

# MOOD

*by Eveline Wu*

## Bites

<b>Pata Negra</b> – iberico ham (60 grams)	12,50
<b>Sushi taco's</b> – tuna tartar (6 pieces)	18,00
<b>Edamame beans</b> – salted or spicy	5,00
<b>Prawn crackers</b> – peanut sauce	5,00
<b>Bitterballen</b> – French mustard (8 pieces)	8,00
<b>Shrimp croquettes</b> – lobster mayonnaise (6 pieces)	10,00

## Oysters

Creuses, ordered per preparation, from 2 pieces

<b>Naturel</b>	3,50
lemon / shallot	a pieces
<b>Tokyo</b>	3,50
ponzu / red chili pepper / sesame	a pieces
<b>Steamed</b>	3,50
black bean sauce / spring onion	a pieces
<b>Gratinated</b>	3,50
mozzarella / spinach / garlic / hollandaise	a pieces

Please inform our staff if you have any allergies!

## **Sushi and sashimi boat**

**€ 29,50 per person**

sushi / sashimi / tempura shrimp

## **MOOD menu**

3 courses € 42,50

### **Serving of Asian tasters**

gyoza dumpling / springroll / beef nigiri / sashimi / sushi / tempura shrimp

### **Tenderloin carpaccio**

parmigiano reggiano / capers / basil pesto / trufflesauce / aceto

### **Tuna tartar**

avocado parfait / sesame vinaigrette / white radish / carrot

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### **Tournedo (fillet steak)**

port wine sauce / seasonal vegetables

### **Halibut**

lobster couscous / asparagus / beurre blanc

### **Chicken**

teriyaki / chicken thigh / sesame / fried egg

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### **Pannacotta**

strawberry / yoghurt and lavender sorbet / crème suisse / dutch biscuit

### **Cheeseplatter**

selection of 5 cheeses / figcompote / grape

## Sushi

<b>Rainbow roll</b>	15,00
tempura shrimp / avocado / salmon / tuna (8 pieces)	
<b>Kushi maki roll</b>	10,00
breaded shrimps (8 pieces)	
<b>MOOD roll</b>	15,00
salmon / tempura shrimp / fish roe / avocado (6 pieces)	
<b>Lobster roll</b>	20,00
lobster / avocado / crab / asparagus / tamago (8 pieces)	
<b>Vegan roll</b>	15,00
tempura asparagus / cucumber / avocado / spicy vegan mayo (8 pieces)	
<b>Mango roll</b>	15,00
breaded shrimp / mango (8 pieces)	
<b>Fire roll</b>	15,00
breaded shrimp / avocado / tuna / chili pepper (8 pieces)	
<b>Strawberry roll</b>	15,00
breaded shrimps / strawberry / cream cheese / honey (8 pieces)	
<b>Sashimi mix</b>	15,00
salmon /tuna (8 pieces)	
<b>Chicken pesto roll</b>	15,00
aragula / avocado / crispy chicken (8 pieces)	

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## Starters French

<b>Tenderloin carpaccio and tartar</b>	15,50
toast / trufflesauce / olive tapenade	
<b>Langoustine and tuna</b>	18,00
curry / lime / cucumber / ponzu	
<b>Hummus (vegetarian)</b>	12,00
cucumber / tortilla chips / tomato	

## In-between courses French

<b>Quail</b>	18,00
corn / jus de veau	
<b>Foie gras sauté</b>	18,00
red wine sauce / nut crumble / pain de sucre	
<b>Sweetbread</b>	18,00
veal cheek / gnocchi / spinach / duxelles	
<b>Turkish dates with goat cheese</b>	14,00
cloves / honey	
<b>Scallops and oxtail</b>	15,50
caramel epicé / pastry / celery	

## Starters Asian

<b>Dim sum</b> chicken/shrimp (6 pieces)	9,50
<b>Peking duck springrolls</b>	9,50
peanut hoisin sauce (6 pieces)	
<b>Peking duck pancakes</b>	23,50
cucumber / spring onion / hoisin sauce (2 persons)	
<b>Gyoza chicken dumplings</b>	9,50
vietnamese style (6 pieces)	
<b>Tempura shrimp</b>	10,00
spicy mayo / chili sauce (5 pieces)	
<b>Chicken satay</b>	12,50
corn-fed chicken / peanut sauce (halal) (3 pieces)	
<b>Steamed scallops</b>	13,50
garlic / spring onion (2 pieces)	
<b>Tempura vegetables</b>	10,00
groccolini / bell pepper / zucchini	

## Main courses

### French

<b>Tournedo</b> (fillet steak)	29,00
pommes fondant / seared celeriac / port sauce / haricots vert	
<b>Monkfish</b>	25,00
risotto / spinach / lemongrass / bell pepper / bacon	
<b>Veal ribeye</b>	25,00
baby zucchini / taco / veal jus de veau / jalapeño butter	
<b>Half lobster</b>	25,00
fennel / couscous / grapefruit / hollandaise	
<b>Whole lobster</b>	35,00
fennel / couscous / grapefruit / hollandaise	
<b>Risotto</b>	21,00
zucchini / fennel / duxelles / beurre blanc	

## Side dishes

<b>Fries</b>	3,50
<b>White rice</b>	3,50
<b>Fried ride</b>	4,50
<b>Noodles</b>	4,50
<b>Vegetables</b> – steamed or stir-fried	8,50
<b>Thai salad</b> – mango, cucumber, tomato	8,50

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## Main courses Asian

<b>Seabass Asian style</b>	24,00
scallop / lime / ginger / soy / coriander	
<b>Teriyaki salmon</b>	23,00
stir-fried vegetables / sesame teriyaki sauce	
<b>Black tiger shrimps</b>	26,00
stir-fried vegetables / cashewnuts	
<b>Teriyaki chicken</b>	21,00
stir-fried vegetables / sesame teriyaki sauce / fried egg	
<b>Thai chicken curry</b>	21,00
stir-fried vegetables	
<b>Thai shrimp curry</b>	26,00
stir-fried vegetables	
<b>Peking duck</b>	24,00
stir-fried vegetables / hoisin sauce	
<b>Mongolian beef</b>	24,00
stir-fried vegetables / black pepper sauce	

## Desserts

<b>Garden delight</b>	10,00
yoghurt / hazelnut / soft fruit / white chocolate	
<b>Chocolate moelleux</b> (hot)	10,00
sorbet of mango	
<b>Scroppino</b>	10,00
prosecco / limoncello / vodka / lemon sorbet	
<b>Cheese platter</b>	10,00
pierre robert / reypenaar / goat cheese / blue stilton / epoisse	
<b>Grand Dessert</b> (to share for 2 people)	25,00
selection of desserts	

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