
At Harry's, we cook as much as possible with local ingredients sourced from nearby producers and suppliers. Contemporary brasserie dishes that follow the seasons and change regularly.

The menu suits any occasion and any moment.

No fixed order or set menu – anything goes, and (almost) everything is possible.

Enjoy!

Raw & Bites

TO START

NORMANDY OYSTER

each - 5
half dozen - 25
dozen - 50

CAVIAR

aseta caviar with
blini and crème fraîche
50 gram - 140

GILLARDEAU OYSTER

each - 7
half dozen - 35
dozen - 70

CHARCUTERIE

per 40 gram

- dolce zero - 11
- salchichon iberico bellota - 10
- paleta mangalica - 11
- truffle mortadella - 9

SNACKS

- crispy celeriac with truffle mayonnaise and aged cheese (v) - 8
- toast with jerusalem artichoke, lardo di colonnata and hazelnut - 9
- smoked olives with pickled mushroom and anchovy - 8
- pizzetta with n'duja, spinach and parmesan cheese - 11

Do you have an allergy? Please tell us!

STARTERS & ENTREMETS

HARRY'S STEAK TARTARE (100gr / 150gr) hollandaise and toast - 19 / 26

VENISON CARPACCIO beetroot, almond and black garlic - 19

MUSHROOM PATE (V) blackberry, hazelnut, pickled red onion and brioche - 17

SALMON RILLETTÉ dill, black radish and cucumber - 17

CHICORY & SMOKED TROUT potato, bottarga and lemon beurre blanc - 22

CAPPELLETTI pumpkin and bisque d'homard - 20 / 32

| supplement 10 gram caviar - 25 |

MAINS

DUCK LEG CONFIT pearl barley, mustard and crème de volaille - 34

SWEETBREAD celeriac, chestnut and madeira - 44

ROASTED CABBAGE (V) romesco, hazelnut and miso hollandaise - 24

SKREI potato, bbq kale and pepper sauce - 34

EEL & GNOCCHI mushroom and smoked eel sauce - 32

HARE maitake mushroom, salsify and cranberry - 40

For Two
(OR NOT)

PRIME BEEF

Limousin Ribeye 300 gr. - 48
BBB Côte de Boeuf 1 kg. on the bone - 94
with béarnaise | harry's dry rub + 4

LOBSTER THERMIDOR

from the Josper
half or whole
- market price

SIDES

frites and mayonnaise - 6

roasted onion - 7

brussels sprouts with chestnut and bacon - 8

seasonal salad - 6

CHEF

Frank van Thiel