

HUSON
RESTAURANT
Mark van Wygen

SIGNATURE DISHES

Mark's personal favorites. A mix of cold and warm starters — combine freely to create your own menu.

KING CRAB	35
Lime, verbena, butter sauce	
TUNA & CRAB	21
Since 2008, iconic, timeless	
BEEF TARTARE	16
Ginger, egg, nori, chives	
SCALLOP	21
Roasted, orange, curry mayonnaise, red chili	
½ XL PRAWN	18
Wild Black Tiger, grilled, garlic	
COD	21
Pan-fried, beef sausage, piccalilli	
BEEF TOP BLADE	19
Black Angus, grain-fed, braised, chanterelles, lovage	
GUINEA FOWL	18
Confit, honey, thyme, pumpkin, pistachio	

SIDES

BREAD	8
Sourdough, olive oil, Maldon sea salt	
ROMAINE LETTUCE	6
French dressing	
THICK-CUT FRIES	7
Mayonnaise	

SIGNATURE DISHES TO SHARE – FOR 2

Served with thick-cut fries and Romaine lettuce

DOVER SOLE (NORTH SEA)	80
À la meunière, served on the bone, 500 grams	
DRY AGED RIBEYE	60
100% Black Angus, grain-fed 160 days, Australian, 300 grams	

DESSERTS

CHEESE	17
Selection of cheeses, beetroot, balsamic syrup, brioche	
PANNA COTTA	14
Mango, tonka bean	
HUSON DAME BLANCHE	17
Madagascar vanilla, cream, dark chocolate	
COFFEE / TEA SERVICE	14
Choice of coffee or tea with a selection of friandises	

5-COURSE SIGNATURE MENU

A tasting of five signature dishes served as a menu.

TUNA & CRAB
Since 2008, iconic, timeless
BEEF TARTARE
Ginger, egg, nori, chives
COD
Pan-fried, beef sausage, piccalilli
GUINEA FOWL
Confit, honey, thyme, pumpkin
PANNA COTTA
Mango, tonka bean
75

The 5-course signature menu is only available per table.

LUNCH MENU

3-course lunch menu, served within the hour if desired.

50

Do you have any allergies? Let us know!