

OYSTERS

HALF A DOZEN OYSTERS SERVED WITH A RED WINE VINAIGRETTE AND LEMON

FINES DE NORMANDIE NO. 3 Normandië	19
SPÉCIALE GILLARDEAU NO. 4 Marennes Oléron	32
ZEEUWSE PLATTE 5/0 Zeeland	35
BAKED OYSTERS Three oysters 'Spéciale Gillardeau no. 4' with stir-fried spinach and Hollandaise sauce	21
OYSTERS & CAVIAR 3 pieces 'Spéciale Gillardeau no. 4', served with 10 grams of Osietra caviar	35

SUSHI

SIGNATURE ROLLS

ULTIMATE KING CRAB King crab, avocado and yellow curry mayonnaise	26
TEMPURA GAMBA ROLL Inside out roll with king crab, tempura prawns and a slightly spicy sauce	29
CRISPY CHICKEN MAKI Inside out roll with crispy yakitori chicken and mango	24
SURF & TURF ROLL Inside out roll with lobster, king crab, avocado, tenderloin, chimichurri & truffle teriyaki	24

SANDWICHES UNTIL 16:00

SMASHED SALMON AVOCADO Farmers bread with smashed avocado, poached egg and smoked salmon	16
CLUB CHICKEN Grilled chicken, crispy bacon, tomato and egg salad	17
CLUB SALMON Home-smoked Scottish salmon, avocado & salmon salad	19
WRAP GAMBA Prawns, avocado, bacon and slightly spicy sauce	17
TOAST TUNA SALAD Toast with slightly spicy tuna salad	16

SALADS

CAESAR SALADE Classic Caesar salad with bacon, boiled egg and Parmesan cheese	16
WITH FRIED GAMBA'S WITH TUNA TATAKI WITH SMOKED SALMON WITH CHICKEN	+8 +8 +8 +4
CHICKEN AVOCADO SALAD Salad with grilled chicken, avocado, crispy tortilla & cashew	19
BURRATA SALAD (VEGETARIAN) Salad with burrata, tomato, basil & pistachio	19

MAIN COURSES FISH

CATCH OF THE DAY Every day we serve a different 'catch of the day'	DAILY PRICE	BRILL Whole brill, served with fried mushrooms and a truffle Beure Blanc	29
SOLE Three soles baked in butter, served with fries and cucumber salad	29	CLASSIC LOBSTER Boiled or grilled lobster with spinach, Stellendam shrimp, clarified butter and served with French fries	44
TONG Two soles of 250 grams each baked in butter with fries and cucumber salad	36	SEA BASS FILET Fried sea bass filet with zucchini, asparagus, tomato & bouillabaisse sauce	33
GAMBA Peeled prawns with spinach-ricotta raviolis and lobster sauce	30	DORADE FILLET Dorade fillet with fried tomatoes, capers, olives, anchovies and tzatziki	29
SALMON TERIYAKI Salmon served with bean sprouts, bimi, bok choy & truelteriyaki sauce	29	WARM FRUITS DE MER Selection of mussels, vongole, 1/2 lobster, langoustines, crab and prawns	59
TUNA Grilled tuna lettuce with pasta, olive & citrus dressing	34		

FRUITS DE MER

PLATEAU DE FRUITS DE MER Special selection of crustaceans and shellfish including: 1/2 Canadian lobster, langoustines, various shells, oysters and Dutch crab claws	55 p.p.
PLATEAU DE CRUSTACÉS Special selection of shellfish with a 1/2 lobster	55 p.p.
OUR PLATTERS CAN BE SUPPLEMENTED WITH	
KING CRAB LEGS 100 GR	25
1/2 LOBSTER (PER PIECE)	25
OSIETRA CAVIAR 10 GR	30
PRAWNS Unpeeled boiled prawns, served on ice, with a creamy cocktail sauce	19

MAIN COURSES MEAT

THE CATCH BURGERS (MRIJ) Two small burgers with avocado, iceberg lettuce & Bang Bang sauce half lobster supplement	19 +10
LEMON COCOS CHICKEN Chicken with spring onion, cashew and rice	29
TOURNEDOS Tournedos of 200 grams with truffle pasta, fried mushrooms & smoked Hollandaise sauce	38
RIBEYE Ribeye of 300 grams with bellpepper chutney, chimichurri & sweet potato fries	38
CÔTE DE BOEUF (1 KG) 1 kg, with bellpepper chutney, mushrooms, smoked Hollandaise sauce & chimichurri	95

