

# MOOD

*by Eveline Wu*



**KIKKOMAN**

## **Welkom bij MOOD By Eveline Wu**


Asian en French cuisine, klassieke uitstraling met een persoonlijk karakter. MOOD by Eveline Wu combineert een modern en trendy interieur met een voortreffelijke internationale keuken. Zowel voor lunch als diner zit je goed bij MOOD. De kaart bestaat vooral uit Aziatische en Franse gerechten, de sushi is noemenswaardig.





## Vegetarische gerechten

### Voorgerechten


Edamame zeezout	5,00
Kroepoek met satésaus	5,00

Gyoza Dumpling vegetarisch  10,50  
*Vietnamese style (6 st.)*

Burrata  14,50  
*biet, kaffir, creme fraiche, aardappel*

Huisgemaakte vegetarische loempia  
(3 st.)  10,00

### Sushi

Vegan roll  15,00  
*tempura asperge, komkommer, avocado,  
spicy vegan mayo (8 st.)*

### Hoofdgerechten

Gnocchi  24,00  
*truffelsaus, Parmezaan, paddenstoelen*

Groene kool  19,50  
*gerookt, aardappel, tomaat, amandel*

## Bijgerechten

Verse friet	3,50
Witte rijst	3,50
Gewokte groenten of gestoomde groenten	5,50
Gemengde salade	4,50

## Dessert

Garden Delight	10,00
<i>hazelnootmousse, praliné, witte chocolade ijs</i>	
Cheesecake	10,00
<i>passievrucht, yoghurt, witte chocolade</i>	
Chocolade cake	10,00
<i>lactose en glutenvrij, rood fruit, framboos sorbet</i>	
5 kazen van Fromagerie Guillaume	10,00
<i>vijgenchutney, notenbrood</i>	
Scroppino	9,00
<i>citroen sorbet, prosecco, limoncello, vodka</i>	

## Veganistisch gerechten


### Voorgerechten

Edamame zeezout of spicy	5,00
Kroepoek met satésaus	5,00

### Sushi & Sashimi boot vegan (20 st. p.p.)

Boot 1p.	32,50
Boot 2p.	65,00
Boot 3p.	97,50

### Sushi

Vegan roll 	15,00
<i>tempura asperge, komkommer, avocado, spicy vegan mayo (8 st.)</i>	

### Hoofdgerechten

Japanse curry met “kip” 	24,00
<i>groenten, koriander, vegan “kip”</i>	
Groene kool 	19,50
<i>gerookt, aardappel, tomaat, amandel</i>	

### Bijgerechten

Verse friet	3,50
Witte rijst	3,50
Gewokte groenten of gestoomde groenten	5,50
Gemengde salade	4,50

## Lactose vrij

### Voorgerechten

Edamame zeezout of spicy	5,00
Pata negra 60 gr of 120 gr	13,00/26,00
Kroepoek satésaus	5,00
Oester naturel (vanaf 2 stuks)	3,75
<i>rode wijnazijn, citroen</i>	<i>Per stuk</i>
Oester Tokyo (vanaf 2 stuks)	4,00
<i>sesam, rode peper</i>	<i>Per stuk</i>
Oester gestoomd (vanaf 2 stuks)	4,00
<i>zwarte bonen saus, knoflook</i>	<i>Per stuk</i>
Oester gin & tonic (vanaf 2 stuks)	4,50
<i>komkommer, gin tonic schuim</i>	<i>Per stuk</i>
Carpaccio "Mood"	15,00
<i>truffelmayonaise, parmezaan, peterselie</i>	
Loempia pekingeend	9,50
<i>pindasaus, hoisin</i>	
Gyoza Dumpling Kip	9,50
<i>Vietnamese style (6 st.)</i>	
Gyoza Dumpling vegetarisch 	10,50
<i>Vietnamese style (6 st.)</i>	
Kip saté	12,50
<i>maiskip, satésaus (3 st.) halal</i>	
Gebakken ganzenlever	24,50
<i>Granny Smith, calvados, brioche</i>	

