

MOOD

by Eueline Wu



KIKKOMAN

Allergies

Do you have an allergy? Please let us know! Then we can take that into account when we cook for you.

Curious about our vegetarian, vegan or halal dishes? These are indicated by the icons below. Vegetarian dishes can also be prepared vegan on request.



Vegetarian



Vegan



Halal

Lunchmenu

2 courses of your choice € 27,50

Lunch dishes can be ordered until 4 pm.

Oysters

2 oysters natural | 2 oysters Tokyo style

Carpaccio

potato | truffle mayonnaise | parmesan

Vegan sushi

vegan sushi roll | tempura vegetables

Baked scallops

cauliflower | truffle beurre blanc | hazelnut

Sushi mix

combination of sushi | sashimi | tempura shrimp

Peking duck springroll & gyoza

peking duck springrolls | chicken dumplings

Chicken satay *

satay made from chicken thigh meat | prawn cracker | peanut sauce

Black tiger shrimps*

tiger shrimps with stir-fried vegetables | cashew

Korean beef*

beef Korean sauce | stir-fried vegetables

Salmon Teriyaki*

salmon filet | stir fried vegetables | teriyaki sauce

* *These dishes are served with white rice or fries.*

Do you have any allergies? Please inform us!

3 course MOOD menu

€ 44,50 p.p.

Can be ordered from 2 persons.

Starters

Sharing boat

scallop roll | carpaccio tobiko | karaage | tuna tataki | tempura shrimp

Main course

Black pepper beef

picanha | black pepper sauce | stir-fried vegetables

or

Sea bass

eggplant | coconut | curry

or

Ratatouille

zucchini | tomato | green herbs

** These dishes are served with white rice or fries.*

Dessert

Garden Delight

hazelnut mousse | praline | white chocolate ice cream



or

4 cheeses from Fromagerie Guillaume

Delice de Poitou | Taleggio Bufalino | Brokkelkaas | Fourme d' Ambert

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BITES

Edamame 	€ 5,00
sea salt or spicy	
Pata negra	€ 13,00/26,00
60 gr or 120 gr	
Sushi tacos	€ 12,00
tuna tartar avocado (4 pcs.)	
Shrimp crackers	€ 5,00
satay sauce	
Bites mix 	€ 12,50
spanaki bitterbal forest mushrooms croquette Thai curry croquette (6 pcs.)	
Karaage	€ 10,50
Japanese fried chicken mayonnaise furikake	

Oysters

Order per preparation of 2 pieces.



Natural	€ 3,75 pcs.
red wine vinegar lemon	
Tokyo	€ 4,00 pcs.
sesam red pepper	
Steamed	€ 4,00 pcs.
black bean sauce garlic crispy chilli	
Gin & tonic	€ 4,50 pcs.
cucumber gin and tonic foam	
Filo	€ 4,50 pcs.
kataifi truffle sauce herring caviar	

SUSHI & SASHIMI BOAT (20 pcs. P.P.)

Variety of sushi, sashimi & kushi shrimp

Boat 1p.	€ 32,50
Boat 2p.	€ 65,00
Boat 3p.	€ 97,50
Sashimi mix	€ 19,50
salmon tuna tataki (8 pcs.)	
Nigiri mix	€ 12,00
salmon tuna ama ebi (6 pcs.)	
Flambéed nigiri mix	€ 14,00
salmon, tuna, beef (6 pcs.)	
Sake tobiko	€ 7,50
salmon, Japanese mayonnaise, ikura (3 pcs.)	
Carpaccio tobiko	€ 8,50
truffle mayonnaise pesto pine nuts (3 pcs.)	
Kappa or avocado maki 	€ 6,00
Sake or tuna maki	€ 6,50

