



TO START WITH

BREAD BOARD | 4
Mini rolls | Tapenade | Aioli

MARINA LOUNGE BREAD BOARD | 7,25
Mini rolls | Olives | Cured ham | Tapenade | Aioli

COLD STARTERS

FRESH OYSTERS | 15
Zealandic | Oysters | Lemon | Cucumber | 6 pieces

SMOKED MACKEREL | 12,50
Waldorf salad | Walnut | Granny Smith

SALMON | 15
Cured | Avocado | Crème fraîche | Balsamic vinegar | Olive oil

CAESAR SALAD | 12,50
Grilled farmhouse poultry | Parmesan cheese | Croutons | Anchovy dressing

THAI BEEF SALAD | 15
Fried beef stripes | Bean sprouts | Crispy onion | Fresh salad | Thai beef dressing

CARPACCIO | 12,50
Thinly sliced beef tenderloin | Rocket | Parmesan cheese | Truffle cream
Supplement duck liver | 5

TABOULEH* | 12,50
Bulgur | Green pepper | Tomato | Mint | Bread

SOUPS

BISQUE D'HOMARD | 13
Shellfish soup | Various types of fish | Rouille

POMODORI SOUP* | 7,25
Homemade | Pomodori tomato

SOUP OF THE DAY | 7,25
Different soup every day

MARINA LOUNGE

HET VEERSE MEER
by Fletcher

WARM STARTERS

OYSTERS | 15,50
Gratinéd | Lemon | Cucumber | 6 pieces

PRAWNS | 17,50
Onion | Garlic | Parsley | Bread | Aioli

COQUILLE | 19,50
Fried | Baby corn | Watercress | Chorizo

SARDINES | 12,50
Roasted | Rocket | Lemon

FISH

COD | 23
Snow crab | Risotto | Crustacean jus

SOLE | 23,50
Fried | Remoulade sauce | Salad | Fries

SEABASS | 23,50
En papillote | Lemon | Dill | Vegetables | Fries

LET'S FISH! | 25,50 p.p.
Tasting of three types of fish | Accompanying sauces | Fries | Potatoes | Salad | From two people

BURGERS

Served with suitable garnish

TUNA BURGER | 17,50
Grilled tuna | Wakame salad | Wasabi mayonnaise

"OLD" BURGER | 16,50
100% beef burger | Brioche bread | Old Amsterdam | Sweet and sour | Tomato chutney

ANGUS BEEF BURGER | 17,50
100% Angus burger | Duck liver | Truffle cream | Red onion

MEAT

BLADE STEAK | 22,50
Slowly cooked | Potato cream | Silver onion | Jerusalem artichoke | Balsamic

STEAK MADAME 160 GRAMS | 23,50
Mushrooms | Seasonal vegetables | Garlic potatoes
Supplement half a lobster | 15

TAME DUCK | 22,50
Stewed green cabbage | Bacon | Dukkah | Gravy

FARMYARD CHICKEN ROULEAU | 19,50
Mushrooms | Jerusalem artichoke | Jus of truffle

LET'S MEAT! | 25,50 p.p.
Tasting of three types of meat | Accompanying sauces | Fries | Potatoes | Salad | From two people

VEGETARIAN

SPRING ROLL* | 16,50
Endive | Pods | Carrot | Homemade chili sauce

PAPPARDELLE* | 16,50
Ricotta | Mushrooms | Spinach | Almond

DESSERTS

CHOCOLATE DREAM | 9
Dark chocolate | Praliné crème | Hazelnut

MARINA LOUNGE SORBET | 9
Sorbet ice | Fresh fruit | Fruits coulis

CARAMEL | 9
Caramel mousse | Poached pear | Cardamom | Almonds

CHEESE SELECTION MARINA LOUNGE | 13
Various types of cheese | Suitable garnish

SPECIALS

PASTA VONGOLE | 20,50
Spaghetti | Tomato | Garlic | Parsley

LOBSTER WHOLE | HALF | 40 | 22,50
Choose from:
Grilled | Fresh salad | Fries
Cooked | Belle veu | Tomato | Boiled egg | Haricots verts | Cocktail sauce

MARINA LOUNGE PLATTER | 46,50 p.p.
Plateau with several kinds of fish
From two people

MENU DU CHEF

*Our chef will prepare a delicious menu for you.
The surprise menu can be ordered per table.*

3-COURSE | 38,50
4-COURSE | 43,50
5-COURSE | 48,50

SHARED DINING

*Unable to decide?
Choose from our 'Shared Dining'!*

SHARED DINING | 38,50
Shared Dining is a new way of eating where small dishes are shared among people, cozy together at the table. In three rounds you receive a tasting of delicious dishes from the land and sea, you finish with a dessert du chef. Being together, having a good conversation and eating together is the main purpose of Shared Dining. Don't you think it looks good, a table full of delicious dishes?!

SIDE DISHES

FRESH FRIES WITH MAYONNAISE | 3,50
GARLIC POTATOES | 4,50
SEASONAL VEGETABLES | 3,50
SIDE SALAD | 3,50

With a nice menu, delicious wines can not be missed. Ask for our wine list or surprise yourself with a beautiful wine arrangement. All our wines are specially selected and are perfect to combine with our dishes.

Do you have certain dietary requirements or allergies? Our kitchen will be happy to know, to ensure your evening is carefree. We work as much as possible with (organic) fresh products.