HOT STARTERS

GARLIC OIL PRAWNS Peeled prawns prepared Spanish style	23
MUSSELS AU GRATIN Mussels au gratin with herb butter and old cheese	21
SQUID Fried squid with aioli	19
CRISPY GAMBA'S Tempura shrimps served with lime mayonnaise	22
GYOZA Gyoza filled with chicken, served with crispy chili oil	19
ASIAN RIBS Boneless spare ribs with crunchy salad and lemongrass cream	22
COQUILLES Three pieces of scallops fried with cauliflower cream, truffle Beurre Blanc & chorizo	22
KING CRAB Stir-fried kingcrab, served lukewarm, with a slightly spicy sauce	59

COLD STARTERS

BREAD WITH TAPENADE Catch tapenade and salted butter	9,95
BEEF TACO'S Beef tartare with slightly spicy peanut crunch	19
STELLEN DAM SHRIMPS Crispy rice served with a creamy cocktail sauce	22
TUNA TATARE Raw tuna with avocado cream & ponzu	22
SEA BASS CEVICHE Thinly sliced raw sea bass with mango, padron, coriander and a fresh spicy marinade	23
JAPANESE CATCH Sashimi of tuna and salmon with truffle-garlic soy	23
CATCH COMBINATION Scottish salmon from our own smokehouse, Stellendam shrimps and IJsselmeer eel fillet	25
TOAST SMOKED SALMON Scottish salmon from our own smokehouse with onions, capers and chives	19
WAGYU CARPACCIO Thinly sliced Wagyu beef with truffle mayonnaise and Parmesan cheese	19
PATA NEGRA 100 grams of thinly sliced Iberico ham	21
BEEF TATAKI Lightly seared, thinly sliced beef with oyster garlic sauce	19
PEKING DUCK Crepes with crispy duck, hoisin and cucumber	19

CAVIAR

OYSTERS & CAVIAR 3 pieces 'Spéciale Gillardeau no. 4', served with 10 grams of Osietra caviar	35
SALMON TARTARE & CAVIAR Salmon tartare with egg yolk & ponzu, served with 10 grams of Osietra Caviar	39
CLASSIC CAVIAR 30 grams of osietra caviar, served with smoked salmon, egg & blinis	89

VEGETARIAN DISHES

BURRATA SALAD Salad with burrata, tomato, basil & pistachio	19
VEGGIE RAVIOLI Ravioli with spinach ricotta, mushrooms & truffle cream	19
VEGGIE PUMPKIN SOUP Pumpkin soup with 'Speculaas' croutons	16

SOUP

BISQUE D'HOMARD Creamy lobster soup served with a 1/2 Canadian lobster	24
BOUILLABAISSÉ Richly filled fish soup served with rouille	19
PUMPKIN SOUP Pumpkin soup with speculaas croutons & chorizo option: vegetarian (without chorizo)	16

KIDS

Children can choose from: deep fried white fish, burger, fish fillet or pasta tomato sauce. The children's menus are served with fries and beans. **14**

DESSERT

CHOCO CARAMEL SUNDAE Chocolate mousse with stratiatella ice cream & brownie Maury Mise Tardive Organic 'Pouderoux' Grenache Frankrijk 10	15	CRÈME BRÛLÉE Vanilla crème brûlée prepared in a traditional way Sauternes-Semillon, Sauvignon blanc Muscadelle Frankrijk 12	14
DAME BLANCHE Served in a catchy way with vanilla ice cream and hot chocolate sauces PX Nectar Pedro Ximénez Spanje 10	14	CHOCOLATE LAVA CAKE Lava cake with pistachio ice cream & vanilla sauce Maury Mise Tardive Organic 'Pouderoux' Grenache Frankrijk 10	14
OREO CHEESECAKE Oreo cheesecake with salted caramel ice cream Château de Stony 'Soleil d'Hiver' Muscat Frankrijk 9	14	CHEESE PLATTER Five cheeses from the cheese house Ed Boele, selected by the chef Tawny Port 10yrs Touriga Nacional Portugal 10	17
PORNSTAR MARTINI DESSERT Passion fruit curd with vanilla cream, passion fruit mousse and meringue Sauternes-Semillon, Sauvignon blanc Muscadelle Frankrijk 12	14	BOTTLE DESSERTWINE Moscato d'Asti ca. Del Baio 49 Matusalem Oloroso 30 yrs V.O.R.S. 75	

SIDES

FRITES	5
SWEET POTATO FRIES	5
SPINACH	5
MUSHROOMS	6
PASTA AGLIO OLIO	6