Zalm gin tonic	16,50
<i>gin tonic, avocado, komkommer, koriander</i>	
Pekingeend flensjes	23,50
<i>hoisin, komkommer, bosui (2 personen)</i>	
Dim sum mix gestoomd (8 st. 2 personen)	24,50
<i>langoustine har gau, kip shui mai met coquille, garnalen san fen, truffel paddenstoelen dumpling</i>	
Dim sum mix crispy (10 st. 2 personen)	24,50
<i>viskoekjes, kip dumpling, crispy zeevruchten roll, vogelnestje met kip, garnalen dumpling</i>	

### **Sushi & Sashimi boot Lactose vrij (20 st. p.p.)**

Boot 1p.	32,50
Boot 2p.	65,00
Boot 3p.	97,50

### **Sushi**

Rainbow roll	16,00
<i>gefrituurde garnalen, avocado, zalm, tonijn, zonder tamago (8 st.)</i>	
Kushi maki roll	12,50
<i>gefrituurde garnalen, zonder tamago (8 st.)</i>	
Tempura roll	14,00
<i>gefrituurde garnalen, avocado, viseitjes, zonder tamago (8 st.)</i>	
MOOD roll	16,50
<i>zalm, gefrituurde garnalen, viseitjes, avocado, zonder tamago (6 st.)</i>	

Unagi roll	19,00
<i>paling, gefrituurde garnalen, avocado, zonder tamago (8 st.)</i>	
Vegan roll 	15,00
<i>tempura asperge, komkommer, avocado, spicy vegan mayo, zonder tamago (8 st.)</i>	
Shrimp rock & roll	18,00
<i>avocado, gefrituurde garnalen, guacamole, zonder tamago (8 st.)</i>	
Fire roll	16,00
<i>gefrituurde garnalen, avocado, tonijn, haring kaviaar, zonder tamago (8 st.)</i>	
Strawberry roll	16,00
<i>gefrituurde garnalen, avocado, zonder tamago (8 st.)</i>	
Sashimi mix	19,50
<i>zalm, tonijn, Hamachi, zonder tamago (9 st.)</i>	
Chicken pesto roll	16,00
<i>rucola, avocado, krokante kip, zonder tamago (8 st.) <b>halal</b></i>	
Lobster roll	25,00
<i>kreeft, avocado, krab, asperge, zonder tamago (8 st.)</i>	
Sushi taco's 6 st.	12,00
<i>tonijntartaar, avocado, zonder tamago</i>	
Tonijn Oshi 8 st.	22,00
<i>geflambeerde tonijn, spicy sesam saus, Japanse mayonaise, zonder tamago</i>	



## Hoofdgerechten

Zalm teriyaki	24,00
<i>gewokte groenten, sesam-teriyaki saus</i>	
Black tiger garnalen	27,00
<i>gewokte groenten, licht pittige saus, cashewnoten, koriander</i>	
Zeebaars Asian	24,00
<i>gewokte groenten, coquille, saus van limoen, gember, soja, koriander</i>	
Japanees curry beef	27,00
<i>groenten, koriander, licht pikant</i>	
Japanees curry kip	24,00
<i>groenten, koriander, licht pikant</i>	
Japanees curry met "kip" 	24,00
<i>groenten, koriander, vegan "kip"</i>	
Chicken teriyaki	24,00
<i>gewokte groenten, sesam, teriyaki saus, spiegelei</i>	
Pekingees	24,00
<i>seizoensgroenten, hoisin saus</i>	
Koreaanse beef	24,00
<i>zoete ketjap, groenten, licht pikant</i>	
Tarbot	32,00
<i>risotto, morille, knolselderij</i>	
Short rib	26,00
<i>gelakt, spitskool, sjalot</i>	
Groene kool 	19,50
<i>gerookt, aardappel, tomaat, amandel</i>	

## Dessert

Chocolade cake	10,00
<i>lactose en glutenvrij, rood fruit, framboos sorbet</i>	

## Gluten vrij

### Voorgerechten

Edamame zeezout	5,00
Pata negra 60 gr of 120 gr	13,00/26,00
Oester naturel (vanaf 2 stuks)	3,75
<i>rode wijnazijn, citroen</i>	<i>Per stuk</i>
Oester gin & tonic (vanaf 2 stuks)	4,50
<i>komkommer, gin tonic schuim</i>	
Oester gegratineerd (vanaf 2 stuks)	4,00
<i>gruyère, spinazie</i>	<i>Per stuk</i>
Carpaccio "Mood"	15,00
<i>truffelmayonaise, parmezaan, peterselie</i>	
Burrata 	14,50
<i>biet, kaffir, crème fraîche</i>	
Gestoomde coquilles	15,50
<i>glasnoedels, knoflook, lente-ui, gluten vrije sojasaus</i>	
Gebakken coquilles	16,50
<i>bloemkool, beurre noisette, hazelnoot</i>	
Zalm gin tonic	16,50
<i>gin tonic, avocado, komkommer, koriander</i>	

