

MENU

STARTERS

Beef carpaccio

BALSAMIC DRESSING -
PARMESAN CHEESE - PINE NUTS
12,50

Scallops with pork belly

PARSLEY BUTTER
15,50

Soft-shell crab

CRUSTACEAN MAYONNAISE
15,50

Sea bass ceviche

AVOCADO - LIME -
BEETROOT
13,50

Smoked butterfish

NORWEGIAN SHRIMP -
SWEET SOUR OF
CUCUMBER AND RADISH
13,50

Caesar Linguine

ANCHOVIES - CHICKEN -
PARMESAN CHEESE -
POACHED EGG
13,50

Tasting of mackerel

GRILLED - MOUSSE - TARTAR
12,50

MAIN COURSES

Mussels

PASTIS - RED PEPPER - AIOLI
21,50

Pike perch fillet

SALAD OF GARDEN PEAS AND BACON
23,50

Halibut fillet

IN LEMON THYME CRUST
22,50

Bouillabaisse

ROUILLE - CROUTONS - GRUYÈRE
22,50

Beef ribeye

BALSAMIC REDUCTION
24,50

Whole sole

TARTAR SAUCE
35,50

Plateau Fish and more

WARM AND COLD PREPERATIONS OF
FISH, CRUSTACEANS AND SHELLFISH
(MINIMUM TWO PEOPLE)

38,50 PER PERON

WITH HALF LOBSTER

49,50 PER PERSON

Marbré

ROASTED CAULIFLOWER -
MUSHROOMS - BLUE CHEESE
20,50

DESSERTS

Banana scallops

WHITE CHOCOLATE MOUSSE -
RASPBERRY COULIS -
VANILLA ICE CREAM
9,50

Mokka parfait

NUT CRISP
9,50

Wentelteefjes

CURD - ORANGE ICE CREAM
9,50

Lime Sgroppino

7,50

Tasting of chocolate

CAKE - MOUSSE -
ICE CREAM - PANNA COTTA
9,50

Grand dessert

MINIMUM TWO PEOPLE
9,50 P.P.

Selection of cheese

14,50

Café complet & Limoncello

LIMONCELLO - ICE CREAM - CAKE
9,50

SIDE DISHES

Green salad

4,50

French fries with mayonnaise

3,75

OUR DISHES ARE PREPARED WITH THE UT-
MOST OF CARE. THE DISHES ON THIS MENU
MAY CONTAIN TRACES OF GLUTEN,
SHELLFISH, EGGS, FISH, PEANUTS, SOY, MILK,
NUTS, CELERY, MUSTARD, SESAME, SULPHATE,
LUPIN AND MOLLUSCS.

VIS & MEER
RESTAURANT • UTRECHT

OYSTERS

Creuses

3,25

Fines Claires

3,50

Platte Zeeuwse

4,50

Tasting

6 PIECES

18,75

CHEF'S CHOICE

*You will be
surprised
by the chef*

Menu three courses

38,50

Menu four courses

47,50