



BY SIMONIS

OYSTERS

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

- FINES DE NORMANDIE NO. 3 19
Normandy
BABY KYS NO. 5 29
Brittany
SPÉCIALE GILLARDEAU NO. 4 32
Marennes Oleron
OYSTERS AND CAVIAR 35
3 pieces 'Spéciale Gillardeau no. 4', served with 10 grams of Osietra caviar
BAKED OYSTERS 21
Three oysters 'Spéciale Gillardeau no. 4' with spinach from the wok and hollandaise sauce

SANDWICHES UNTIL 4:00 PM

- CLUB CHICKEN 17
Grilled chicken fillet, crispy bacon, tomato and egg salad
CLUB SALMON 19
Home-smoked Scottish salmon, a vocado & salmon salad
WRAP PRAWN 17
Prawns, avocado, bacon and slightly spicy sauce
TOAST TUNA SALAD 16
Toast with slightly spicy tuna salad
KATSU CHICKEN SANDWICH 17
Crispy chicken with sesame sauce

SALADS

- CAESAR SALAD 16
Classic Caesar salad with bacon, freshly boiled egg and Parmesan cheese
WITH FRIED PRAWNS +8
WITH TUNA TATAKI +8
WITH SMOKED SALMON +8
WITH CHICKEN +4
SPICY TUNA SALAD 23
Salad with lightly seared tuna, watermelon, tomato and pomegranate
FETA SALAD (VEGAN) 19
Salad with feta, olive, tomato and red onion

SUSHI

SIGNATURE ROLLS

- DRAGON ROLL 27
Inside out roll with fried prawn and avocado
ULTIMATE KING CRAB 26
King crab, avocado and yellow curry mayonnaise
TEMPURA GAMBA ROLL 29
Inside out roll with cucumber, tempura prawns and a slightly spicy sauce
CRISPY CHICKEN MAKI 24
Inside out roll with crispy yakitori chicken and mango

NIGIRI

- CRISPY NIGIRI 24
5 fried nigiri, 3 pieces of tuna and 2 pieces of salmon with a slightly spicy sauce
SALMON NIGIRI 24
5 pieces, torched with truffle-teriyaki sauce
UNAGI FOIE GRAS 24
5 pieces, torched with unagi, foie gras and a sweet soy sauce
CRISPY LOBSTER NIGIRI 21
3 pieces, fried nigiri with avocado and lobster salad

MAKI

- CHEF'S SPECIAL SUSHI DAY PRICE
Every day we serve a sushi roll chosen by the chef
SALMON TORCH ROLL 24
Roasted inside out roll with wasabi mayonnaise and unagi sauce
TUNA VULCANO ROLL 25
Tuna with spicy miso, teriyaki and sesame dressing
HOSOMAKI 13
Choice of tuna, salmon, avocado or cucumber

HOT STARTERS

- PRAWNS IN GARLIC OIL 23
Peeled prawns baked in the Spanish style
MUSSELS GRATIN 21
Mussels gratinated with herb butter and aged cheese
CALAMARI 19
Fried squid with aioli
CRISPY GAMBA'S 23
Tempura prawns with kimchi mayonnaise
GYOZA 19
Gyoza filled with chicken, served with crispy chili oil
ASIAN RIBS 22
Boneless spare ribs with fresh salad and lemongrass cream
SCALLOPS 22
Three pieces of scallops fried with green asparagus and saffron-miso beurre blanc
KING CRAB 59
King crab from the wok, served lukewarm with a slightly spicy sauce

GOLD STARTERS

- BREAD WITH TAPENADE 9.95
Catch tapenade and salted butter
PATA NEGRA 21
100 grams thinly sliced Iberico ham
TOSTADA EEL 21
Toasted tramezzini bread with home-smoked eel lettuce & crème fraîche
TUNA TACO'S 22
Finely chopped tuna with truffle oil
STELLENDAMS SHRIMP 22
Classic cocktail with a creamy cocktail sauce
SALMON TARTARE 22
Raw and smoked salmon tartare with egg-truffle salad
SEA BASS CEVICHE 23
Thinly sliced raw sea bass with lime, apple & coriander
JAPANESE CATCH 23
Tuna and salmon sashimi with truffle-garlic soy
CATCH COMBINATION 25
Home-smoked Scottish salmon, Stellendam shrimps and fillet of IJsselmeer eel
TOAST SMOKED SALMON 19
Home-smoked, hand-cut Scottish salmon with onions, capers and chives
WAGYU CARPACCIO 19
Thinly sliced Wagyu beef with truffle mayonnaise and Parmesan cheese
BEEF TATAKI 19
Lightly seared, thinly sliced beef with oyster garlic sauce
PEKING DUCK 19
Crepes with crispy duck, hoisin and cucumber

SOUP

- BISQUE D'HOMARD 24
Creamy lobster soup served with 1/2 Canadian lobster
BOUILLABAISSSE 19
Richly filled fish soup served with rouille
BELL PEPPER SOUP 16
Bell pepper soup with roasted pepper & cumin (vegan)

