

MOOD

by Eveline 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

Karaage & gyoza

Japanese fried chicken | chicken dumplings

Chicken satay *

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

Pad Thai

shrimps | rice noodles | cashew nuts | Thai herbs

Korean beef*

beef Korean sauce | stir-fried vegetables

Salmon fillet French*

hollandaise | samphire

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

Do you have any allergies? Please inform us!

3 course MOOD menu

€ 49,50 p.p.

Can be ordered from 2 persons.

Starters

Sharing boat

scallop roll | tuna and salmon sashimi | karaage | tempura shrimp

or

Sharing boat deluxe*

otoro nigiri | chutoro sashimi | karaage | tempura shrimp

** Otoro nigiri and churro sashimi contain 1 piece p.p.
Limited availability.*

Main course

Tournedos

seasonal vegetables | black pepper sauce | mushroom sauce

or

Salmon fillet French

hollandaise | samphire

or

Saffron risotto

saffron | mushrooms

** 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

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	
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 (8 pcs.)	
Nigiri mix*	€ 18,00
chutoro otoro flambéed otoro (3 pcs.)	
Sashimi mix deluxe*	€ 32,00
salmon chutoro otoro (6 pcs.)	

**These dishes are available in limited quantities*

SUSHI

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


FRENCH STARTERS

Carpaccio "MOOD"	€ 15,00
potato truffle mayonnaise parmesan	
Baked foie gras	€ 24,50
Granny Smith calvados brioche	
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	


FRENCH MAIN COURSES

Salmon fillet French	€ 25,00
hollandaise samphire	
Tournedos Black Angus (200 gram)	€ 32,00
seasonal vegetables mushroom sauce	
Lobster	€ 32,00
Jerusalem artichoke bisque	
Saffron risotto 	€ 24,00
saffron mushrooms	

ASIAN MAIN COURSES

Salmon teriyaki	€ 24,00
stir fried vegetables sesame teriyaki sauce teriyaki saus by Eveline Wu	
Pad Thai	€ 27,00
shrimps rice noodles cashew nuts Thai herbs	
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	

SIDE DISHES

French fries	€ 4,00
White rice	€ 3,50
Fried rice 	€ 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	
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	
Friandises	€ 6,50
homemade sweets (5 pcs.)	

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