



You can select your own two, three or four-course menu!

Two course menu	€ 29,50
Three course menu	€ 36,00
Four course menu	€ 42,50

Chef's menu € 49,50
Our Chef will surprise you with 7 small dishes

This special menu can be accompanied with seven glasses of wine for € 29,50

This menu is available until 21.30 hours

COLD APPETIZERS

Seven Seas cocktail

fried prawns, scallops and mussels served with avocado, cucumber and a curry vinaigrette

Artichoke

rocket salad, Parmesan cheese, poached quail egg and a dressing of nuts and sherry

Salmon

marinated in lime, lemon and vodka with fennel salad and cucumber sour cream

Mille feuille

thinly sliced Bayonne ham with marinated melon, cherry tomatoes and spinach bacon dressing

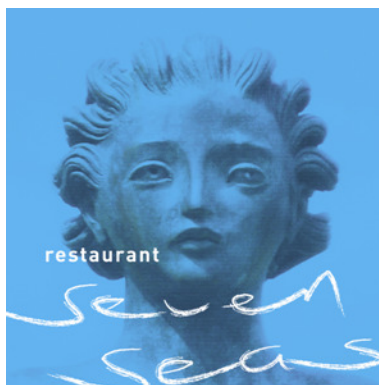
MID COURSE

Cannelloni

eggplant caviar and lobster with a foamy sauce of lobster, saffron and pesto

Cold soup

cucumber, avocado and coriander served with a vegetarian egg roll



MAIN COURSES SEAFOOD

Haddock

served on sour dough bread with a luke warm potato leek salad and a parsley vinaigrette

Fried plaice

risotto of chanterelle, green peas and asparagus served with a gazpacho of spinach

Bouride

selection of various fish and crustaceans served with aioli and croutons

MAIN COURSES MEAT

Grilled beef fillet

luke warm rilette of oxtail and gherkins served with homemade chips and béarnaise sauce

Lamb

roast lamb chop with braised lamb shoulder served with couscous, Provençal vegetables and lamb gravy of basil and tomato

Fried duck breast

sweet-and-sour vegetables and an apricot-white port sauce

MAIN COURSE VEGETARIAN

Cocotte barigoule

grilled Charlotte potato with a gravy of vegetables and chanterelle served with a herb salad

SPECIALTIES OF SEVEN SEAS

Half a dozen oysters

Raw or grated
Supplement € 3.50

Steak tartar

poached egg, truffle mayonnaise
It's possible to order as a starter or as a main course

Sole meunière (± 500 gram)

Served with baked potatoes, spinach, mangetout and carrot
Supplement € 9.50



DESSERTS

Seven Seas dessert

red fruit, lemon cream, meringue and two scoops of home made sorbet ice cream

Poached peach

almond crumble, crème Anglaise and peach-nut ice cream

Bonbon of chocolate

cherry clafoutis and pistachio ice cream

Soufflé

of raspberries served with fresh raspberries and white chocolate ice cream

Cheese assortment

served with nut bread and fig marmalade
(supplement € 2.50)

Beside our wide selection in the wine menu, you can choose a delicious wine selection to accompany your dinner:

Two course menu	€ 15.00
Three course menu	€ 22.50
Four course menu	€ 26.50