

## STARTERS

### Beef carpaccio

BALSAMIC DRESSING  
PARMESAN CHEESE  
PINE NUTS  
12,75

### Bouillabaisse

ROUILLE  
CROUTONS  
GRUYÈRE CHEESE  
13,50

### Cesar Salad

CRISPY CHICKEN  
ANCHOVY DRESSING - EGG  
PARMESAN CHEESE  
14,50

### Ceviche of sea bass

SPUME FROM  
CRÈME FRAÎCHE  
AND LIME  
14,50

## OYSTERS

### Creuse

3,25

### Fines Claires

3,75

### Royale cabanon

4,50

### Tasting

HALF DOZEN  
19,75

### Vongole

SPAGHETTI AND  
GREMOLATA  
15,50

### Coquilles

SUCCADE AND  
CAULIFLOWER MOUSSELINE  
15,50

### Blackened salmon

SWEET AND SOUR OF BEET  
AND CUCUMBER  
CURD CURRY OIL  
12,50

## MAIN COURSES

### Mussels

AIOLI AND  
FRIES  
23,50

### Grilled Albacore tuna

SPINACH SALAD  
AND TOMATO SALSA  
22,50

### Bouillabaisse

ROUILLE - CROUTONS  
GRUYÈRE CHEESE  
23,50

### Redfish fillet

ORANGE - BEURRE BLANC  
GRILLED FENNEL  
22,50

## PLATEAU VIS EN MEER

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

39,50 P.P.

WITH HALF LOBSTER

49,50 P.P.

### Surf & Turf

TENDERLOIN  
PRAWNS  
OYSTER SAUCE  
34,50

### Duck breast

BALSAMIC  
ONIONS  
23,50

### Cannelloni

OYSTER MUSHROOMS  
RICOTTA  
TRUFFLE CREAM  
21,50

### French fries with mayonnaise

4,25

## CHEF'S DINER

*You will be  
surprised by the chef*

3 - courses

37,50 P.P.

4 - courses

47,50 P.P.

### Green salad

4,50

## DESSERTS

### Blackberry cheese cake

YOGHURT ICE-CREAM  
9,50

### Blondie

RASPBERRIES  
AND COCONUT  
9,50

### Johnny's mess

MASCARPONE  
CHERRY AND WHITE  
CHOCOLATE ICE-CREAM  
9,50

### Grand dessert

MINIMUM TWO  
PERSONS  
9,50 P.P.

### Sgroppino from limoncello

6,75

### Selection of cheeses

13,75

## DESSERT WINES

PEDRO XIMENEZ  
EL CANDADO  
VALDESPINO  
JEREZ  
SPAIN  
with taste of  
nuts and dates  
glass 7,50

GROS MANSENG  
MOELLEUX VDP  
DOMAINE GUILLAMAN  
SUD-QUEST  
FRANCE  
fresh juicy with  
pleasant acidity  
glass 5,50

MOSCATO IGT  
ROSENKÖNIG  
TIEFENBRUNNER  
ALTO ADIGE  
ITALY  
seductively sweet and sultry  
glass 7,50

MUSCAT DE RIVESALTES  
SWEET SOUTH  
CELLIER DE LA DONA  
LANGUEDOC  
FRANCE  
powerful, tangerines  
glass 7,50

**VIS & MEER**  
RESTAURANT · UTRECHT

OUR DISHES ARE PREPARED WITH THE UTMOST 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.