



To Start

BRIOCHE	7 ⁵⁰
TOMATO ~ PEPPER ~ OLIVE OIL ~ BASIL	
JAMON IBERICO DE CEBO	14 ⁵⁰
CROSTINI ~ ZA'ATAR ~ ROASTED TOMATOES	
JAPANESE STYLE OYSTER	7 ⁵⁰
PONZU ~ YUZU ~ CUCUMBER	

Liquids

LOBSTER SOUP	16
LOBSTER ~ CRÈME FRAÎCHE	
TOM KHA KAI	14
TORCHED ARGENTINIAN SHRIMP ~ KAFFIR LIME ~ YOUNG COCONUT	

Black Gold

ROYAL ASETRA	
10 GR.	28
30 GR.	75
50 GR.	125
SERVED WITH: BLINIS ~ EGG ~ MIMOSA ~ SHALLOT	
CRÈME FRAÎCHE ~ CHIVES ~ SMOKED SALMON	

Oysters

½ DOZEN ~ CLASSIC SERVE	
LEMON ~ PONZU ~ RED WINE VINEGAR	
CREUSES BLANCHE DE NORMANDE ~ NO.3	23
NORMANDY ~ UNIQUE ~ LIGHT NUT FLAVOR	
ZEEUWSE CREUSES ~ NO.2	25
OOSTERSCHELDE ~ SALTY TASTE ~ FRUITY ACCENTS	
ZEEUWSE PLATTE ~ OOOO	28
ZEELAND ~ SALTY WITH A DELICATE AND FINE TASTE	
GILLARDEAU ~ NO.4	32
NORMANDY ~ FULL CREAMY ~ SWEET ~ SALTY	

Oyster Tasting

4 PCS.	16
8 PCS.	32

Hot Oysters

FRIED OYSTERS ~ 3 PCS.	15
ZEEUWSE CREUSES ~ SPINACH ~ HOLLANDAISE ~ GRAVY	
OYSTERS AU GRATIN ~ 3 PCS.	15
ZEEUWSE CREUSES ~ SPINACH ~ MATURED CHEESE	

Japanese Sushi Chefs Specials

BEEF TATAKI	18
PONZU ~ GARLIC CHIPS ~ SPRING ONION	
SASHIMI BOWL ~ 9 PCS.	24
TUNA ~ SALMON ~ CATCH OF THE DAY ~ GINGER ~ WASABI	
SUSHI & SASHIMI MIXED PLATTER	24
SASHIMI ~ NIGIRI ~ MAKI	

Special Nigiri

TUNA NIGIRI	18
FOIE GRAS	
TORCHED SALMON NIGIRI	16
TOMATO SEEDS	
WAGYU NIGIRI	24
FRESH BLACK WINTER TRUFFLE	

Sushi Maki Rolls

8 PCS.	
SALMON TORCH MAKI	22
SALMON ~ AVOCADO ~ KATAIFI ~ CUCUMBER	
WASABI MAYONNAISE ~ TERIYAKI	
SPICY TUNA MAKI	23
TUNA ~ TEMPURA CRUNCH ~ SPRING ONION ~ CHILI	
CUCUMBER ~ KOREAN RED CHILI MISO	
SHANGHAI DUCK MAKI	24
CUCUMBER ~ SOY WRAP ~ SPRING ONION	
WASABI MAYONNAISE ~ HOISIN	
TIGER MAKI	25
TIGER PRAWN ~ SALMON ~ SEA BASS ~ CUCUMBER ~ CHIVES	
SESAME ~ WASABI MAYONNAISE ~ TERIYAKI	
DRAGON MAKI	24
TEMPURA GAMBA ~ KIMCHI ~ AVOCADO ~ CUCUMBER	
SPICY KIMCHI MAYONNAISE	
POLAR EXPRESS MAKI	26
KING CRAB ~ TUNA ~ YUZU ~ AVOCADO ~ MISO MAYONNAISE	
WAGYU MAKI	29
FOIE GRAS ~ BLACK TRUFFLE ~ TRUFFLE TERIYAKI ~ PEAR	

