRESSO	5,00
MACCHIATO	3,25

TEA

FRESH MINT TEA	4,75
FRESH GINGER TEA	3,25
LEGENDS FINEST TEA	3,50
White jasmin - black tea Chai - Rooibos Lemon & spice - Earl grey cornflower	

CHEESE & DESSERT

CHEESE	15,00
assortment of three types of cheese	
PAVLOVA	11,00
meringue - fresh strawberries strawberry cream sauce	
LEMON PARFAIT	11,00
Bombay gin granita - raspberries	
COUPE DÄNEMARK	11,50
vanilla ice-cream - warm chocolate sauce almonds	
AFFOGATO	7,00
hazelnut ice-cream - espresso with Frangelico liqueur + 3,00	
COUPE COLONEL	9,75
lemon sorbet - vodka	
ICE-CREAM	
2 scoops	7,50
3 scoops	10,00
whipped cream	2,00