



## SUSHI (8pcs)

Crispy asparagus roll <i>w/ tempura, cucumber &amp; avocado</i>	16
Spicy tuna roll <i>w/ sliced tuna, tuna tartare, avocado &amp; chili</i>	17
Salmon flame roll <i>w/ flame torched salmon &amp; wasabi sesame</i>	18
Unagi dragon roll <i>w/ deepfried prawns &amp; japanese Eel</i>	19
Rainbow roll <i>w/ avocado, salmon &amp; bass topped with colored tobiko</i>	19
Crunchy prawn roll <i>w/ deepfried prawns &amp; tanuki</i>	18
California roll <i>w/ avocado/ crab &amp; Ikura</i>	20

## SASHIMI *served w/ ginger & wasabi*

Sashimi salmon/ tuna or bass (6pcs)	13/17/19
Sashimi selection w/ salmon, tuna & bass (9 pcs)	20
XL sashimi selection (18 pcs) <i>salmon, tuna, bass, w/ ginger &amp; wasabi</i>	39

## EGGS & SANDWICHES

SERVED TILL 16

Avocado toast <i>w/ Feta, green herb oil &amp; pomegranate</i>	11
Avocado toast <i>w/ crispy bacon, poached eggs, fresh herbs &amp; mayonnaise</i>	12
Grilled sandwich <i>w/ hummus, aubergine, tomato &amp; green herb dressing</i>	11
Crab salad sandwich <i>w/ lettuce, spicy mayonnaise</i>	16
Steak Sandwich <i>w/ crispy salad, spicy mayonnaise &amp; red onion pickles</i>	14
Eggs Florentine <i>w/ Hollandaise sauce/ brioche bun &amp; wild spinach</i>	12
Eggs Benedict <i>w/ Hollandaise sauce/ brioche bun &amp; farmhouse ham</i>	14
Eggs Norwegian <i>w/ Hollandaise sauce/ brioche bun &amp; smoked salmon</i>	15

## OYSTERS

SERVED COLD 6 pcs

Seasonal oyster day price  
*Please ask your waiter*

Creuse de Zelande nr.3 24½

Fines de Claires nr.3 Normandie, D. Herve 24

Plateau les huitres, 27  
*selection of 6 oysters*

SERVED HOT 3 pcs

Oysters Rockefeller 15  
*w/ wild spinach & Hollandaise sauce*

Asian style steamed oysters w/ ginger & chili 15

### MARINA PLATEAUS

*selection of seafood, sushi & oysters to share  
served w/ ponzu/red wine vinaigrette & mayonnaise*

**Marina plateau** 35  
*10 pcs of sushi 9 pcs of sashimi*

**Plateau royale** 99  
*16 pcs of sushi & 16 pcs of sashimi,  
selection of 8 oysters, Dutch shrimp & Nordic pink  
shrimps, ¼ cooked lobster & fresh red crab salad*

**Plateau royale XL** 175  
*24 pcs of sushi & 16 pcs of sashimi,  
selection of 18 oysters, Dutch shrimp & Nordic pink  
shrimps, ¼ cooked lobster & fresh red crab salad*

**Plateau George** 58  
*selection of oysters, Dutch shrimp & Nordic pink  
shrimps, ¼ cooked lobster & fresh red crab salad*

## STARTERS

Pizza tuna <i>w/ crispy filo/wasabi crème/cucumber &amp; raw sliced tuna</i>	16
Carpaccio octopus <i>w/ taggiasche olives, tomato &amp; EV olive oil</i>	17
Dutch shrimp cocktail <i>w/ butter letuicce &amp; cocktail sauce</i>	16
Aubergine tartare <i>w/ chickpeas, nuts, pomegranate, feta cheese &amp; crispy seeds</i>	15
Fresh globe artichoke* <i>w/ musterd mayonnaise</i>	11
Jambon San Daniele <i>w/ fresh melon</i>	17

## SALADS

Nicoise salad <i>w/ fresh tuna &amp; green herbs vinaigrette</i>	22
Caesar salad w/ grilled chicken <i>Parmesan cheese, a perfect egg &amp; anchovy</i>	16½
Caesar salad w/ grilled lobster tail <i>Parmesan cheese, a perfect egg &amp; anchovy</i>	29
Marina salad <i>w/ buffalo Mozzarella, heirloom tomato &amp; basil</i>	15

## VEGETARIAN

Grilled green asparagus <i>w/ poached egg, Hollandaise sauce &amp; chopped nuts &amp; black truffle</i>	17
Spaghetti Putanesca <i>w/ black olives, pomodoro &amp; basil</i>	18
Beetroot burger <i>w/ plant based meat &amp; fries</i>	18

## KIDS

Mini burger <i>w/french fries &amp; salad</i>	9
Pasta bambino	8

## MEAT

*Served w/ french fries & green salad*

Steak tartare <i>optional served w/ 10 gram caviar</i>	21½ 18½
Grilled bistro burger <i>w/ bacon &amp; cheese</i>	18½
Grilled 1/2 boneless farmhouse chicken <i>w/ mediterranean spice mix &amp; fresh lemon</i>	23
Leg of lamb filet <i>w/ grilled green asparagus &amp; salsa verde</i>	24

