

STARTERS

MIXED FISH PLATEAU	35,00
for 2 persons herring - smoked halibut - smoked herring mackerel salad - herring-beetroot salad 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 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

ZEELAND CREUSES	
3 pcs.	12,50
6 pcs.	24,00
FINES DE CLAIRES	
3 pcs.	12,50
6 pcs.	24,00
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 greenshell 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
TURBOT	45,00
pan-fried in butter	
BOURRIDE LUCIUS	26,50
various poached fish gratinated with sauce rouille	
GRILLED GURNARD FILLET	28,50
beetroot sauce - green asparagus crème fraîche	
PAN-FRIED COD	28,50
potato-leek mash - horseradish sauce croutons	
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	
PAN-FRIED SALMON	28,50
creamy sauerkraut - pea sauce cashew nuts - crispy bacon	

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	
APPLE PIE	8,50
Patisserie Kuyt, Amsterdam whipped cream + 1,00 with a scoop of vanilla ice cream + 3,00	
CHOCOLATE SOUFFLÉ	11,00
with a scoop of vanilla ice cream + 3,00	
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