
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
asetra 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
- PATE DE CAMPAGNE apricot compote and brioche - 20
- BEETROOT (V) labneh, fennelseed and blood orange - 17
- SALMON RILLETTE 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
- GLAZED SWEETBREAD green beans and sauce suprême - 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
- TOURNEDOS ROSSINI duck liver, truffle and madeira sauce - 58

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 Jospet
half or whole
- market price

SIDES

- frites and mayonnaise - 6
- bbq bimi with crispy chili croutons - 7
- brussels sprouts with chestnut and bacon - 8
- seasonal salad - 6

CHEF

Frank van Thiel