

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

bean sprouts | Tom yum | Chinese chives

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 teriyaki*

teriyaki sauce | vegetables

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

Do you have any allergies? Please inform us!

Share menu month of July and August

€ 29,50 p.p.

From 2 persons. Until 9 pm.

Starters

Baked scallops

cauliflower | truffle beurre blanc | hazelnut

Sushi mix

sushi | sashimi | kushi shrimp

Edamame

sea salt or spicy

Chicken Gyoza Dumpling

Vietnamese style

Main course

Korean beef

sweet soy sauce | vegetables | slightly spicy

Black tiger shrimps

tiger shrimps | stir-fried vegetables | cashew

Gnocchi

truffle sauce | Parmesan | mushrooms

White rice or french fries

Grand dessert

tasting experience of different sweets

3 course MOOD menu

€ 49,50 p.p.

Can be ordered from 2 persons.

Starters

Asian tasting

gyoza | karaage | tempura shrimp | edamame

or

Sushi boat*

otoro nigiri | chutoro sashimi | unagi roll | MOOD roll

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

Main course

Tournedos*

pommes fondant | wild mushroom | asparagus | gravy

or

Salmon teriyaki*

teriyaki sauce | vegetables

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 | € 14,00 |
| 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 | |

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 * (8 pcs.) € 19,50

salmon | tuna

Nigiri mix (6 pcs.) € 12,00

salmon | tuna

Sashimi mix deluxe* (6 pcs.) € 24,00

salmon | chutoro | otoro

Nigiri mix deluxe* (3 pcs.) € 12,00

otoro | chutoro

**These dishes are available in limited quantities*




SUSHI

| | |
|---|---------|
| Rainbow roll | € 16,00 |
| deep fried shrimps salmon tuna avocado | |
| 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 | |
| Strawberry roll | € 16,00 |
| deep- fried shrimp tuna herring caviar avocado | |
| Mango roll | € 16,00 |
| deep-fried shrimp cream cheese avocado | |
| Chicken pesto roll | € 16,00 |
| crispy chicken arugula avocado | |
| Lobster roll | € 25,00 |
| lobster crab avocado asparagus | |
| Salmon Oshi | € 19,00 |
| flambéed salmon spicy sesame sauce Japanese mayonnaise | |


FRENCH STARTERS

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|---|---------|
| Carpaccio "MOOD" | € 15,00 |
| potato truffle mayonnaise parmesan | |
| Baked foie gras | € 24,50 |
| peach apple brioche | |
| Baked scallops | € 16,50 |
| bean sprouts Tom yum Chinese chives | |
| Tuna tartar | € 15,00 |
| avocado mayonnaise truffle mayonnaise sweet and sour sushi soya saus by Eveline Wu | |
| Tomato tartare  | € 11,50 |
| pesto Thai basil candied tomato | |


ASIAN STARTERS

| | |
|---|---------|
| Chicken Gyoza  | € 10,50 |
| 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

| | |
|--|---------|
| Sole | € 35,00 |
| mashed potatoes asparagus chantenay brown butter | |
| Tournedos Black Angus (200 gram) | € 32,00 |
| pommes fondant wild mushroom asparagus gravy | |
| Saffran risotto  | € 24,00 |
| saffron mushrooms | |

ASIAN MAIN COURSES

| | |
|--|---------|
| 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 | |
| Salmon teriyaki | € 24,00 |
| Teriyaki sauce vegetables | |

SIDE DISHES

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|---|--------|
| 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 | |
| Rhubarb | € 10,00 |
| rhubarb compote candied strawberry strawberry sorbet | |
| 5 cheeses from Fromagerie Guillaume | € 10,00 |
| Witte van Koning Delice de Poitou Taleggio Bufalino Brokkelkaas Fourme d' Ambert apple syrup nut bread | |
| Scroppino | € 9,00 |
| lemon sorbet prosecco limoncello vodka | |
| Friandises | € 9,00 |
| homemade sweets (5 pcs.) | |

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