

**HUSON**  
RESTAURANT  
*Mark van Wijngaert*

## Signature dishes

These are Mark's favorite dishes. Small refined portions.  
Perfect as a starter followed by a Main.

### **TUNA & CRAB**

Avocado, tomatosorbet, wasabi

16

### **OYSTER**

Fried, spinach, lemon, Hollandaise sauce

14

### **BEEF TARTARE**

Cauliflower, onion, mustard

15

### **GUINEA FOWL**

Tom Kha Kai, bimi, shii-take, cilantro

15

Do you have an allergy? Please let us know!

## Mains to share



### **TURBOT FILLET**

Grilled, beurre blanc, smoked eel

80

### **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.

### **RIBEYE**

Black Angus 100%, grainfed 160 days,  
Australia

400 gr.

80

## Mains

### **SEA BREAM**

Grilled, carrot, parsley, crab

29

### **FILLET OF VEAL**

Chickory, Pata Negra, duxelle

29

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

# Sweet & Savory

## **'APPELTAART'**

Our version of a Dutch apple pie

13

## **CHOCOLATE**

Amarena cherry, tarragon, star anise

13

## **CHEESE**

Selection cheese, beetroot, balsamic

16

## **COFFEE / TEA ARRANGEMENT**

Coffee or tea including a selection of sweets

14

# Bib gourmand menu

3 Courses 45

4 Courses 55

## **VITELLO TONNATO**

Veal, tuna tartare, capers, Parmesan

## **DUTCH SHRIMPS**

Soybeans, avocado

## **EGGPLANT**

Miso, ginger, shiso, tempura

## **RISOTTO**

Poached egg, Parmesan, mushrooms

## **FILLET OF VEAL**

Chickory, Pata Negra, duxelle

## **SEA BREAM**

Grilled, carrot, parsley, crab

## **'APPELTAART'**

Our version of a Dutch apple pie

## **CHEESE**

Selection cheese, beetroot, balsamic