### Sushi & Sashimi boot gluten vrij (20 st. p.p.)

Boot 1p.	32,50
Boot 2p.	65,00
Boot 3p.	97,50

## Sushi

Rainbow roll	16,00
<i>avocado, zalm, tonijn (8 st.)</i>	
MOOD roll	16,50
<i>zalm, viseitjes, avocado (6 st.)</i>	
Vegan roll 	15,00
<i>asperge, komkommer, avocado, spicy vegan mayo (8 st.)</i>	
Fire roll	16,00
<i>avocado, tonijn, haring kaviaar (8 st.)</i>	
Strawberry roll	16,00
<i>roomkaas, avocado (8 st.)</i>	
Sashimi mix	19,50
<i>zalm, tonijn, Hamachi (9 st.)</i>	
Lobster roll	25,00
<i>kreeft, avocado, krab, asperge (8 st.)</i>	
Tonijn Oshi 8 st.	22,00
<i>geflambeerde tonijn, spicy sesam saus, Japanse mayonaise</i>	

## Hoofdgerechten

Tarbot	32,00
<i>risotto, morille, knolselderij</i>	
Short rib	26,00
<i>gelakt, spitskool, sjalot</i>	
Kreeft & buikspek	32,00
<i>appelstroop, pompoen, bospeen, bisque</i>	

Groene kool  19,50  
*geroekt, tomaat, amandel*

### Dessert

Chocolade cake 10,00

*lactose en glutenvrij, rood fruit, framboos sorbet*

5 kazen van Fromagerie Guillaume 10,00

*vijgenchutney, zonder notenbrood*

Scroppino 9,00

*citroen sorbet, prosecco, limoncello, vodka*

# MOOD

*by Eveline Wu*

## **Welcome by MOOD By Eveline Wu**

Asian and French cuisine, classic look with a personal touch. MOOD by Eveline Wu combines a modern and trendy interior with excellent international cuisine.


Both for lunch and dinner, MOOD is the place to be. The menu consists mainly of Asian and French dishes, the sushi is noteworthy.


**MOOD**  
*by Eveline Wu*


## Vegetarian dishes

### Appetizers


Edamame sea salt or spicy	5,00
Cassave crackers with satay sauce	5,00

Gyoza Dumpling vegetarian  10,50  
*Vietnamese style (6 pcs)*

Burrata  14,50  
*beet, kaffir, crème fraîche, potato*

Homemade vegetarian spring roll  
(3 pcs)  10,00



### Sushi

Vegan roll  15,00  
*tempura asparagus, cucumber, avocado,  
spicy vegan mayo (8 pcs)*

### Sushi & Sashimi boat vegetarian (20 pcs. p.p.)

Boot 1p.	32,50
Boot 2p.	65,00
Boot 3p.	97,50

## Main courses

Gnocchi 	24,00
<i>truffle sauce, Parmesan, mushrooms</i>	
Green cabbage 	19,50
<i>smoked, potato, tomato, almond</i>	

## Side dishes

French fries	3,50
White rice	3,50
Stir fried or steamed vegetables	5,50
Mixed salad	5,50

## Dessert

Garden Delight	10,00
<i>hazelnut mousse, praline, white chocolate ice cream</i>	
Cheesecake	10,00
<i>passion fruit, yoghurt, white chocolate</i>	
Chocolate cake	10,00
<i>lactose and gluten free, red fruit, raspberry sorbet</i>	
5 cheeses from Fromagerie Guillaume	10,00
<i>fig chutney, nut bread</i>	
Scroppino	9,00
<i>lemon sorbet, prosecco, limoncello, vodka</i>	



