

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

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 – garlic-parsley oil

BLACK TIGER PRAWNS 17,50

garlic oil – piri piri pepper
aragula salad

CELERIAC “SCALLOPS” 12,50

ajo blanco – herb oil 

OYSTERS & CAVIAR

OYSRÍ

3 pcs. 13,50

6 pcs. 26,00

MONT SAINT MICHEL

3 pcs. 12,50

6 pcs. 24,00

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

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

Romesco salsa - aragula-herb salad

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

SAUTÉED SPINACH 4,50

sesame oil

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

GRILLED SEA BREAM 28,50

Romesco salsa - aragula-herb salad

GRILLED TUNA 31,50

ginger mousse - wakame salad - miso sauce

GRILLADE 29,50

various kinds of grilled fish - rouille sauce

BLACK TIGER PRAWNS 28,50

garlic oil - piri piri pepper - aragula salad

GRILLED SALMON 28,50

spinach sauce - bimi - baby corn

ZEELAND MUSSELS classic 24,50

white wine - carrot - celeriac - leek & garlic

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	
WHITE CHOCOLATE CREMEUX	11,00
rhubarb sauce	
LEMON MERINGUE PIE	9,00
FRESH STRAWBERRIES	13,50
vanilla ice-cream - whipped cream	
AFFOGATO	7,00
vanilla ice-cream - espresso with Frangelico liqueur + 3,00	
COUPE COLONEL	9,00
lemon sorbet - vodka	
ICE-CREAM	
2 scoops	7,50
3 scoops	10,00
whipped cream	2,00