

HUSON
RESTAURANT
Mark van Wijngaert

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Signatures

TUNA & CRAB

Thin sliced tuna, soft-shell crab, wasabi,
avocado, tomato

13

RISOTTO

Poached egg, truffle, mushrooms (V)

12

SMOKED SALMON

Toast, anchovy, basil

12

OYSTER

Dutch flat oyster, 3/0, classic, 3 pcs.

14

EEL

Crispy sushirice, wasabi, ginger, seaweed

15

CROQUETTE

Dutch shrimps, mustard, 2 pcs.

9

DUMPLING

Shrimp, bamboo, red pepper, ginger, lime

11

STEAMED BUN

Iberico, hoisin, cucumber

11

SCALLOPS

Thin sliced, potato, truffle, Parmesan

14

PATA NEGRA

Pear, pecannuts, blue cheese

13

STICKY RIBS

Boneless ribs, ketjap, spring onion

11

BEEF TARTARE

Marinated onions, pickles, Piment d'Espelette

14

5

SMOKED SALMON

Toast, anchovy, basil

DUMPLING

Shrimp, bamboo, red pepper, ginger, lime

RISOTTO

Poached egg, truffle, mushrooms (V)

BEEF SHORT RIB

Smoked potato, mustard, maple syrup

CHOCOLATE

Gin tonic granite, cinnamon, kumquat, citrus

60

7

SMOKED SALMON

Toast, anchovy, basil

PATA NEGRA

Pear, pecannuts, blue cheese

DUMPLING

Shrimp, bamboo, red pepper, ginger, lime

BRESSE CHICKEN

Eggplant, miso, sesame

RISOTTO

Poached egg, truffle, mushrooms (V)

BEEF SHORT RIB

Smoked potato, mustard, maple syrup

CHOCOLATE

Gin tonic granite, cinnamon, kumquat, citrus

80

*Menus can only be ordered per table.
For changes in our menus we charge €3,- supplement.*

Sides

FRIES

Mayonnaise (V)

5

FRIED MUSHROOMS

Garlic, green herbs (V)

13

CHINESE BROCCOLI

Red pepper, oystersauce, sesame

7

SALAD

Dutch lettuce, rocket, fennel, avocado (V)

5

Specials

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LANGOUSTINES

5 pcs.

A la plancha, lemon, garlic, green herbs

29

LEMONSOLE

± 350 gr. prepared on the bone, à la meunière

25

DRY AGED BEEF 3 WEEKS + 100% HEREFORD, IRELAND

ENTRECOTE

± 150 gr.

29

RIBEYE

± 500 gr.

for 2 persons, 20 minutes

35 p.p.

TOMAHAWK

± 1100 gr.

30 minutes

140

We serve our specials with fries and salad.

DRY AGED - Our dry aged beef has been dried for a minimum of 3 weeks above Himalayasalt. This way the meat will get the optimal time to ripe. The result: a concentrated and full taste.

Sweet & Savory

WHITE CHOCOLATE

Tonkabean, salted caramel

11

CARROT

Cinnamon, orange, walnut

11

TARTE TATIN

Baked a la minute, ± 15 minutes

12

CHEESE

Selection cheese, beetroot, balsamic

13

BONBONS

Homemade chocolates

€2 each

Bib gourmand menu

3 Courses 36

4 Courses 46

TUNA

Romescosauce, anchovy, pimientos del piquillo or

PATA NEGRA

Pear, peanuts, blue cheese

MUSSELS

Fennel, yuzu, Chinese chives or

RISOTTO

Poached egg, truffle, mushrooms

COD

Jaruzalem artichoke, cauliflower, smoked almond or

BRESSE CHICKEN

Eggplant, miso, sesame

CARROT

Orange, cinnamon, walnut or

CHEESE

Selection cheese, beetroot, balsamic

Only per table.

Lunch menu

2 Courses, including water, coffee/tea

33

We serve this menu within the hour.