

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 CARPACCIO	18,50
Ajo Blanco - herb oil - beetroot powder	
LUCIUS SALAD	14,50
mesclun lettuce - kimchi - red onion sweet & sour cucumber - nuts	
SCALLOPS	19,50
Parmesan cheese sauce - tomato crumble	
GRILLED OCTOPUS	18,50
Patatas revolconas - pico de gallo	
RAZOR CLAMS	15,00
bok choy - Spanish pepper - miso sauce	
VONGOLE & COCKLES	17,50
garlic oil - red pepper - spring onions	
BLACK TIGER PRAWNS	17,50
Chili oil - leek - celeriac cream	
CELERIAC "SCALLOPS" 	12,50
Almond sauce - white grapes - herb oil	

OYSTERS & CAVIAR

ZEEUWSE CHICK	
3 pcs.	13,50
6 pcs.	26,00
MONT SAINT MICHEL	
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	39,50
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 + 27,50	

LOBSTER

CLASSIC	
with melted butter	
half	27,50
whole	52,50
FLORENTINE	
spinach - sauce Hollandaise	
half	30,00
whole	57,50

SOUPS

FISH SOUP LUCIUS	14,50
rouille sauce - croutons - Parmesan cheese	
LOBSTER BISQUE	
cognac cream	
250 ML	18,50
125 ML	10,00

NO FISH

RATATOUILLE RAVIOLI 	25,50
Ratatouille sauce - vegan mozzarella	
STEAK	28,50
Grilled or pan-fried in butter, to your choice	
Mushroom sauce - spring greens	

SIDE DISHES

GREEN SALAD	6,50
pumpkin- and sunflower seeds	
Parmesan cheese - mustard-dill dressing	
FRIES	5,50
PAN-FRIED POTATOES	5,50
MASHED POTATOES	5,00
DUTCH ASPARAGUS	7,50
PAIN PÉRÈNE p.p.	2,00
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	
PAN-FRIED WOLF FISH	28,50
Pumpkin cream - ricotta - lovage oil	
GRILLED TUNA	31,50
pepper sauce - potato salad	
GRILLADE	29,50
various kinds of grilled fish - rouille sauce	
FISH & CHIPS	24,50
Battered hake - Remoulade sauce - fries	
BLACK TIGER PRAWNS	28,50
Chili oil - leek - celeriac cream	
GRILLED SALMON	28,50
Mushroom sauce - spring greens	

COFFEE

IRISH COFFEE	11,50
Jameson whiskey brown sugar - lightly whipped cream	
FRENCH COFFEE	11,50
Grand Marnier - lightly whipped cream	
COFFEE	3,50
ESPRESSO	3,50
CAPPUCCINO	4,00
WHITE COFFEE	4,00
DOUBLE ESPRESSO	5,00
MACCHIATO	3,75

TEA

FRESH MINT TEA	5,00
FRESH GINGER TEA	4,75
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