KINDEREN

- Children can choose from:
Kibbeling
Hamburger
Piece of white fish
served with fries and beans. 14
Pasta with tomato sauce. 14

MAIN COURSES FISH

- CATCH OF THE DAY DAY PRICE
Every day we serve a 'catch of the day'
SMALL SOLES 29
Three soles fried in butter with fries and cucumber salad
SOLE 38
Two soles of 250 grams each fried in butter with fries and cucumber salad
GAMBA 30
Peeled prawns with spinach-ricotta ravioli and lobster sauce
SEA BASS FILET 33
Fried sea bass fillet with corn, bean sprouts, box onion & kimchi beurre blanc
SEA BREAM FILET 29
Sea bream fillet with puttanesca and fennel
COD TOURNEDOS 29
Lacquered cod fillet with choy sam, crispy shiitake & soy-garlic sauce
CLASSIC LOBSTER 45
Boiled or grilled lobster with spinach, clarified butter and fries
SALMON 29
Salmon served with zucchini, asparagus, artichoke, pepper & bouillabaisse sauce
TUNA 35
Grilled tuna fillet served with eggplant, hoisin sauce, cashew nuts and parsley pesto
WARM FRUITS DE MER 59
Selection of mussels, vongole, 1/2 lobster, langoustines, crab and prawns

FRUITS DE MER

- PLATEAU DE FRUITS DE MER 55 p.p.
Special selection of crustaceans and shellfish including: 1/2 Canadian lobster, langoustines, various shell species, oysters and Dutch crab claws
PLATEAU DE CRUSTACÉS 55 p.p.
Special selection of shellfish with a 1/2 lobster

OPTIONAL WITH THE PLATTERS

- KING CRAB LEGS 100 GR 25
1/2 LOBSTER (PER PIECE) 25
OSIETRA CAVIAR 10 GR 30
PRAWNS ON ICE 19
Unpeeled cooked prawns, served on ice, with a creamy cocktail sauce

CAVIAR

- OYSTERS AND CAVIAR 35
3 pieces 'Spéciale Gillardeau no. 4', served with 10 grams of Osietra caviar
SALMON TARTARE & CAVIAR 39
Tartare of raw and smoked salmon with egg-truffle salad served with 10 grams of Osietra Caviar
CAVIAR CLASSIC 89
30 grams osietra caviar served with smoked salmon, egg & blinis

MAIN COURSES MEAT

- THE CATCH BURGERS (MRIJ) 19
Two small burgers with bacon & truffle mayonnaise
CHICKEN 29
Fried chicken thigh with mushrooms & morel sauce
TENDERLOIN 38
Tenderloin of 200 grams with onion compote, pommes carré & sauce from PX
RIBEYE 38
Ribeye of 350 grams served with roasted vegetables & anticucho sauce
CÔTE DE BOEUF (1 KG) 99
1 kg, served with roasted vegetables & anticucho sauce

VEGETARIAN DISHES

- SALAD FETA 19
Salad with feta, olive, tomato & red onion
VEGETABLE RAVIOLI 19
Ravioli with spinach ricotta, mushrooms & truffle cream
PEPPER SOUP 16
Paprika soup with roasted pepper & cumin

SIDE DISHES

- FRIES 5
SPINACH 5
MUSHROOMS 6
PASTA AGLIO OLIO 6

DESSERT

- STRAWBERRIES ROMANOV 15
Dutch strawberries served with vanilla ice cream, cream, vodka & merengue
DAME BLANCHE 14
Served Catchy style with vanilla ice cream and warm chocolate sauce
PANNA COTTA 14
Panna cotta served with yuzu sorbet & orange
LEMON CHEESECAKE 14
Lemon cheesecake with raspberry-tarragon sorbet
CRÈME BRÛLÉE 14
Vanilla crème brûlée prepared in a traditional way
LAVA CAKE 14
Lava cake served with Snickers ice cream
CHEESE PLATE 17
Five types of cheese from the Ed Boele cheese house, selected by our chef

GLASS OF DESSERT WINE

- Boschendal, Vin D'or 10
Riesling, Chenin Blanc | South Africa
Sauternes-Semillon 12
Sauvignon blanc, Muscadelle | France
PX Nectar 10
Pedro Ximénez | Spain
Tawny Port 10yrs 10
Touriga Nacional | Portugal

BOTTLE OF DESSERT WINE

- Moscato D'asti Approx. Del Baio 49
Muscat | Italy 75cl
Boschendal, Vin D'or 49
Riesling, Chenin Blanc | South Africa 37.5cl
Matusalem Oloroso 30 Yrs 75
Pedro Ximenez, Palomino Fino | Spain 37.5cl
Château Clos L'abeilley 75
Sauternes | France 37.5cl
Château D'yquem 300
Sauternes | France 37.5cl