* Vegetarian

Marina Lounge is located at the most beautiful places by the water. At every location you can enjoy a panoramic view over the water. Enjoy a cozy and luxurious atmosphere at Marina Lounge with the most delicious fish, meat and vegetarian dishes

 SHARE YOUR MARINA LOUNGE EXPERIENCE WITH US!  #LOUNGENBIJFLETCHER

ROSÉ

Fletcher's Cuvée - Rosé

Rich aromas on the nose with red berries and subtle hints of pear. Round, rich in the mouth, with a long finish. Delicious with light meals, salads, sweet-sour dishes or on its own.

Château Cavalier - Cuvée 75 cl

Château Cavalier - Cuvée 150 cl

Robust and fruity cuvée from Provence. Ripe in the mouth with hints of Provençal herbs, pepper and garrigue. Delicious with a fresh salad or white meat.

Glass 4,5
Bottle 26

36,5
70

RED WINES

DuCo Cabernet Sauvignon - Carménère

Ruby color. An intense and fresh sense with the aroma of ripe red fruit and toffee. The flavor of this wine is juicy with a pleasant tannin acid and hints of cherry.



4,75 28

Fletcher's Cuvée - Merlot

Appealing aromas of black berries and plums on the nose. In the mouth, ripe fruit with velvety tannins. A tasty appetiser, or with cold meats or soft cheeses.

4,5 26

Fletcher Cuvée - Cabernet Sauvignon

Characteristic aromas of black fruit with hints of black pepper on the nose. Velvety yet bold, fruity flavour with a subtle presence of wood. Combines well with red or stewed meat or hamburgers.

4,5 26

Château Barreyres - Merlot, Cabernet Sauvignon

Ripe and fresh wine from the Haut-Médoc. 12 months' maturing in oak barrels gives it a hint of wood in the aftertaste. Delicious in combination with game or mature cheeses.

35

Villa Maria - Organic Pinot Noir

Fruity and elegant organic wine from New Zealand's Marlborough wine region. Nicely perfumed and subtle spiciness with vanilla. Delicious in combination with game.

37

Marques de Caceres Excellens - Tempranillo

Robust and round wine from Spain's Rioja wine region. Attractive length and strength are combined with good freshness. Delicious in combination with red meat.

35

Doppio Passo - Primitivo

Robust wine from Italy's Salento wine region. This wine is characterised by the flavour of blackberries, black cherries and plums. Delicious in combination with game and mature cheeses.

29

Château Montlabert 75 cl - Merlot, Cabernet Sauvignon

Château Montlabert 150 cl - Merlot, Cabernet Sauvignon

Fruity wine from France's prestigious Saint-Émilion region, with dark fruit and mahogany aromas. The wine has a velvet-soft aftertaste. Delicious in combination with meat and poultry.

50

105

BUBBELS & CHAMPAGNE

Fletcher's Bubbels

Fletcher's Bubbels 75cl

Fletcher's Bubbels 150cl

Fletcher's Bubbels is a smooth and fruity sparkling wine with a pleasant fizz and fresh finish. These Bubbels are ideal as an appetiser and are suitable for any occasion.

Glass 6,5
Bottle

30

75

Pommery - Brut Royal 20cl

Pommery - Brut Royal 75cl

Pommery - Brut Royal 150cl

Pommery - Brut Royal 300cl

A Brut with delicious scents of white fruit, pear and a hint of grapefruit. You find apple, pear and citrus in the fresh taste. A delicious aperitif.

20

75

140

250

Ask our staff for the extensive selection of champagne.

WHITE WINES

Marina Lounge Chardonnay - Semillion

Light yellow color. The smell of this wine has tones of banana.

The taste of the wine is fresh with a slight sweet sense of tropical fruit.



4,75 28

Fletcher's Cuvée - Sauvignon Blanc

An elegant nose, combining citrus and floral notes. Lively in the mouth, velvety and fresh tartness. Delicious with shell fish, salads with goat's cheese and as an appetiser.

4,5 26

Fletcher's Cuvée - Chardonnay

Pear, apricot and tropical fruit on the nose, followed by floral notes. Fresh tartness in the mouth, characterised by white stone fruit, rounded and rich. Nice with white meat, fish dishes or as an appetiser.

4,5 26

Fletcher's Cuvée - Moelleux

A brilliant pale yellow colour. Tasty, ripe yellow fruit envelops the nose. The taste is crisp and fresh, deliciously sweet. Ideal as an appetiser, with spicy Asian dishes or with ice cream desserts.

4,5 26

Terre de Barolo - Gavi

Elegant and fresh wine from Italy. With good acidities, citrus, and white fruit features.

Delicious as an aperitif or with white poultry.

30

Domaine du Tariquet - Réserve

Wine from France's Gascony with fresh and rich flavours of exotic fruit, citrus, apricot and vanilla. Delicious wine in combination with a light meal.

29

Domaine du Tariquet - Chardonnay tête de Cuvée

Elegant, fresh French wine from Gascony. Pear, peach, apricot and vanilla in flavour from the oak-barrel ageing. Good in combination with fish and dishes with white meat.

39

Château de l'Hyvernière - Sur Lie

Elegant, pure and fresh wine from France's Muscadet region. With a robust, full flavour and a slight sparkle. A delicious combination with seafood dishes.

29

Villa Maria - Organic Sauvignon Blanc

Robust and refined organic wine from New Zealand's Marlborough wine region with a scent of lime, gooseberries, asparagus and boxwood. Nicely dry flavour with balanced acidities. Delicious with fish or a light salad.

35