

## BREAD

We serve our sandwiches until 4 p.m.

<b>Brioche</b> — with 2 beef croquettes	9,50
<b>Brioche</b> — with tuna salad	9,50
<b>Brioche</b> — with smoked salmon	12,50
<b>Brioche</b> — with smoked eel	13,50
<b>Brioche</b> — with Dutch shrimps and cocktail sauce	13,50
<b>Brioche</b> — with goat cheese, honey, tomatoes and pesto	9,50
<b>Tasting of salmon, eel and Dutch shrimps</b>	14,50

## SOUP

Bouillabaisse with rouille and brioche bread	10,50
Creamy lobster pot with Dutch shrimps and brioche bread	12,50

## HIGH BEET ETAGÈRE

(from 2 pers.)

Etagère with smoked salmon and eel, Dutch shrimps, 4 types of fried fish, variation of sauces, brioche bread and butter. 21,50 p.p.

## FRIED DISHES

Served with fries.

<b>Gamba Tempura</b> (5 pieces) — on white cabbage with Japanese mayonnaise, Okonomi and tuna flakes	16,50
<b>Dutch shrimp croquette</b> (118 gr) — Rotterdam beetroot mustard, fried parsley and lemon	7,50
<b>Speciaaltje</b> (codfish) — with ravigotte sauce and lemon	14,50
<b>Kibbeling, the tastiest!</b> (200 gr) fried codfish pieces with ravigotte sauce and lemon	12,50
<b>Mussels</b> (200 gr) — with cocktail sauce	10,50
<b>Fried Mix of 4</b> — Combination of: eel, mussels, butterfly shrimps and shrimp croquette balls. Served with a variation of sauces	14,50

## SALADS

	small	large
<b>Smoked salmon salad</b> — with mesclun, tomatoes, horseradish and toast.	10,50	15,50
<b>Oriental tuna salad</b> — with mesclun, soy beans, wakame, rettich and toast.	10,50	15,50
<b>Spicy gamba salad</b> — with mesclun, tomatoes, fried prawns and toast	10,50	15,50

## STARTERS

<b>Bread with spreads</b>	6,50
<b>Salmon and toast</b> — smoked salmon, horseradish mayo and butter	11,50
<b>Tataki beef</b> — oriental marinated beef, shortly grilled with sesame and Japanese mayonnaise	13,50
<b>Carpaccio</b> — thinly sliced tenderloin, truffle mayonnaise, mesclun and parmesan cheese	12,50
<b>Bruchetta</b> — toasted bread, tomato, basil and olive	10,50
<b>Shrimp cocktail</b> — classic shrimp cocktail with whiskey cocktail sauce and toast	14,50

## POKÉ BOWL

<b>Fish:</b> Udon noodles, wakame, rettich, soybeans, tuna and salmon	16,50
<b>Vega:</b> Udon noodles, wakame, rettich, soybean sesame dressing and ginger	14,50

## SASHIMI

with wakame, wasabi and tomasu soy sauce.

Sashimi of salmon	16,50
Sashimi of tuna	17,50
Mixed sashimi (tuna, salmon and scallop)	19,50

## TATAKI

Seared tuna with wakame, wasabi and tomasu soy sauce.

Tataki mild	18,50
Tataki spicy	19,50

## OYSTERS

	3 pieces	6 pieces
Creuses de Normandie no. 3	8,75	17,50
Gillardeau no. 3	14,75	29,50
Combination	-	22,50

## THE BLACK GOLD

Caviar in gold with blinis and crème fraîche

	10gr	30gr
Caviar Elite Classic Baeri	23,50	58,50
Caviar Elite Royal Asetra	29,50	72,50

## DINER

### PASTA DISHES

<b>Pasta vega</b> — with vegetables and herbs	17,50
<b>Pasta gamba</b> — with a little spice	20,50
<b>Pasta vongole</b> — with tomato and herbs	20,50

### FISH DISHES

Served with fries.

<b>Mussels</b> — prepared in our own way	19,50
<b>Fish &amp; Chips</b> — with ravigotte sauce and pickles	16,50
<b>Fish tacos</b> — with coleslaw and lime mayonnaise	17,50
<b>Gambas pil pil</b> — 10 prawns in spicy oil	20,50
<b>Baked salmon</b> — with a relish of shallots	21,50
<b>Tuna steak</b> — with cashew nuts and antiboise	22,50

### MEAT DISHES

Served with fries.

<b>Chicken burger</b> — crispy buger, served on a brioche bun, lettuce, tomato, sweet-sour onions and truffle mayo	14,50
<b>Pork belly</b> — oriental marinated, crispy fried, smoked sesame, capuchin and maple syrup	19,50
<b>Entrecote</b> — 250 grams, grilled and with herb butter	26,50

### FOR THE KIDS

<b>Kibbeling</b> — codfish pieces with fries and mayonnaise	7,50
<b>Chicken nuggets</b> — with fries and mayonnaise	7,50

### SIDE DISHES

Green salad	3,50
Oriental salad	3,50
Fries with mayonnaise (Zaanse mayo)	3,50

# BEET BITES

## DESSERT BITES

Feel free to take a few!

Chocolate mousse	3,50
Tiramisu	3,50
Crème brûlée	3,50

## BITES COLD

Sashimi salmon — with wakame and ginger	7,5
Sashimi tuna — with wakame and ginger	7,5
Tataki tuna — with tomasu soy and ginger	7,5
Mini shrimp cocktail — Dutch shrimps, cocktail sauce	7,5

## BITES WARM

Cooked mussels — in white wine	7,5
Vongole — seasoned oil and tomato	7,5
Gambas pil pil — in spicy oil	7,5
Calamari & garlic — with lemon and aioli	7,5
Gamba tempura (3 pieces) — with white cabbage, tuna flakes	7,5
Torpedo shrimps (3 pieces) — with fresh lime mayo	7,5

## TOAST MIX

Tasty variation, ideal for sharing.

Plateau with 5 different toasts. Smoked salmon and eel, Dutch shrimps, tuna, tomato salsa	10
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## SNACKS

available until closing time.

Shrimp croquette balls (6 pieces)	7,50
Chicken bites (8 pieces)	7,50
Butterfly shrimps (8 pieces)	7,50
Mix of the above mentioned (12 pieces)	11,50
Marinated olives and smoked almonds	6,50
Beef croquette balls (8 pieces)	7,50
Yakitori chicken (5 pieces)	7,50
Large plate of mixed snacks	19,50



ROTTERDAM

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menu

YOUR FISH  
IS OUR  
COMMAND



ROTTERDAM

POWERED BY