## GRILLED STEAK

*Served w/ french fries & green salad*

Steak frites <i>w/ herb butter</i>	22½
Tournedos <i>w/ pepper sauce</i>	29½
Charcoal grilled rib eye 300 gr. or 1000 gr. <i>w/ Bearnaise sauce</i>	35 / 90

## FISH

*Served w/ french fries & green salad*

Grilled octopus <i>w/ potato, bell pepper, tomato &amp; lemon-herbs salad</i>	26
Filet of Cod <i>w/ chargrilled cabbage, beurre noisette vinaigrette</i>	25
Blackened tuna <i>w/ soy sauce/ wasabi &amp; ginger</i>	29
Dover sole <i>à la Meunière</i>	39½
Whole Lobster Thermidor <i>w/ spinach/ Bearnaise sauce / gruyere</i>	39½

## SIDE

Green salad <i>w/ walnuts &amp; radish</i>	4½
Buttered spinach <i>w/ the perfect egg &amp; breadcrumbs provencale</i>	6
French fries <i>w/ homemade mayonnaise</i>	4½
Sweet potato fries <i>w/ chili/garlic &amp; parsley</i>	6

## SMALL BITES & CHEESE

Aubergine, hummus, salsa verde <i>w/ whole grain bread</i>	6
Bread & butter 'van Menno'	4
Bitterballen' 8 pcs	7
Table olives	3
Lime salted roasted nuts	4
Shrimp croquettes, 4 pcs	7½
Frito misto <i>w/ crispy calamaris, Smelt &amp; prawns w/ spicy mayonaise</i>	18
Cheese selection <i>w/ nuts &amp; dried figs</i>	12

## SWEET & ICE

Vanilla panna cotta <i>w/ forest fruit coulis, roasted &amp; caramelized nuts</i>	7½
Pain Perdu <i>french toast w/ red fruits &amp; ahornsirup - yoghurt ice cream</i>	8
Gateaux chaud <i>w/ vanilla ice cream</i>	8½
Lemon pie & Merenque <i>w/ bisquit &amp; red fruit coulis</i>	8
Selection of artisanal ice cream <i>one scoop</i>	2½
Cheese selection <i>w/ nuts &amp; dried figs</i>	13½
Belgian chocolats (4 pcs.)	2½

## DESSERT WINE

Moscatel - Añejo <i>Bodegas De Muller, Tarragona - Spain</i>	5
Muscat de Rivesaltes <i>Domaine Pouderos - France</i>	6
Pedro Ximenez <i>Valdespino 'El Candado', Jerez - Spain</i>	6½
Port Ruby <i>Taylor's Select Ruby Port, Douro - Portugal</i>	6

## WHITE WINE

G	B
Sauvignon Blanc <i>Domaine Guillaman, Cotes de Gascogne - France</i>	4¾ 25
Verdejo <i>'Caballero de Olmedo', Rueda - Spain</i>	5½ 28
Pinot Grigio <i>Saccheto doc L'Elfo, Veneto - Italy</i>	6 33
Chenin Blanc <i>Spier, Stellenbosch - South Africa</i>	6½ 36
Chardonnay Reserve <i>Dumanet, Languedoc - France</i>	7 39
Albarino <i>Martin Codax, Rias Baixas - France</i>	8 43

## RED WINE

G	B
Merlot <i>Luck &amp; Jack, Languedoc - France</i>	4¾ 25
Sangiovese 'Scantianum' <i>Cantina de Scansano, Tuscany - Italy</i>	6 33
Cabernet Sauvignon & Merlot <i>Chateau Calvaire, Bordeaux - France</i>	7½ 41
Tempranillo 'Sembro' <i>Bodegas del Jaro, Ribera del Duero - Spain</i>	8 43
Malbec 'Appellations La Consulta' <i>Catena Zapata, Mendoza - Argentina</i>	9 45
Pinot Noir <i>Francis Ford Coppola, California - USA</i>	9½ 47½

## ROSÉ WINE

G	B
George loves rosé 2019 <i>Produit de France, Languedoc, Roussillon</i>	5½ 27½
Aix Rosé <i>Coteaux D'Aix en Provence, France</i>	8 40
Aix Rosé Magnum <i>Coteaux D'Aix en Provence, France</i>	80

## SPARKLING WINES

G	B
Prosecco <i>Belstar, Veneto - Italy</i>	7 37
Raventos Cava de Nit - Brut - rose <i>Raventós, Penedes - Spain</i>	47
Brut, Blanc des Blancs & Grand Cru <i>Champagne Conversation J.L. Vergnon - France</i>	13½ 75
Veuve Cliquot <i>Champagne Brut - Franc</i>	85
Ruinart Champagne <i>Blanc de Blancs - France</i>	110
Dom Perignon <i>Champ Champagne - France</i>	220

\* Wine is a hand-crafted , natural product. The harvest year and the year specified on our wine could possibly differ.