

LIDO

G R I L L

STARTERS

Beef Tataki 17.5

Japanese carpaccio | Tenderloin steak | Ponzu sauce
Spring Onions | Oyster mushrooms | Wasabi krupuk

Mussels 10

Fried mussels | Pernod sauce | Garlic | Red pepper

Steak Tartare 14

Pickles | Onions | Capers | Parsley | Egg yolk | Mustard
Mix yourself

King Prawns 13.5

6 pcs. | Catalan | Spicy chili oil | Garlic | Toast

Brisket 12

From the smoker | Beef brisket | Puffed Quinoa
BBQ mayonnaise

Gravad Lax 12.5

Norwegian salmon | Home marinated | Green herbs
Mustard-Dill sauce | Toast

Caesar salade 14.5

Grilled chicken | Romaine lettuce | Nuts | Parmesan
Egg | Anchovy | Bacon 🥓 | Crouton | Caesar dressing

Tasting 16

Selection of our appetizers:
Beef tataki | Mushrooms | Salmon | Brisket

Mushrooms 11 🌿

From the charcoal oven | Mushrooms
Green herbs | Red pepper | Herb butter | Parmesan | Toast

Tartare of beetroot 9 🌿

Red beetroot | Cream of goat cheese | Honey dressing

BREAD 6

Fresh bread | Butter | Aioli | Tapenade

OYSTERS 3.5 | 20

Per 1 or 6 pcs. | Vinaigrette | Lemon



CHEF'S MENU 39.50

Brisket

Chinese pancakes | Brisket | Hoisin sauce
or

Shrimps

Grilled shrimps | Ponzu sauce | Bean spouts
Red pepper | Spring onion
or

Tabouleh Salad 🌿

Tofu | Tomato salsa | coriander | Tomato jam



Pork Tenderloin 🥓

Grilled vegetables | Smoked cheese sauce | Fries
or

Plaice

Grilled plaice fillet | Vadouvan butter sauce | Grilled vegetables | Fries
or

Cauliflower 🌿

Cauliflower steak | Mushrooms | Mushroom sauce
Fries



Cherries

Cherry crumble | Whipped cream | Chocolate ice cream

All dishes can also be ordered separately

Starter 10 | Main 24 | Dessert 8

FROM THE SMOKER

THE BIG Smoker for 2 persons 35 p.p.

± 1 kg | Selection of our specialties from the smoker:
Texas BBQ sausage 🐷 | Brisket Roast | Short Rib
Grilled chicken thigh | Spareribs 🐷 | Pulled pork

Brisket Roast 21

200 grams | Creekstone Farm USA | Smoked overnight
in our smoker | Texas style bbq

Short Rib 21

Beef sparerib | Smoked overnight | 200 gram
No bones

All main courses are served with grilled seasonal
vegetables and one sauce of your choice.
Please choose your side dish.

STEAKS



The Mixed Grill 26

± 350 gram | Bavette steak
Ribeye | Spareribs

Tournedos 29.5

180 gram | Tenderloin steak | Irish beef | Grassfed

Bavette Steak 24

180 gram | South-African beef | Grassfed

Ribeye Steak 26.5

200 gram | Premium steak | South-American

Ribeye Steak - Dry Aged 28.5

200 gram | South-American | Dry aged for 14 days
More intense in taste

Côte de Boeuf for 2 persons 40 p.p.

± 600 grams | Prime Rib steak | Irish beef
Dry Aged for 14 days



ON THE SIDE

Fries 3.5

with mayonnaise

Truffle Cheese Fries 4

Truffle mayonnaise | Parmesan
Spring onions

Dirty Fries 4.5

Bacon 🐷 | Chili mayonnaise
Cheddar | Red onion

Roasted Potatoes 4

Rosemary | Olive oil | Sea salt

Mac & Cheese 3.5

Pasta | Cheese sauce | Chives

Baked Beans 3.5

Texas bbq style baked beans

Corn on the Cob 3.5

Half cob | Butter | Sea salt

SAUCE (Extra 3)

Vadouvan sauce

Pepper sauce

Stroganoff sauce

Smoked cheese sauce

Béarnaise sauce

Salad 3

Coleslaw 3

Fried Onions & Mushrooms 4

FISH

SEA BASS 22.5

Whole sea bass | Grilled
Lemon vinaigrette | Dill | Lemon

Salmon 22

Fillet of salmon | Grilled
Lemon-butter sauce

Catfish 22

Filet | Gebakken
Lemon butter sauce

Scampi 24.5

Black Tigers | Garlic butter
Red pepper | From the
charcoal oven

With head and tail

GRILL & MORE

Sukade 22

Braised veal | Slow cooked overnight | Grilled

Sate 18

Home made | 2 skewers | Chicken thighs | Atjar
Peanut sauce | Krupuk

Pumpkin Ravioli 🍂 18

Roasted pumpkin | Ravioli | Blue Cheese sauce

Do you have an allergy? No problem! Just let us know.
We present one bill per table or group.

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We use organic and fair trade
ingredients as much as possible.

🐷 = Pork 🍃 = Vegetarian



Lido Original Burger 16

180 gram | Dutch MRIJ beef | Bacon 🍖
Cheddar | Tomato | Pickles | Fried onions

Chicken Burger 15

Homemade burger | Cheddar cheese | Little gems
Bacon 🍖 | Curry tartare sauce | Jalapeno
Cornichons | Beer bun

Double Cheese & Bacon 20

Double burger 2x 100 grams | Dutch MRIJ beef
Double Cheddar | Double Bacon 🍖
Tomato | Pickles | Red onion

Veggie Burger 🌱 15

Beet-carrot burger | Brioche bread | Avocado
Harissa mayonnaise | Crispy lettuce

BURGERS & SPARERIBS

Spareribs 25

Half a kg of ribs 🍖! | Choose your flavor:
Jack & Coke Original | Sweet 'n Honey | Hot & Spicy

All Burgers & Spareribs are served with salad.
Please, choose your side dishes

Our ribs are home marinated and grilled in our
charcoal oven.

KIDS MENU

Tomato soup 6

Melon with ham 6

Parma ham | Melon



Steak 12.5*

Bavette | 90 gram | Apple sauce | Corn on the cob

Salmon 12.5*

Salmon filet | 90 gram | Apple sauce | Corn on the cob

Sparerib 🍖 12.5*

1/3 Sparerib | Corn on the cob | Apple sauce

Croquette | Frikandel | Cheese souffle 9.5

Choose from | Apple sauce | Corn on the cob

All dishes are served with fries and mayonnaise

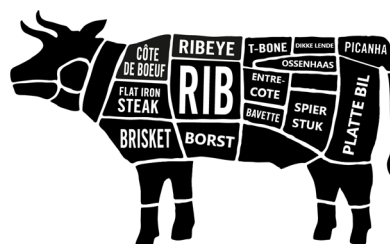


Kids Ice Cream 6

2 scoops of ice cream (strawberry & vanilla) | Whipped cream

Menu 3-course 19.5

(with* +3)



DESSERTS

Dame Blanche 8

Coupe | Vanilla ice cream | Warm chocolate sauce
Whipped cream

Stewed pears 8

Trifle of stewed pears | Cinnamon ice cream

Pineapple Foster 8.5

Caramelized | Malibu | Brown sugar | Vanilla ice cream
Contains alcohol

Cheesecake 8.5

New York Style | Cake batter ice cream | Fruit

Crème brûlée 8

Cream of Tonka beans | Vanilla ice cream

Blondie 8

White brownie | White chocolate mousse
Vanilla ice cream