

LE MÉRIDIEN



Do you have an allergy?
Do let us know. We will
be pleased to take care!



SURPRISE MENU

- **2-course** 33,50
Starter, main course
- **3-course*** 41,50
Starter, main course, dessert
- **4-course*** 49,50
Starter, entrée, main course, dessert
*Only available per table

BITES

- Artisinal Molenaars bread** 4,50
Dark bread, truffle cream, salted butter, olive oil
- Tuna** 4,75
Crispy, avocado, Madagascar shrimp, cream of wasabi and gel of soya
- Steak tartare** 4,50
Crispy egg yolk, cream of sausage, "Amsterdam" onion
- Mini "Holtkamp" shrimp croquette** 4,50
Mayonnaise of curry
- Shetland salmon** 4,50
Smoked, blini, caviar of herring, sorbet of horseradish
- Pork belly** 6,50
Langoustine, varnish of BBQ, madeleine of corn
- Beef Tataki** 3,75
Chuck-Eye steak, mayonnaise of Combava, crispy Enoki
- Black Tiger gamba** 4,50
Tempura, foam of chili, coconut, limes



OYSTERS

- Speciales Gillardeau Nr.3** per piece 3,75
6 pieces 22,50
 - Spéciales Gillardeau Nr.2** per piece 4,75
6 pieces 28,50
- The Rolls-Royce of the oysters, coming from Marennes-Oléron.
Served with red-wine vinegar and onion

GOLD STARTERS

Carpaccio 13,95
Thinly sliced tenderloin of top line
Australian grain-fed, basil, pine nuts, Parmesan, arugula
+ goose liver supplement 5,95

Tuna 15,95
Panna cotta of avocado, Madagascar shrimp,
wasabi cream, varnish of soya, puffed rice

Livar pork belly 15,50
Toffee of soft cooked pork belly, langoustine, BBQ,
madeleine of corn, cream of black garlic

Shetland salmon 14,50
Smoked, blini of potato, poached egg, crisps of potato,
sorbet of horseradish and caviar of herring

Steak tartare 14,75
USA-Black Angus, crispy egg yolk, cream of sausage,
foam of truffle, gel of "Amsterdams" onion

Beef tataki 13,50
Australian Chuck-Eye steak, meringue of soya,
mayonnaise of Combava, crispy Enoki

Pata negra de Bellota 50 gram 16,75
3-year matured Spanish ham of the Black-legged pig,
garlic bread, fig jam

Surprise Méridien 19,95
Speciality of Le Méridien!

WARM STARTERS

Bisque 13,95
Homemade soup of lobster,
Madagascar shrimp, saffron cream, salty herbs

Scallops 16,95
Fried scallops, smoked eel, Fregola, organic goose liver,
coconut, black radish, varnish of Sauternes

Gamba's Pil-Pil 14,75
Peeled prawns, olive oil, garlic,
sea salt, chili pepper

Gamba's a l'orientale 15,50
Peeled prawns, leek, bean sprouts,
creamy spicy sauce

Foie gras 23,50
Fried foie gras, tarte tatin of Granny Smith apple,
compote of beetroot and bergamot, Medjoul date, hazelnut



MAIN COURSE

MEAT

Lady tournedos 22,95
Irish tenderloin, sauce of red port
of Kopke and shallot

Flat Iron steak 24,50
Australian, Pure Angus, grilled,
black garlic gravy

Tournedos truffle gravy 28,50
Irish tenderloin, gravy of truffle,
porcini mushrooms

Lamb filet 25,95
Dutch lamb, crust of garlic and parsley

Duck 25,50
Dutch Polder duck breast, pickled, leg,
organic duck liver, sauce of orange and five spices

Brabants veal 28,50
Softly cooked veal cheek, crispy sweetbreads, sauce of morel

Tournedos Rossini 35,75
Irish tenderloin, soft organic goose liver, sauce of Madeira

GARNISH SUPPLEMENT

Frites with Belgian mayonnaise 4,50

Gratin of potatoes 6,00
Parmesan truffle

VEGETARIAN

Watermelon 12,50
Tataki of watermelon, goat cheese,
vadouvan, puffed rice, varnish of soya

Burrata 14,50
Soft burrata, eggplant caviar,
roasted pepper, Bloody Mary, crispy garlic

Risotto 21,50
Puffed celeriac, risotto, mushrooms,
Hollandaise of truffle, crisp of Parmesan

Vegetarian surprise (Daily price)
Vegetarian dish from the kitchen garden



FISH

Codfish (Surf & Turf) 24,50
Rendang, beef, king prawn, corn, peanut,
coconut and Combava

Catch of the day Daily price
Fresh daily and served with seasonal vegetables

Young seabass / North Sea crab 25,50
Seabass of the plancha, salad of North Sea crab,
sauce of saffron

Gamba 25,95
Gamba, Arbequina olive oil,
Maldon seasalt, red pepper, linguini

Sole Daily price
North Sea Sole, baked in butter or
from the plancha with garlic

LOBSTER SPECIALITIES

Langoustines (Daily price)
Roasted langoustines, olive oil, garlic,
sea salt, red pepper and linguini

Cooked lobster 37,50
Cooked Canadian lobster, herb lettuce,
homemade lemon mayonnaise

Lobster à la plancha 37,50
Olive oil, garlic, antiboise and linguini

Roasted lobster 37,50
Served with basil butter

Surf and Turf 35,95
Lady tournedos served with half a Canadian lobster,
Hollandaise sauce and gravy of black garlic

Per 2 persons

Plateau fruits de mer (cold) p.p. Daily price
Whole cooked lobster, Gillardeau oysters, langoustines,
large prawns, king crab legs, Madagascar shrimp, various sauces

Fruits de mer (hot) p.p. 39,95
Half of a lobster à la plancha, roasted gamba's,
langoustines and linguini