## Vegan dishes


### Appetizers

Edamame sea salt or spicy	5,00
Cassave crackers with satay sauce	5,00


### Sushi & Sashimi boat (20 pcs. p.p.)

Boot 1p.	32,50
Boot 2p.	65,00
Boot 3p.	97,50

### Sushi

Vegan roll 	15.00
<i>tempura asparagus, cucumber, avocado, spicy vegan mayo (8 pcs)</i>	

### Main courses

Japanese curry with "chicken" 	24,00
<i>vegetables, cilantro, vegan "chicken"</i>	
Green cabbage	19,50
<i>smoked, potato, tomato, almond</i>	

### Side dishes

French fries	3,50
White rice	3,50
Stir fried or steamed vegetables	5,50
Mixed salad	5,50

## Lactose free

### Appetizers

Edamame sea salt or spicy	5,00
Pata negra 60 gr or 120 gr	13,00/26,00
Cassave crackers with satay sauce	5,00
Oyster natural (from 2 pieces)	3,75
<i>red wine vinegar, lemon</i>	<i>Per piece</i>
Oyster Tokyo (from 2 pieces)	4,00
<i>sesam, red pepper</i>	<i>Per piece</i>
Steamed oyster (from 2 pieces)	4,00
<i>black bean sauce, garlic</i>	<i>Per piece</i>
Oyster gin & tonic (from 2 pieces)	4,50
<i>cucumber, gin and tonic foam</i>	<i>Per piece</i>
Carpaccio "Mood"	15,00
<i>truffle mayonnaise, Parmesan, parsley Peking</i>	
Duck spring roll	9,50
<i>peanut sauce, hoisin</i>	
Chicken Gyoza Dumpling	9,50
<i>Vietnamese style (6 pcs)</i>	
Gyoza Dumpling vegetarian 	10,50
<i>Vietnamese style (6 pcs)</i>	
Chicken satay	12,50
<i>corn chicken, satay sauce (3 pcs) halal</i>	

Baked foie gras	24,50
<i>Granny Smith, calvados, brioche</i>	
Salmon gin tonic	16,50
<i>gin tonic, avocado, cucumber, cilantro</i>	
Peking duck pancakes	23,50
<i>hoisin, cucumber, spring onion (2 persons)</i>	
Dim sum mix steamed (8 pcs. 2 persons)	24,50
<i>langoustine har gau, chicken shui mai with scallop, shrimp san fen, truffle mushroom dumpling</i>	
Dim sum mix crispy (10 pcs. 2 persons)	24,50
<i>fish cakes, chicken dumpling, crispy seafood roll, bird's nest with chicken, shrimp dumpling</i>	

### **Sushi & Sashimi boat Lactose free (20 st. p.p.)**

Boat 1p.	32,50
Boat 2p.	65,00
Boat 3p.	97,50

### **Sushi**

Rainbow roll	16,00
<i>deep fried shrimps, avocado, salmon, tuna, without tamago (8 pcs)</i>	
Rainbow roll	16,00
<i>deep fried shrimps, avocado, salmon, tuna, without tamago (8 pcs)</i>	
Kushi maki roll	12,50
<i>deep-fried shrimps, without tamago (8 pcs)</i>	
Tempura roll	14,00
<i>deep-fried shrimp, avocado, fish eggs, without tamago (8 pcs)</i>	

MOOD roll	16,50
<i>salmon, fried shrimps, fish eggs, avocado, without tamago (6 pcs)</i>	
Unagi roll	19,00
<i>eel, fried shrimp, avocado, without tamago (8 pcs)</i>	
Vegan roll 	15,00
<i>tempura asparagus, cucumber, avocado, spicy vegan mayo, without tamago (8 pcs)</i>	
Shrimp rock & roll	18,00
<i>avocado, fried shrimp, guacamole, without tamago (8 pcs)</i>	
Fire roll	16,00
<i>fried shrimp, avocado, tuna, herring caviar, without tamago (8 pcs)</i>	
Strawberry roll	16,00
<i>deep-fried shrimp, avocado, without tamago (8 pcs)</i>	
Sashimi mix	19,50
<i>salmon, tuna, Hamachi, without tamago (9 pcs)</i>	
Chicken pesto roll	16,00
<i>arugula, avocado, crispy chicken, without tamago (8 pcs) <i>halal</i></i>	
Lobster roll	25,00
<i>lobster, avocado, crab, asparagus, without tamago (8 pcs)</i>	
Sushi tacos 6 pcs.	12,00
<i>tuna tartar, avocado, without tamago</i>	
Tuna Oshi 8 pcs.	22,00
<i>flambéed tuna, spicy sesame sauce, Japanese mayonnaise, without tamago</i>	

