

# MOOD

*by Eveline Wu*

English



# Mood Menu

## **Appetizer to share**

Be surprised by our chef with a special selection from our starters and experience Mood Strijp-S

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## **Main course of your choice**

Tournedos of Black Angus, potato, olive oil creme, marloeskes onions, red wine gravy (fries)

or

Seabass filet, fregola, carrots, pumpkin, beurre blanc (fries)

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## **Dessert of your choice**

Seasonal dessert

or

Cheese platter, 4 different types of cheese, various garnishes

€ 42,50 p.p.

Allergens information? Ask us.

## **Sushi & sashimi boat**

Assortment of sushi, sashimi & tempura shrimp  
€ 28,50 p.p.

# Sushi

<b>Sushimix (8 pc.)</b>	€ 15,00
crab, tempura & tamago (avocado, salmon & tuna topping)	
<b>Kushimaki (8 pc.)</b>	€ 9,50
kushi shrimp	
<b>MOOD roll (6 pc.)</b>	€ 15,00
salmon, tempura shrimp, cucumber, tobiko & avocado	
<b>Lobster roll (8 pc.)</b>	€ 20,00
lobster, avocado, crab, asparagus & tamago	
<b>Caviar roll (6 pc.)</b>	€ 26,00
Oscietra royal caviar, crab, tempura shrimp, scallop, salmon, tuna	
<b>Fire roll (8pc.)</b>	€ 16,50
kushi shrimp, avocado, tuna, chili pepper	
<b>Strawberry roll (8pc.)</b>	€ 14,50
tempura shrimp, cream cheese, avocado, strawberry and honey	
<b>Mango roll (8 pc.)</b>	€ 14,50
kushi shrimp, mango	
<b>Chicken pesto roll (8 pc.)</b>	€ 15,00
chicken, arugula, avocado & pesto	
<b>Sashimi mix</b>	€ 15,00
salmon & tuna	
<b>Vegetarian sushi roll (8 pc.)</b>	€ 14,00
asparagus, tamago, cucumber & avocado	

## Appetizers

### Asian

<b>Dim Sum mix</b> 3 types steamed Chinese snacks (6 pc.)	€ 9,00
<b>Peking duck spring rolls</b> peanut-hoisin sauce (6 pc.)	€ 9,50
<b>Gyoza</b> chicken dumpling Vietnamese style (6 pc.)	€ 9,50
<b>Tempura shrimps</b> spicy mayonnaise and chili sauce (5 pc.)	€ 12,00
<b>Beef saté</b> sweet ketjap sauce (lightly spicy) (3 pc.)	€ 12,00
<b>Kip saté</b> Corn-fed chicken with saté sauce (3 pc.)	€ 9,00
<b>Peking duck Crêpes</b> cucumber, spring onion and hoisin sauce (2 persons)	€ 24,00
<b>Steamed scallops</b> Garlic and spring onion (2 pc.)	€ 13,50
<b>Tuna tartar</b> chives, avocado and crunchy onions	€ 13,50
<b>Vegetable tempura</b> tempura of vegetables, edamame, atjar (pickled vegetables), mango, fruity sweet and sour sauce	€ 10,00

### Snacks

<b>Edamame beans</b> Soya beans with sea salt	€ 4,50
<b>Kroepoek</b> with saté sauce	€ 4,50

## French

<b>Steak tartar</b>	€ 13,50
Picalilly , curry spices, vegetables, chives	
<b>Beef tataki</b>	€ 15,50
Black angus, truffle dressing, ponzu gel	
<b>Carpaccio 'Mood'</b>	€ 13,50
Truffle cream, pesto, balsamico, parmesan cheese, pine nuts, capers, croutons	
Supplement foie gras curls	€ 5,50
<b>Fried foie gras</b>	€ 18,50
Rhubarb compote, gingerbread	
<b>Fried scallops</b>	€ 13,50
Cauliflower, beurre noisette, truffle foam	
<b>Tuna tataki</b>	€ 15,50
Mushroom stock, mango, red pepper	
<b>Corvina</b>	€ 14,50
Ceviche cooked, corn, avocado, popcorn	

## Oysters

Creuses, 2 oysters minimum order per preparation.

<b>Natural</b>	€ 3,50
lemon, raspberry vinegar, shallot	
<b>Tokyo style</b>	€ 3,50
raw, ponzu, sesame seeds, red peppers, onions	
<b>Steamed</b>	€ 3,50
Black bean sauce, spring onion, garlic	
<b>Grilled</b>	€ 3,50
mozzarella, spinach, garlic, hollandaise sauce	

## Main courses

### Asian

<b>Salmon teriyaki</b>	€ 21,00
Seasonal vegetables and sesame teriyaki sauce	
<b>Black tiger prawns</b>	€ 26,00
Stir fried vegetables, light spicy sauce, cashews and coriander	
<b>Sea bass Asian style</b>	€ 24,00
Stir fried vegetables, lime sauce, ginger, soya sauce and coriander	
<b>Chicken teriyaki</b>	€ 19,00
Seasonal vegetables, sesame teriyaki sauce and fried egg	
<b>Thais curry chicken</b>	€ 19,00
vegetables, coriander and lightly spicy sauce	
<b>Thais curry prawns</b>	€ 26,00
vegetables, coriander and lightly spicy sauce	
<b>Peking Duck</b>	€ 24,00
Seasonal vegetables with hoisin sauce	
<b>Korean Beef</b>	€ 23,00
Seasonal vegetables with lightly spicy sauce	

## French

<b>Lobster grilled (half)</b>	€ 22,00
Tomato, parmesan cheese, seasonal vegetables	
<b>Lobster grilled (whole)</b>	€ 36,00
Tomato, parmesan cheese, seasonal vegetables	
<b>Entrecote big green egg</b>	€ 26,50
Corn, chimichurri, thyme jus	
<b>Tournedos (180 gram)</b>	€ 28,00
Black angus, potato, olive oil creme, marloeskes onions, red wine gravy	
Supplement fried foie gras	€ 7,50
Supplement crispy shortbread	€ 7,50
<b>Brill</b>	€ 24,50
Pata negra ham, saffron risotto, beurre blanc	
<b>Cheese &amp; nut loaf</b>	€ 17,50
Gnocchi, seasonal vegetables	

## Side dishes

<b>French Fries</b>	€ 3,50
<b>White rice</b>	€ 3,50
<b>Nasi</b>	€ 4,50
<b>Noodles</b>	€ 4,50
<b>Stir fried or steamed vegetables</b>	€ 6,50
<b>Mixed salad</b>	€ 6,50
<b>Thais mango salad</b>	€ 8,50
sweet/spicy, avocado, cucumber, quinoa, mango	

## Desserts

<b>Garden delight</b>	€ 10,00
Hazel nut mousse, curd, hazel nut praline, raspberries, white chocolate ice cream	
<b>Coconut</b>	€ 10,00
Pineapple, lime	
<b>Apple &amp; chocolate</b>	€ 10,00
Milk chocolate mousse, various structures of apple	
<b>Chocolate tart (warm)</b>	€ 10,00
Strawberry, caramel, vanilla ice cream	
<b>Scroppino</b>	€ 8,00
Lemon sorbet, prosecco, limoncello, vodka	
<b>Cheese platter</b>	€ 10,00
International cheeses, various garnishes	
<b>Grand dessert for 2 persons to share</b>	€ 25,00
Assortment of various desserts	



