

## OYSTERS

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

<b>FINES DE NORMANDIE NO. 3</b>	19
Normandië	
<b>SPÉCIALE GILLARDEAU NO. 4</b>	34
Marennes Oléron	
<b>SPÉCIALE GEAY NO. 2</b>	34
Marennes Oléron	
<b>PERLE NOIR NO. 3</b>	34
Bretagne	

## CAVIAR

OUR CAVIAR IS SERVED WITH HOMEMADE SCOTTISH SALMON FILLET, BLINI'S, CRÈME FRAÎCHE AND EGG MIMOSA

<b>OSIETRA CAVIAR</b>	
10 grams	45
30 grams	90
50 grams	150
<b>BAERI CAVIAR</b>	
10 grams	40

## SUSHI

### SIGNATURE ROLLS

<b>ULTIMATE KING CRAB</b>	25
King crab, avocado and yellow curry mayonnaise	
<b>TEMPURA GAMBA ROLL</b>	28
Inside out roll with king crab, tempura prawns and a slightly spicy sauce	
<b>WAGYU SURF &amp; TURF ROLL</b>	28
Inside out shrimp roll with wagyu and aioli chimichurri	
<b>SUSHI COMBINATION</b>	26
Combination of California roll, salmon torch roll and crispy tuna nigiri	
<b>CHEF'S SPECIAL SUSHI</b>	DAILY RATE
Every day we serve a different sushi roll, chosen by our chef	

### NIGIRI

<b>CRISPY NIGIRI</b>	23
5 fried nigiri, 3 pieces tuna and 2 pieces salmon, with a slightly spicy sauce	
<b>SALMON NIGIRI</b>	23
5 pieces, torched with truffle teriyaki sauce	
<b>UNAGI FOIE GRAS</b>	23
5 pieces, torched with unagi, foie gras and a sweet soy sauce	

### MAKI

<b>CALIFORNIA MAKI ROLL</b>	24
Inside out roll with king crab	
<b>SALMON TORCH ROLL</b>	24
Torched inside out roll with wasabi mayonnaise and unagi sauce	
<b>SPICY TUNA MAKI ROLL</b>	25
Spicy tuna roll with garlic, miso and tempura	
<b>CRISPY CHICKEN MAKI</b>	22
Inside out roll with crispy yakitori chicken and mango	
<b>HOSOMAKI</b>	13
To choose from tuna, salmon or cucumber	

## HOT STARTERS

<b>GARLIC OIL PRAWNS</b>	23
Peeled prawns prepared Spanish style	
<b>BAKED OYSTERS</b>	19
Three oysters 'Spéciale Geay no. 2' with stir-fried spinach and Hollandaise sauce	
<b>MUSSELS AU GRATIN</b>	19
Mussels au gratin with herb butter and old cheese	
<b>SQUID</b>	19
Deep fried squid with chili garlic mayonnaise	
<b>CRISPY GAMBA'S</b>	20
Tempura shrimps with jalapeño mayonnaise and lime	
<b>GYOZA</b>	19
Gyoza filled with chicken, served with spicy shrimp oil	
<b>ASIAN RIBS</b>	21
Boneless ribs with crispy garlic	
<b>SARDINES</b>	19
Sardines with tzatziki, tomato, olive oil and red onion	
<b>COQUILLES</b>	20
Two coquilles gratinated with parmesan, asparagus and truffle	
<b>KING CRAB</b>	59
Stir-fried kingcrab, served lukewarm, with a slightly spicy sauce	

## COLD STARTERS

<b>BREAD WITH TAPENADE</b>	8.5
Catch tapenade and salted butter	
<b>TACO'S MACKEREL</b>	19
From our own smokehouse, with corner and crispy jalapeño	
<b>PORK BELLY &amp; KING CRAB</b>	22
Pork belly with king crab, mango salsa and hoisin sauce	
<b>STELLEN DAM SHRIMPS</b>	21
Classic shrimp cocktail with a creamy cocktail sauce	
<b>SALMON &amp; CAVIAR</b>	21
Tartare of smoked and raw salmon with egg salad and Baeri caviar	
<b>TUNA STARTER</b>	22
Marinated tuna dices with tomato vinaigrette and sweet and sour cucumberr	
<b>JAPANESE CATCH</b>	23
Sashimi of tuna, salmon, hamachi and cooked prawns	
<b>CATCH COMBINATION</b>	24
Scottish salmon from our own smokehouse, Stellendam shrimps and IJsselmeer eel fillet	
<b>PEKING EEND</b>	19
Crêpes with crispy duck, hoisin and sweet and sour cucumber	
<b>WAGYU CARPACCIO</b>	19
Thinly sliced Wagyu beef with truffle mayonnaise and Parmesan cheese	
<b>PATA NEGRA</b>	21
100 grams of thinly sliced Iberico ham	
<b>CLASSIC STEAK TARTARE (MRIJ)</b>	19
Beef tartare served classic style	

## SOUP

<b>BISQUE D'HOMARD</b>	24
Creamy lobster soup served with 1/2 Canadian lobster	
<b>BOUILLABAISSÉ</b>	19
Richly filled fish soup served with rouille	
<b>ZUCCHINI SPINACH SOUP (VEGAN)</b>	15
Zucchini spinach soup with vegan cream	

