

HUSON
RESTAURANT
Mark van Wijngaert

Bites

CAVIAR

Perle Imperial, blini's, chives, shallots, 10 grams

42

TEMPURA

Eggplant

8

CROQUETTE

Dutch shrimps, mustard, 2 pcs.

9

Do you have an allergy? Please tell us!

Signature dishes

These are Mark's favorite dishes. Small refined portions.

Perfect as a starter followed by a Main.

TUNA & CRAB

Avocado, tomatosorbet, wasabi

15

SCALLOP

Peas, oxtail, egg yolk

16

PATA NEGRA

Roasted sardines, garlic, tomato, Romesco

16

WILD SHRIMP

Tartar, clementine, carrot, kumquat

13

LANGOUSTINES

Fregola, verbena, lemon

19

QUAIL

5-spice, mango, ginger

13

Mains to share



SEABREAM

Grilled, dutch shrimps, tomato,
Bouillabaisse sauce

54

DOVER SOLE

à la meunière

72

Our dry aged beef has been dried for a minimum of 3 weeks above Himalayasalt.

This way the meat will get the optimal time to ripe. The result: a concentrated and full taste.

ENTRECOTE

Black Angus, grainfed, Uruguay

400 gr.

70

RIBEYE

Black Angus, grainfed, Uruguay

400 gr.

80

Mains

COD

Tom kha kai, bimi, coriander, lime

27

LAMB

Filet, braised neck, garlic, parsley

27

All our main courses for sharing have a preparation time of ± 20 minutes and are served with lettuce and fries.

Bib gourmand menu

3 Courses 40

4 Courses 50

SALMON

Roasted, ginger, yuzu, daikon

BEEF TARTARE

Remoulade, lovage, cucumber

SQUID

Tomato, chorizo, garam massala

RISOTTO

Poached egg, truffle, Parmesan

COD

Tom kha kai, bimi, coriander, lime

LAMB

Filet, braised neck, garlic, parsley

RASPBERRY

Yoghurt, bergamot, lime, sour candy

CHEESE

Selection cheese, beetroot, balsamic

Sweet & Savory

RASPBERRY

Yoghurt, bergamot, lime, sour candy

13

SABAYON

Biscuit, caramel, vanilla

13

CHEESE

Selection cheese, beetroot, balsamic

16

COFFEE / TEA ARRANGEMENT

Coffee or tea including a selection of sweets

10