

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

18

OYSTER

Fried, spinach, lemon

3 pcs. 18

6 pcs. 36

TATAKI

Beef, daikon, soy, yuzu

17

SEABASS & WILD SHRIMP

Passionfruit, orange, cilantro

19

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

80

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

COD

Anchovy, lemon, Bearnaise sauce

29

LAMB

Peas, smoked egg yolk, asparagus, polenta

29

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

Sweet & Savory

PINEAPPLE

Lemongrass, limeleaf, sabayon, coconut

14

CHEESECAKE

Blueberry, lemon, basil

14

CHEESE

Selection cheese, beetroot, balsamic

16

COFFEE / TEA ARRANGEMENT

Coffee or tea including a selection of sweets

14

Bib gourmand menu

3 Courses 50

4 Courses 60

IBERICO

Braised, goat cheese, apple, Piment d'Espelette

TUNA

Tartar, mango, miso, tempura

BURRATA

Romesco, Lardo di Colonnata

SALMON TROUT

Beurre blanc, dill, leek

LAMB

Peas, smoked egg yolk, asparagus, polenta

COD

Anchovy, lemon, Bearnaise sauce

PINEAPPLE

Lemongrass, lime leaf, sabayon, coconut

CHEESE

Selection cheese, beetroot, balsamic