

MENU

DINNER | 12:00–23:00

BITES

BREAD
homemade herb oil & herb butter

TAGGIASCHE OLIVES

CLASSIC OYSTER
vinaigrette & shallot

OYSTER FROM THE JOSPER
spinach & béarnaise sauce

BRUSCHETTA SERRANO HAM
tomato & arugula

BRUSCHETTA TOMAAT
arugula

STARTERS

STEAK TARTARE
classic preparation

SMOKED RIB-EYE CARPACCIO
little gem, roomkaas, gekarameliseerde ui & chimichurri

BURRATA
tomato- & basil salsa

JOSPER-GRILLED AUBERGINE
goat’s cheese & walnuts

TUNA TATAKI
wasabi, sesame seeds & soy sauce

MARINATED MACKEREL
Japanese cucumber, gherkin & yuzu dressing

SMOKED SALMON TOAST
sourdough, mixed salad & herb oil

JOSPER-GRILLED PRAWNS
roasted garlic, red chilli & fresh herbs

GRILLED SCALLOPS
pea purée & chorizo crumble

HALF LOBSTER
lime mayonnaise

SOUP OF THE DAY

BLACK’S SALADE

salad with tomato, cucumber, beetroot, red onion, walnuts, egg, cheese crisps, guacamole, Parmesan & croutons

choose your salad: **LITTLE GEM | MIXED SALAD**
choose your topping: **STEAK | GOAT’S CHEESE | GRILLED VEGETABLES**

CAESAR SALAD
little gem, croutons, crispy bacon, Parmesan & Caesar dressing
choose your topping: **GRILLED CHICKEN | PRAWNS**

VEGETARIAN
VEGAN

€ 6,50

€ 4,95

€ 4,50 each

€ 4,95 each

€ 11,50

€ 11,50

€ 17,00

€ 18,00

€ 17,00

€ 15,50

€ 17,50

€ 16,50

€ 16,50

€ 16,00

€ 21,50

€ 27,00

€ 9,95

€ 25,50

€ 25,50

BLACK’S CLASSICS

served with unlimited fresh fries & a sauce of your choice

TOURNEDOS BLACK ANGUS 180 GRAMS | 250 GRAMS € 36,50 | € 43,00

CHEF’S STEAK 200 GRAMS € 33,00

RIB-EYE 600 GRAMS € 75,00
for two people

BLACK ANGUS BURGER € 23,00
brioche, cheddar, tomato relish, onion, gherkin & chipotle BBQ sauce
supplement: Roquefort + € 2,50 | vegetarian option available

WHOLE LOBSTER 500 GRAMS € 52,00
homemade herb oil

MAIN COURSES

served with unlimited fresh fries

CORNISH HEN € 29,50
lemon & thyme sauce

VEGETARIAN CURRY € 28,00
sweet potato, crème fraîche & poppadom

VEGGIE BURGER € 23,00
brioche, cheddar, tomato relish, onion, gherkin & chipotle BBQ sauce
supplement: Roquefort + € 2,50

MISO COD FILLET € 32,00
honey-soy, mushrooms, radish & miso sauce

DUTCH MUSSELS € 33,00
vegetables, samphire, whisky & garlic sauce

FISH STEW À LA BISTRO BRASSERIE BLEU € 31,50
bisque with Josper-grilled shellfish & toast

CATCH OF THE DAY € market price

CHEF’S SPECIAL € market price

LET’S SURF IT! + € 27,00
add half a lobster to your main course

SIDES

SAUCES € 4,50
béarnaise | peppercorn sauce | herb butter | chimichurri

SWEET POTATO FRIES € 8,50
Parmesan & truffle mayonnaise

BRUSSELS SPROUTS € 8,50
balsamic vinegar, pomegranate & Parmesan

GRILLED VEGETABLES € 8,50
seasonal vegetables

SIDE SALAD € 7,00

DESSERTS

CHOCOLADE CRUMBLE € 13,50
caramel & vanilla ice cream

FRENCH TOAST € 14,00
banana bread & salted caramel ice cream

MATCHA PANNA COTTA € 14,00
raspberries, puffed rice & white chocolate ice cream

SGROPPINO € 11,00
vodka, lemon sorbet & prosecco

KAASPLANK € 17,00
fig bread & apple syrup



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