



# CRUSTACEAN DAYS



## STARTER

**Cocktail of fresh Gourmet Rejer - cocktail shrimps** <sup>1,2,4,7,8,10</sup> 22,00  
with spicy sauce, avocado and toast

**Langoustine carpaccio** <sup>1,4,7</sup> 22,00  
with vanilla oil, green apple and bronze fennel

**Fine de Claire oysters** <sup>5,7,8</sup> PER ITEM 4,50  
with shallot vinaigrette and lemon

## SOUP

**Homemade lobster bisque** <sup>1,3,4</sup> 21,00  
with lobster meat and melon pearls

## MAIN COURSE

**Herb-roasted king prawns** <sup>1,2,4,7,9,10,12</sup> 49,00  
with homemade aioli baguette and a garden herb salad

**Grilled stone bass fillet** <sup>1,3,4,7,9,10,12</sup> 38,00  
with crustacean risotto, crayfish tails and a cucumber salad with sour cream

**Gratinated half lobster Thermidor** <sup>1,4,7,9,10,12</sup> 61,00  
with sautéed leaf spinach, cherry tomatoes and potato fritters

**Medium-rare beef fillet with Café de Paris crust** <sup>1,3,4,7,9,</sup> 69,00  
served with roasted lobster tail, green asparagus and dike cheese polenta