SUSHI

Rainbow roll	€ 16,00
deep fried shrimps salmon tuna avocado	
Kushi maki roll	€ 12,50
deep-fried shrimps	
Tempura roll	€ 14,00
deep-fried shrimp fish eggs avocado	
MOOD roll	€ 16,50
salmon fried shrimps fish eggs avocado (6 pcs.)	
Unagi roll	€ 19,00
eel fried shrimp avocado	
Vegan roll 	€ 15,00
tempura asparagus cucumber avocado spicy vegan mayonnaise	
Shrimp rock & roll	€ 18,00
fried shrimp avocado guacamole	
Fire roll	€ 16,00
fried shrimp tuna herring caviar avocado	
Strawberry roll	€ 16,00
deep-fried shrimp cream cheese avocado	
Mango roll	€ 16,00
deep-fried shrimp mango	
Chicken pesto roll 	€ 16,00
crispy chicken arugula avocado	
Lobster roll	€ 25,00
lobster crab avocado asparagus	
Tuna Oshi	€ 19,00
flambéed tuna spicy sesame sauce Japanese mayonnaise	


FRENCH STARTERS

Carpaccio "MOOD"	€ 15,00
potato truffle mayonnaise parmesan	
Baked foie gras	€ 24,50
Granny Smith calvados brioche	
Steamed scallops	€ 15,50
glass noodles garlic spring onion crispy chilli	
Baked scallops	€ 16,50
cauliflower truffle beurre blanc hazelnut	
Tuna tartar	€ 15,00
avocado mayonnaise truffle mayonnaise sweet and sour sushi soya saus by Eveline Wu	
Beet salad 🌱	€ 12,50
apple avocado green herbs	

ASIAN STARTERS

Chicken Gyoza	€ 9,50
dumpling Vietnamese style (6 pcs.)	
Gyoza vegetarian 🌱	€ 10,50
dumpling Vietnamese style (6 pcs.)	
Chicken satay 🍲	€ 12,50
corn chicken satay sauce (3 pcs.)	
Peking duck pancakes (2 persons)	€ 23,50
hoisin cucumber spring onion	
Dim sum mix steamed (8 pcs. 2 persons)	€ 24,50
langoustine har gau chicken shui mai with scallop shrimp san fen truffle mushroom dumpling	
Dim sum mix crispy (10 pcs. 2 persons)	€ 24,50
fish cakes chicken dumpling shrimp spring roll karaage chicken spinach dumpling	



FRENCH MAIN COURSES

Sea bass	€ 25,00
eggplant coconut curry	
Tournedos Black Angus (200 gram)	€ 32,00
seasonal vegetables chanterelles celeriac	
Lobster & pork belly	€ 32,00
pumpkin carrot bisque	
Ratatouille 	€ 24,00
zucchini tomato green herbs	

ASIAN MAIN COURSES

Salmon teriyaki	€ 24,00
stir fried vegetables sesame teriyaki sauce teriyaki saus by Eveline Wu	
Black tiger prawns	€ 27,00
stir-fried vegetables slightly spicy sauce cashew nuts coriander	
Japanese curry chicken	€ 24,00
vegetables coriander slightly spicy	
Japanese curry with “chicken” 	€ 24,00
vegan “chicken” vegetables cilantro	
Chicken teriyaki	€ 24,00
stir fried vegetables sesame teriyaki sauce fried egg	
Peking duck	€ 24,00
seasonal vegetables hoisin sauce	
Korean beef	€ 24,00
sweet soy sauce vegetables slightly spicy	
Black pepper beef	€ 26,00
picanha black pepper sauce stir-fried vegetables	

SIDE DISHES

French fries	€ 4,00
White rice	€ 3,50
Fried rice 	€ 4,50
Noodles 	€ 4,50
Stir fried or steamed vegetables	€ 5,50
Mixed salad	€ 6,50
Thai mango salad	€ 8,50

DESSERTS

Garden Delight	€ 10,00
hazelnut mousse praline white chocolate ice cream	
Cheesecake	€ 10,00
passion fruit white chocolate yoghurt	
Citrus	€ 10,00
beurre noisette cake lemon yuzu crème white chocolate crunch	
Chocolate cake	€ 10,00
lactose and gluten free red fruit raspberry sorbet	
5 cheeses from Fromagerie Guillaume	€ 10,00
Witte van Koning Delice de Poitou Taleggio Bufalino Brokkelkaas Fourme d' Ambert fig chutney nut bread	
Scroppino	€ 9,00
lemon sorbet prosecco limoncello vodka	
Grand dessert	€ 12,50
tasting experience of different sweets (from 2 persons)	

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