## Main courses

Salmon teriyaki	24,00
<i>stir fried vegetables, sesame teriyaki sauce</i>	
Black tiger prawns	27,00
<i>stir-fried vegetables, slightly spicy sauce, cashew nuts, coriander</i>	
Sea Bass Asian	24,00
<i>stir fried vegetables, scallop, lime sauce, ginger, soy, coriander</i>	
Japanese curry beef	27,00
<i>vegetables, coriander, slightly spicy</i>	
Japanese curry chicken	24,00
<i>vegetables, coriander, slightly spicy</i>	
Japanese curry with “chicken” 	24,00
<i>vegetables, cilantro, vegan “chicken”</i>	
Chicken teriyaki	24,00
<i>stir fried vegetables, sesame, teriyaki sauce, fried egg</i>	
Peking duck	24,00
<i>seasonal vegetables, hoisin sauce</i>	
Korean beef	24,00
<i>sweet soy sauce, vegetables, slightly spicy</i>	
Turbot	32,00
<i>risotto, morel, celeriac</i>	
Short rib	26,00
<i>lacquered, pointed cabbage, shallot</i>	
Green cabbage 	19,50
<i>smoked, tomato, almond</i>	

## Dessert

Chocolate cake	10,00
<i>lactose and gluten free, red fruit, raspberry sorbet</i>	

## Gluten free

### Appetizers

Edamame sea salt	5,00
Pata negra 60 gr or 120 gr	13,00/26,00
Oyster natural (from 2 pieces)	3,75
<i>red wine vinegar, lemon</i>	<i>Per piece</i>
Oyster gin & tonic (from 2 pieces)	4,50
<i>cucumber, gin and tonic foam</i>	<i>Per piece</i>
Oyster au gratin (from 2 pieces)	4,00
<i>gruyere, spinach</i>	<i>Per piece</i>
Carpaccio "Mood"	15,00
<i>potato, truffle mayonnaise, Parmesan, parsley Peking</i>	
Burrata 	14,50
<i>beet, kaffir, crème fraîche, potato</i>	
Steamed scallops	15,50
<i>glass noodles, garlic, spring onion</i>	
Baked scallops	16,50
<i>cauliflower, beurre noisette, hazelnut</i>	
Salmon gin tonic	16,50
<i>gin tonic, avocado, cucumber, cilantro</i>	


### Sushi & Sashimi boat gluten free (20 st. p.p.)

Boat 1p.	32,50
Boat 2p.	65,00
Boat 3p.	97,50

## Sushi

Rainbow roll	16,00
<i>avocado, salmon, tuna (8 pcs)</i>	
MOOD roll	16,50
<i>salmon, fish eggs, avocado (6 pcs)</i>	
Vegan roll 	15,00
<i>asparagus, cucumber, avocado, spicy vegan mayo (8 pcs)</i>	
Fire roll	16,00
<i>avocado, tuna, herring caviar (8 pcs)</i>	
Strawberry roll	16,00
<i>cream cheese, avocado (8 pcs)</i>	
Sashimi mix	19,50
<i>salmon, tuna, hamachi (9 pcs)</i>	
Lobster roll	25,00
<i>lobster, avocado, crab, asparagus (8 pcs)</i>	
Tuna Oshi 8 pcs.	22,00
<i>flambéed tuna, spicy sesame sauce, Japanese mayonnaise</i>	

## Main courses

Turbot	32,00
<i>risotto, morel, celeriac</i>	
Short rib	26,00
<i>lacquered, pointed cabbage, shallot, potato</i>	
Lobster & pork belly	32,00
<i>apple syrup, pumpkin, carrot, bisque</i>	
Green cabbage 	19,50
<i>smoked, potato, tomato, almond</i>	

## Dessert

Chocolate cake	10,00
<i>lactose and gluten free, red fruit, raspberry sorbet</i>	
5 cheeses from Fromagerie Guillaume	10,00
<i>fig chutney, nut bread</i>	
Scroppino	9,00
<i>lemon sorbet, prosecco, limoncello, vodka</i>	