## KIDS

Children can choose from: fried white fish, burger, bitterballen, prawns, fish fillet, crispy chicken or pasta tomato sauce. The children's menus are served with fries and beans. 12.5

## MAIN COURSES FISH

	DAILY RATE		
<b>CATCH OF THE DAY</b> Every day we serve a different 'catch of the day'		<b>COD</b> Zarzuela with cod, langoustine and potatoes	29
<b>SOLE</b> Three small soles, pan-fried in full cream butter, served with fries and a fresh cucumber salad	25	<b>CLASSIC LOBSTER</b> Lobster, boiled or grilled, with spinach, Stellendam shrimps, clarified butter and served with fries	39
<b>TONG</b> Two soles of 250 grams each, pan-fried in full cream butter, served with fries and a fresh cucumber salad	32.5	<b>SEA BASS</b> Sea bass with zucchini, eggplant, chorizo, asparagus and kimchi beurre blanc	32
<b>SPAGHETTI VONGOLE &amp; GAMBA</b> Spaghetti with vongole, shrimps and garlic	26	<b>DORADO</b> Dorado with baked tomatoes, capers, olives and anchovies	28
<b>SALMON</b> Scottish salmon fillet with asparagus and avocado chimichurri	29	<b>HOT FRUITS DE MER</b> Selection of mussels, vongole, 1/2 lobster, langoustines, crab and prawns	55
<b>TUNA</b> Grilled tuna fillet with spinach, miso beurre blanc and a salad of cucumber and bean sprouts	29		

## FRUITS DE MER

<b>PLATEAU DE FRUITS DE MER</b> Special selection of crustaceans and molluscs with amongst others: 1/2 Canadian lobster, langoustines, various shellfish, oysters and Dutch crab claws	55 P.P.
<b>PLATEAU DE CRUSTACÉS</b> Special selection of crustaceans with 1/2 lobster	55 P.P.
<b>OUR PLATTERS CAN BE SUPPLEMENTED WITH</b>	
<b>KING CRAB LEGS 100 GR</b>	25
<b>1/2 LOBSTER (PER PIECE)</b>	25
<b>BAERI KAVIAAR 10 GR</b>	35
<b>1/2 LOBSTER</b> 1/2 lobster served on ice with a homemade cocktail sauce	25
<b>PRAWNS</b> Unpeeled boiled prawns, served on ice, with a creamy cocktail sauce	19

## MAIN COURSES MEAT

<b>THE CATCH BURGERS (MRIJ)</b> Two small burgers with truffle, parmesan and duck liver	19
<b>SESAME CHICKEN</b> Chicken with bok choy, sesame, bean sprouts and honey	25
<b>SURF &amp; TURF</b> Tenderloin steak with langoustine, bimi and a tom yum lobster sauce	39
<b>TENDERLOIN STEAK</b> 200 grams of tenderloin steak with a cream of sweat potato, baked shallot and gravy of port	35
<b>RIBEYE</b> 350 grams of ribeye steak with bimi, padron peppers, candied potatoes and chimichurri	35
<b>CÔTE DE BOEUF (1 KG)</b> 1 kg, with mini bell peppers, padron peppers, candied potatoes, chimichurri and chili garlic mayonnaise	95

## SALADS

<b>CRUNCHY CHICKEN SALAD</b> Salad with crunchy chicken, bean sprouts, cucumber, cashews and sesame dressing	19
<b>CAESAR SALAD</b> Classic Caesar salad with bacon, boiled egg and Parmesan cheese	15
<b>WITH FRIED GAMBA'S</b>	22
<b>WITH SCOTTISH SMOKED SALMON FILLET</b>	20
<b>WITH CHICKEN</b>	19
<b>BURRATA SALAD</b> Burrata with tomato salad, asparagus, avocado and basil	19

## VEGETARIAN MAIN COURSES

<b>BURRATA SALAD</b> Burrata with tomato salad, asparagus, avocado and basil	19
<b>RAVIOLI</b> Ravioli filled with artichoke and pecorino, served with roasted bell pepper sauce, pine nuts and sage	19
<b>TEMPURA VEGETABLES</b> Noodles with tempura vegetables, wasabi cream and unagi sauce	19

## DESSERT

<b>STRAWBERRY ROMANOV</b> Vanilla ice-cream, whipped cream, vodka and merengue	14	<b>BAKED ALASKA</b> Brownie, vanilla cream and merengue	14
<b>OREO MARQUISE</b> Oreo marquise with blood orange sorbet	13	<b>CHOCOLATE LAVA CAKE</b> Lava cake with strawberry ice cream and red fruits	13
<b>CRÈME BRÛLÉE</b> Traditional vanilla crème brûlée	13	<b>CHEESE PLATTER</b> Five cheeses from the cheese house Ed Boele, selected by our chef	16
<b>BANOFFEE</b> Banoffee cheesecake with salty caramel ice cream	13	<b>PLATEAU CATCH GRAND DESSERT</b> Combination of the desserts from our menu	85

## SIDES

<b>FRIES</b>	5
<b>PASTA AIOLI</b>	4.5
<b>SPINACH</b>	4.5
<b>ASPARAGUS</b>	4.5