

HUSON
RESTAURANT
Mark van Wijngaert

H

H

Signatures

TUNA & CRAB

Thin sliced tuna, soft-shell crab, wasabi,
avocado, tomato
13

LANGOUSTINE

Ceviche, pumpkin, pistachio, citrus
15

SALMON

Mustard, dill, yoghurt
13

OYSTER

Gillardeau, tomato, fennel, lemon, 2 pcs.
14

LOBSTER

À la nage, French bean, quail egg
16

CROQUETTE

Dutch shrimps, mustard, 2 pcs.
9

DUMPLING

Shrimp, bamboo, red pepper, ginger, lime
11

SWEETBREAD

Oxtail, sweet onion, spinach
15

SCALLOPS

Roasted, Granny Smith, jalapeño
14

WILD SHRIMP

Pork belly, vadouvan, cucumber
13

STICKY RIBS

Boneless ribs, ketjap, spring onion
11

YAKITORI

Grilled chicken, marinated with sake,
soy and mirin
10

5

SCALLOPS

Roasted, Granny Smith, jalapeño

RISOTTO

Squid, chorizo, garam massala

POACHED EGG

Potato, truffle, asparagus (V)

PLUMA DE IBERICO

Pumpkin, baba ganoush, harissa

CHEESE (OPTIONAL +10)

As dessert +5

“STROOPWAFEL”

Dutch syrup waffle, orange, kumquat

60

Menus can only be ordered per table.

For changes in our menus we charge €3,- supplement.

7

SCALLOPS

Roasted, Granny Smith, jalapeño

LOBSTER

À la nage, French bean, quail egg

RISOTTO

Squid, chorizo, garam massala

POACHED EGG

Potato, truffle, asparagus (V)

FOIE GRAS

Fried, sweet onion

PLUMA DE IBERICO

Pumpkin, baba ganoush, harissa

CHEESE (OPTIONAL +10)

As dessert +5

“STROOPWAFEL”

Dutch syrup waffle, orange, kumquat

80

Sides

FRIES

Mayonnaise (V)

5

“PATATJE STOOFVLEES”

Fries, oxtail, marinated onions, bearnaise sauce

8

GREEN ASPARAGUS

Roasted, romesco, smoked almond (V)

13

SALAD

Dutch lettuce, rocket, fennel, avocado (V)

5

Specials

H

TURBOT

Poached, smoked eel, beurre blanc

32

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

RED FRUIT

Verveine, Kriek Lambic, lemon
12

CHOCOLATE

Orange, passionfruit, hazelnut
11

"APPELTAART"

Our version of a Dutch apple pie
12

CHEESE

Selection cheese, beetroot, balsamic
13

FRIANDISES

Homemade
€2 each

Bib gourmand menu

3 courses 37

4 courses 47

SALMON

Mustard, dill, yoghurt

or

PATA NEGRA

Burrata, basil, egg-plant

RISOTTO

Squid, chorizo, garam massala

or

POACHED EGG

Potato, truffle, asparagus

SEA BREAM

Fried, lime, spring onion

or

GUINEA FOWL

Vol-au-vent, carrot

CHOCOLATE

Orange, passionfruit, hazelnut

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.