

OYSTERS

Zeeuwse Chick

1 pc.	5,00
3 pcs.	14,00
6 pcs.	28,00

Mont Saint Michel

1 pc.	4,50
3 pcs.	12,50
6 pcs.	25,00

SMALL BITES

Oyster Florentine each 6,00
fin de claire oyster, spinach, Hollandaise sauce

Smoked eel toast

brioche toast, smoked eel, crème fraîche, chives
2 pcs. 11,00

Royal Asetra caviar 45,00
selected by Jacobus Toet – 10 gram, blini, crème fraîche
with a glass of Ketell Vodka + 5,00

Pain Pérène p.p. 2,50
sour dough bread, fleur de sel butter

SINCE 1975

At Lucius everything revolves around fresh fish. We buy daily and work with what the season brings, prepared as purely as possible.

FRUITS DE MER

Plateau fruits de mer 39,50
various shellfish and crustaceans served on ice
4 oysters, North Sea crab legs, crevettes roses, langoustines, greenshell mussels, vongole, cockles
mayonnaise, rouille, vinaigrette
with ½ Canadian lobster + 27,50

North Sea crab legs ± 250 g 15,00
served on ice with home-made mayonnaise

Langoustines 5 pcs. 18,50
served on ice with home-made mayonnaise and rouille

Crevettes roses 5 pcs. 7,50
served on ice with home-made mayonnaise and rouille

Vongole & cockles 17,50
pan-fried in garlic oil, bell pepper, spring onion

LOBSTER

Classic
with melted butter
half 27,50
whole 52,50

Florentine
with spinach and Hollandaise sauce
half 28,50
whole 54,50

ZEELAND MUSSELS

now in season

Classic 24,50
white wine, carrot, leek, celery and garlic

STARTERS

Mixed fish plateau	35,00
<i>for 2 persons</i> herring, smoked herring, smoked halibut, mackerel salad, herring-beetroot salad Amsterdam pickles, brioche toast <i>with smoked eel</i> + 8,50	
Seaweed salad	17,50
<i>wakame salad, crayfish, cucumber, shiitake mushrooms, Japanese mayonnaise</i>	
Herring	8,50
<i>Amsterdam pickles, chopped onion</i> <i>with a glass of Korenwijn</i> + 2,50	
Smoked eel	23,50
<i>crème fraîche, chives, brioche toast</i>	
Scallops	19,50
<i>Parmesan cheese sauce, tomato crumble</i>	
Grilled octopus	18,50
<i>patatas revolconas, garlic-parsley oil</i>	
Black tiger prawns	15,00
<i>garlic oil, risotto soffritto</i>	
Celeriac "scallops" 	12,50
<i>ajo blanco, herb oil</i>	
Lucius salad 	14,50
<i>mesclun lettuce, kimchi, red onion, sweet & sour cucumber, nuts</i>	

SOUPS

Fish soup Lucius	
<i>rouille, croutons, Parmesan cheese</i>	
250 ml	14,50
125 ml	9,00
Lobster bisque	
<i>cognac cream</i>	
250 ml	18,50
125 ml	10,00

 vegan

MAIN COURSES

Baby soles	
<i>pan-fried in butter with beurre noisette</i>	
2 pcs.	22,00
3 pcs.	32,50
Dover sole	67,50
<i>pan-fried in butter with beurre noisette</i>	
Bourride Lucius	26,50
<i>various poached white fish, gratinated with rouille sauce</i>	
Grilled sea bream	28,50
<i>Romesco salsa, rocket-herb salad</i>	
Grilled tuna	31,50
<i>ginger mousse, wakame salad, miso sauce</i>	
Grillade	29,50
<i>various kinds of grilled fish</i>	
Black tiger prawns	25,00
<i>garlic oil, risotto soffritto</i>	
Grilled salmon	28,50
<i>spinach sauce, bimi, baby corn</i>	
Ratatouille ravioli 	25,50
<i>pepper rouille, black olive powder</i>	
Steak	28,50
<i>grilled or pan-fried in butter, to your choice</i> <i>Romesco salsa, rocket-herb salad</i>	

SIDE DISHES

Fries	5,50
Mashed potatoes	5,00
Pan-fried potatoes	5,50
Sautéed spinach	4,50
<i>sesame oil</i>	
Green salad	6,50
<i>pumpkin and sunflower seeds, Parmesan cheese, mustard-dill dressing</i>	

CHEESE & DESSERT

Cheese	15,00
<i>assortment of three types of cheese</i>	
White chocolate cremeux	11,00
<i>rhubarb sauce</i>	
Lemon meringue pie	9,00
Fresh strawberries	13,50
<i>vanilla ice cream, whipped cream</i>	
Affogato	7,00
<i>vanilla ice cream, espresso</i>	
with <i>Frangelico liqueur</i>	+ 3,00
Coupe Colonel	9,00
<i>lemon sorbet, vodka</i>	
Ice cream	
2 scoops	7,50
3 scoops	10,00
Whipped cream	2,00

DESSERT WINE

Monbazillac	9,00
<i>Semillon - Muscadelle - Sauvignon Blanc</i>	
<i>Domaine de Montlong</i>	
<i>Bergerac 2023</i>	
Monteagudo	9,00
<i>Pedro Ximénez</i>	
<i>Delgado Zuleta SA - Jerez</i>	
Muscat de Beaumes-de-Venise 	9,00
<i>Domaine du Paparotier</i>	
<i>Rhône 2020</i>	

COFFEE

Irish coffee	11,50
<i>Jameson whiskey, brown sugar, lightly whipped cream</i>	
French coffee	11,50
<i>Grand Marnier, lightly whipped cream</i>	
Coffee	4,00
Espresso	4,00
Double espresso	5,50
Cappuccino	5,00
White coffee	5,00
Macchiato	4,25

TEA

Fresh mint tea	5,00
Fresh ginger tea	4,75
Legends Finest Tea	3,50
<i>white jasmine, black tea, chai, rooibos, lemon & spice,</i>	
<i>earl grey cornflower</i>	

Do you have an allergy or dietary requirement? Please let us know.