

OYSTERS

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

FINES DE NORMANDIE NO. 3 19
Normandie

SPÉCIALE GILLARDEAU NO. 4 29
Marennes Oléron

SPÉCIALE GEAY NO. 2 34
Marennes Oléron

PERLE NOIR NO. 3 34
Bretagne

CAVIAR

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

OSIETRA CAVIAR
10 grams 45
30 grams 90
50 grams 150

BAERI CAVIAR 40
10 grams

SUSHI

SIGNATURE ROLLS

ULTIMATE KING CRAB 26
King crab, avocado and yellow curry mayonnaise

TEMPURA GAMBA ROLL 29
Inside out roll with king crab, tempura prawns and a slightly spicy sauce

WAGYU SURF & TURF ROLL 28
Inside out shrimp roll with wagyu and aioli chimichurri

CHEF'S SPECIAL SUSHI DAILY RATE
Every day we serve a different sushi roll, chosen by our chef

NIGIRI

CRISPY NIGIRI 24
5 fried nigiri, 3 pieces tuna and 2 pieces 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

MAKI

CALIFORNIA MAKI ROLL 26
Inside out roll with king crab

SALMON TORCH ROLL 24
Torched inside out roll with wasabi mayonnaise and unagi sauce

SPICY TUNA MAKI ROLL 25
Spicy tuna roll with garlic, miso and tempura

CRISPY CHICKEN MAKI 23
Inside out roll with crispy yakitori chicken and mango

HOSOMAKI 13
To choose from tuna, salmon or cucumber

HOT STARTERS

GARLIC OIL PRAWNS 23
Peeled prawns prepared Spanish style

BAKED OYSTERS 19
Three oysters 'Spéciale Geay no. 2' with stir-fried spinach and Hollandaise sauce

MUSSELS AU GRATIN 20
Mussels au gratin with herb butter and old cheese

CRISPY GAMBA'S 21
Tempura shrimps with jalapeño mayonnaise and lime

GYOZA 19
Gyoza filled with chicken, served with spicy shrimp oil

ASIAN RIBS 21
Boneless ribs with crispy garlic

SARDINES 19
Sardines with tzatziki, tomato, olive oil and red onion

COQUILLES 20
Two coquilles gratinated with parmesan, asparagus and truffle

KING CRAB 59
Stir-fried kingcrab, served lukewarm, with a slightly spicy sauce

COLD STARTERS

BREAD WITH TAPENADE 8.5
Catch tapenade and salted butter

TACO'S MACKEREL 19
From our own smokehouse, with corner and crispy jalapeño

STELLENDAM SHRIMPS 21
Classic shrimp cocktail with a creamy cocktail sauce

SALMON & CAVIAR 21
Tartare of smoked and raw salmon with egg salad and Baeri caviar

TUNA STARTER 22
Marinated tuna dices with tomato vinaigrette and sweet and sour cucumbers

JAPANESE CATCH 23
Sashimi of tuna, salmon, hamachi and cooked prawns

CATCH COMBINATION 24
Scottish salmon from our own smokehouse, Stellendam shrimps and IJsselmeer eel fillet

WAGYU CARPACCIO 19
Thinly sliced Wagyu beef with truffle mayonnaise and Parmesan cheese

PATA NEGRA 21
100 grams of thinly sliced Iberico ham

CLASSIC STEAK TARTARE (MRIJ) 19
Beef tartare served classic style

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

SOUP

BISQUE D'HOMARD 24
Creamy lobster soup served with 1/2 Canadian lobster

BOUILLABAISSÉ 19
Richly filled fish soup served with rouille

ZUCCHINI SPINACH SOUP (VEGAN) 16
Zucchini spinach soup with vegan cream

MAIN COURSES FISH

CATCH OF THE DAY	DAILY RATE	COD	29
Every day we serve a different 'catch of the day'		Zarzuela with cod, langoustine and potatoes	
SMALL SOLES	25	CLASSIC LOBSTER	39
Three small soles, pan-fried in full cream butter, served with fries and a fresh cucumber salad		Lobster, boiled or grilled, with spinach, Stellendam shrimps, clarified butter and served with fries	
SOLE	32.5	SEA BASS	33
Two soles of 250 grams each, pan-fried in full cream butter, served with fries and a fresh cucumber salad		Sea bass with zucchini, eggplant, chorizo, asparagus and kimchi beurre blanc	
MUSSELS	29	DORADO	28
Prepared according to family recipe		Dorado with baked tomatoes, capers, olives and anchovies	
SALMON	29	HOT FRUITS DE MER	55
Scottish salmon fillet with asparagus and avocado chimichurri		Selection of mussels, vongole, 1/2 lobster, langoustines, crab and prawns	
TUNA	31		
Grilled tuna fillet with spinach, miso beurre blanc and a salad of cucumber and bean sprouts			

FRUITS DE MER

PLATEAU DE FRUITS DE MER 55 P.P.

Special selection of crustaceans and molluscs with amongst others: 1/2 Canadian lobster, langoustines, various shellfish, oysters and Dutch crab claws

PLATEAU DE CRUSTACÉS 55 P.P.

Special selection of crustaceans with 1/2 lobster

OUR PLATTERS CAN BE SUPPLEMENTED WITH

KING CRAB LEGS 100 GR 25

1/2 LOBSTER (PER PIECE) 25

BAERI KAVIAAR 10 GR 35

1/2 LOBSTER 25

1/2 lobster served on ice with a homemade cocktail sauce

PRAWNS 19

Unpeeled boiled prawns, served on ice, with a creamy cocktail sauce

MAIN COURSES MEAT

THE CATCH BURGERS (MRIJ) 19

Two small burgers with truffle, parmesan and duck liver

SESAME CHICKEN 27

Chicken with bok choy, sesame, bean sprouts and honey

SURF & TURF 39

Tenderloin steak with langoustine, bimi and a tom yum lobster sauce

TENDERLOIN STEAK 35

200 grams of tenderloin steak with a cream of sweat potato, baked shallot and gravy of port

RIBEYE 35

350 grams of ribeye steak with bimi, padron peppers, candied potatoes and chimichurri

CÔTE DE BOEUF (1 KG) 95

1 kg, with mini bell peppers, padron peppers, candied potatoes, chimichurri and chili garlic mayonnaise

SALADS

CRUNCHY CHICKEN SALAD 19

Salad with crunchy chicken, bean sprouts, cucumber, cashews and sesame dressing

CAESAR SALAD 15

Classic Caesar salad with bacon, boiled egg and Parmesan cheese

WITH FRIED GAMBA'S 22

WITH SCOTTISH SMOKED SALMON FILLET 20

WITH CHICKEN 19

BURRATA SALAD 19

Burrata with tomato salad, asparagus, avocado and basil

DESSERT

STRAWBERRY ROMANOV 15

Vanilla ice-cream, whipped cream, vodka and merengue

OREO MARQUISE 14

Oreo marquise with blood orange sorbet

CRÈME BRÛLÉE 14

Traditional vanilla crème brûlée

BANOFFEE 14

Banoffee cheesecake with salty caramel ice cream

DAME BLANCHE 14

Catchy way served with vanilla ice cream and hot chocola sauce

CHOCOLATE LAVA CAKE 14

Lava cake with strawberry ice cream and red fruits

CHEESE PLATTER 16

Five cheeses from the cheese house Ed Boele, selected by our chef

SIDES

FRIES 5

SPINACH 4.5

ASPARAGUS 4.5