Dim Sum

WAGYU GYOZA	24
PONZU ~ SPICY MAYONNAISE	
HA KAU	16
TOBIKO ~ CHILI	
CHICKEN GYOZA	16
SPRING ONION ~ CHILI	



Starters

STEAK TARTARE	18
TOAST ~ SEASONINGS ON THE SIDE ~ DUTCH LETTUCE	
CARPACCIO	18
TRUFFLE MAYONNAISE ~ PINE NUTS ~ BASIL BACON ~ MATURED CHEESE	
CALAMARIS	14
LIME AIOLI ~ PIRI PIRI	
ALASKAN KING CRAB ~ 150 GR.	27⁵⁰
YOUR CHOICE: AU GRATIN ~ GREEN HERBS ~ HOLLANDAISE CLASSIC WITH BUTTER SAUCE	
LANGOUSTINES	22
MOJO ~ LIME	
BLACK TIGER GAMBA	18
JALAPEÑO ~ GREEN TOMATO MAYONNAISE	
TUNA TARTARE	16
QUINOA ~ PONZU ~ RADISH ~ YUZU ~ FOAM OF PANDAN LEAF	
DUTCH SHRIMP COCKTAIL 'NEW STYLE'	15
TORCHED AVOCADO ~ ALLSPICE ~ CRISPY QUINOA LUKEWARM COCKTAIL FOAM	
TACO	15
TUNA ~ CUCUMBER ~ SALT COD ~ MANGO CHUTNEY	
PEKING DUCK	24
PANCAKES ~ LEEK ~ CUCUMBER ~ HOISIN	
SPRING ROLLS	14
CHICKEN ~ MINT ~ CHILI	

The Oyster Club Tower

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- **SUSHI OMAKASE**
- **SASHIMI** SALMON ~ TUNA
- **NIGIRI SALMON** TOMATO SEEDS
- **CREUSES BLANCHE DE NORMANDE ~ 6 PCS.**
- **TACO** TUNA ~ SALT COD ~ MANGO CHUTNEY
- **DUTCH SHRIMP COCKTAIL 'NEW STYLE'**

Fish

TUNA	25
SESAME ~ UDON NOODLE ~ SPICY GOMA ~ CHOI-SAM	
COD	26
SWEET POTATO ~ BEACH CRAB ~ GREEN CURRY ~ LIME LEAF	
HAND DIVED SCALLOPS	32
TRUFFLE RISOTTO ~ RED CHICORY ~ HAZELNUTS ~ FRESH WINTER TRUFFLE	
BRILL	34
GRILLED ~ POTATO CREAM ~ BEETROOT TRUFFLE GRAVY	
LOBSTER SPAGHETTI	30
HALF GRILLED LOBSTER ~ SPAGHETTI ~ CHILI ~ GARLIC	

Fruits de Mer

WARM FRUITS DE MER	50^{P.P.}
DIFFERENT TYPES OF SHELLFISH AND CRUSTACEANS CANADIAN LOBSTER ~ KING PRAWNS ~ KING CRAB ~ MUSSELS LANGOUSTINES ~ DUTCH SHRIMPS	

Meat

THE OYSTER CLUB SLIDERS ~ 3 PCS.	23
BLACK ANGUS ~ RELISH ~ CHEDDAR ~ MUSTARD ~ TOMATO KETCHUP	
CHICKEN SKEWER	21
SPICY PEANUT SAUCE ~ LEMONGRASS ~ ATJAR	
BAVETTE STEAK	25
ROASTED ONIONS ~ BÉARNAISE	
BEEF TENDERLOIN ~ 200 GR.	34
CHIMICHURRI ~ ANTICUCHO	
RIB EYE ~ 350 GR.	32
TARRAGON BUTTER	
LAMB CHOPS	31
RAS EL HANOUT ~ BULGUR ~ YOGHURT	
HOTSTONE A5 JAPANESE WAGYU ~ 100 GR.	55
YUZU SOY ~ ROCK SALT ~ GARLIC ~ SESAME	
MIXED MEAT PLATTER	50^{P.P.}
CHICKEN SKEWER ~ BAVETTE STEAK BEEF TENDERLOIN ~ LAMB CHOPS	

Our Finest Fries

SERVED WITH YOUR CHOICE OF TOPPING

DUTCH STYLE	5
HOMEMADE MAYONNAISE	
ITALIAN STYLE	7⁵⁰
TRUFFLE MAYONNAISE ~ PARMESAN CHEESE	
INDO STYLE	7⁵⁰
SPICY PEANUT SAUCE ~ EMPING ~ ATJAR ~ FRIED ONIONS	

Sides

BAKED SWEET POTATO	7⁵⁰
FRESH WINTER TRUFFLE ~ TZAR CAVIAR	
GRILLED GREEN VEGETABLES	10
BLACK GARLIC	
GREEN ASPARAGUS	10
GRILLED ~ SALSA VERDE	
GRILLED CORN	7⁵⁰
BUTTER GLAZED	
GREEN SALAD	5
MIXED SEASONAL VEGETABLES	