

# BLU•BEACH

RESTAURANT • TERRAS • BAR



## STARTERS

RUSTIC BREAD AÏOLI – HUMUS – BABA GANOUSH	6
SALMON TATAKI GRILD - EDAMAME – WASABI CHIPS SOYA	10
SUMMER SEAFOOD SOUP FISH – PRAWNS – CLAMS	S 12 L 16
SASHIMI PLATTER TUNA – SALMON – WASABI – GINGER – SOYA	12
SPICY SHRIMPS SHRIMPS – SRIRACHA – GARLIC – BREAD	11
CARPACCIO BEEF – PARMESAN – RUCOLA – PINE NUTST POMEGRENATE BALSAMIC VINEGEAR	10

### OESTERS CLASSIC OR GIN TONIC-STYLE

FINES DE CLAIRES Nº3 – FRANCE – JUICY	3 PC.
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## BOWLS

POKÉ BOWL SUSHIRICE – SALMON – WAKAME – EDAMAME AVOCADO – SOYA SESAM VINAIGRETTE	12
CEASER SALAD CHICKEN – ROMAINE – PARMESAN – EGG – CROUTONS ANCHOVY – GARLIC DRESSING	12
FISH SALAD SMOKED SALMON – KING CRAB SALAD SHRIMP – VINAIGRETTE	16
VEGGIE BOWL ITALIAN BLACK RICE – AVOCADO – FETA STRAWBERRY – BASIL – RED ONION – BALSAMIC	13

### MINI'S (UNTIL THE AGE OF 12)

PASTA BEEF – BOLONAISE – ICECREAM	9
COD/STEAK FRIES – APPELSAUCE – ICECREAM	10

## FISH (SERVED WITH FRESH FRIES)

CATCH OF THE DAY! (ASK YOUR WAITER FOR MOR INFO)	DAYLY PRICE
SOLE NORTH SEA – 350 GRAMS – BUTTER PARSLEY	24
COD PASTA AGLIO OLIO – TOMATO SALSA	19
VISPLATTER ( FROM 2 PERS.) COD – SPICY SHRIMPS – PLAICE FILLET	22 P.P.
PLAICE PLAICE FILLET – SUMMER VEGETABLES REMOULADE	17

### SEAFOOD SPECIALS

LOBSTERLOVE	1/2	25
WHOLE OR HALF LOBSTER – GRILLED	1/1	39
LIME MAYONAISE – VEGETABLES		

SEAFOODTOWER (FROM 2 PERS.)	45 P.P.
LOBSTER – SHRIMP – SCALLOPS ST JACQUES CRAY FISH – KING CRAB SALAD TIGER PRAWN – SASHIMI OYSTERS – BREAD	

## MEAT (SERVED WITH FRESH FRIES)

BURGER BLACK ANGUS – BACON – CHEDDAR BRIOCHE – BURGERSAUCE	16
IBIRICO RIB FINGERS BONELESS SPARE RIBBS – KETJAP HONEY – BLACK PEPPER	18
BLACK AGNUS RIB-EYE 250 GRAMS – GRILLED – SUMMER VEGETABLES BEARNAISE SAUCE	23

### DESSERTS

SWEETPLATTER VARIETY OF SWEET TEMPTATIONS	12
CHEESEPLATTER DUTCH AND EUROPEAN CHEESES	3 PC. 9 5 PC. 14