

HUSON
RESTAURANT
Mark van Wijngaert

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Signatures

TUNA & CRAB

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

PATA NEGRA

Pan de cristal, pimientos del piquillo, garlic
12

SALMON

Roasted, dashi, cucumber, yuzu
14

OYSTER

Zeeland summer oyster, classic, 3 pcs.
13

RISOTTO

Smoked wild eel, green herbs
14

CROQUETTE

Dutch shrimps, mustard, 2 pcs.
9

DUMPLING

Shrimp, bamboo, red pepper, ginger, lime
11

BURRATA

Coeur de Boeuf tomato, basil, olive oil
11

SCALLOPS

Roasted, Granny Smith, jalapeño
14

CARPACCIO

Bacon, chives, Parmesan,
fresh summer truffle
17

BBQ CHICKEN

Boneless wings, lemon, thyme
11

WILD SHRIMP

Potato, saffron, garlic
12

5

SCALLOPS

Roasted, Granny Smith, jalapeño

RISOTTO

Mussels, fennel

POACHED EGG

Potato, truffle, asparagus (V)

ENTRECOTE

Dry aged, oxtail, bearnaise sauce

CHEESE (OPTIONAL +10)

As dessert +5

“STROOPWAFEL”

Dutch syrup waffle, orange, kumquat

60

7

SCALLOPS

Roasted, Granny Smith, jalapeño

PATA NEGRA

Pan de cristal, pimientos del piquillo, garlic

RISOTTO

Mussels, fennel

POACHED EGG

Potato, truffle, asparagus (V)

FOIE GRAS

Fried, sweet onion

ENTRECOTE

Dry aged, oxtail, bearnaise sauce

CHEESE (OPTIONAL +10)

As dessert +5

“STROOPWAFEL”

Dutch syrup waffle, orange, kumquat

80

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

Sides

FRIES

Mayonnaise (V)

5

“PATATJE STOOFLVEES”

Fries, oxtail, marinated onions, bearnaise sauce

8

GREEN ASPARAGUS

Roasted, romesco, smoked almond (V)

13

SALAD

Dutch lettuce, rocket, fennel, avocado (V)

5

Specials

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TURBOT

Poached, smoked eel, beurre blanc
32

LEMONSOLE

± 350gr.
Prepared on the bone, à la meunière
25

BRILL

± 1100gr.
Prepared on the bone, for 2 persons,
30 minutes
40 p.p.

DRY AGED BEEF 3 WEKEN + 100% HEREFORD, IERLAND

ENTRECOTE

± 150 gr.
29

RIBEYE

± 500 gr.
For 2 persons, 20 minutes
35 p.p.

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

STRAWBERRY

Mascarpone, black olive, pink pepper

11

CHOCOLATE

Orange, passionfruit, hazelnut

11

PEACH & CHERRY

Vanilla, buttermilk, pistacchio

12

CHEESE

Selection cheese, beetroot, balsamic

13

FRIANDISES

Homemade

€2 each

Bib gourmand menu

3 courses 37

4 courses 47

SALMON

Roasted, dashi, cucumber, yuzu

or

STEAK TARTARE

Classically prepared

RISOTTO

Mussels, fennel

or

POACHED EGG

Potato, truffle, asparagus

SEA BREAM

Fried, tomato, shellfish sauce

or

GUINEA FOWL

Little gem, baconmayonaise, lemon

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.