

## OYSTERS

HALF A DOZEN OYSTERS SERVED WITH A RED WINE VINAIGRETTE AND LEMON	
<b>FINES DE NORMANDIE NO. 3</b>	<b>19</b>
Normandy	
<b>SPÉCIALE GILLARDEAU NO. 4</b>	<b>29</b>
Marennes Oléron	
<b>SPÉCIALE GEAY NO. 2</b>	<b>34</b>
Marennes Oléron	
<b>ZEEUWSE PLATTE 6/O</b>	<b>35</b>
Zeeland	

## SANDWICHES UNTIL 16:00

<b>SMASHED SALMON AVOCADO</b>	<b>15</b>
Farmers bread with smashed avocado, poached egg and smoked salmon	
<b>CLUB CHICKEN</b>	<b>16</b>
Grilled chicken, crispy bacon, tomato and egg salad	
<b>CLUB SALMON</b>	<b>16</b>
Smoked salmon, avocado, red onion and salmon salad	
<b>FOCACCIA TONIJSALADE</b>	<b>14</b>
Pizza bread with a slightly spicy tuna salad	
<b>FOCACCIA WAGYU CARPACCIO</b>	<b>19</b>
Pizza bread with thinly sliced Wagyu beef, truffle mayonnaise and Parmesan cheese	

## SALADS

<b>CAESAR SALAD</b>	<b>16</b>
Classic Caesar salad with bacon, boiled egg and Parmesan cheese	
<b>WITH FRIED GAMBA'S</b>	<b>23</b>
<b>WITH SCOTTISH SMOKED SALMON FILLET</b>	<b>21</b>
<b>WITH CHICKEN</b>	<b>19</b>
<b>FETA SALAD</b>	<b>19</b>
Feta with tomato salad, asparagus, avocado and parsley	
<b>PATA NEGRA SALAD</b>	<b>19</b>
Salad with pata negra, tomato, aceto balsamico and Parmesan cheese	

## SUSHI

SIGNATURE ROLLS		NIGIRI		MAKI	
<b>ULTIMATE KING CRAB</b>	<b>26</b>	<b>CRISPY NIGIRI</b>	<b>24</b>	<b>CALIFORNIA MAKI ROLL</b>	<b>26</b>
King crab, avocado and yellow curry mayonnaise		5 fried nigiri, 3 pieces tuna and 2 pieces salmon, with a slightly spicy sauce		Inside out roll with king crab	
<b>TEMPURA GAMBA ROLL</b>	<b>29</b>	<b>SALMON NIGIRI</b>	<b>24</b>	<b>SALMON TORCH ROLL</b>	<b>24</b>
Inside out roll with king crab, tempura prawns and a slightly spicy sauce		5 pieces, torched with truffle teriyaki sauce		Torched inside out roll with wasabi mayonnaise and unagi sauce	
<b>BEEF ROLL</b>	<b>28</b>	<b>UNAGI FOIE GRAS</b>	<b>24</b>	<b>TUNA VULCANO ROLL</b>	<b>25</b>
Inside out beef roll with aioli, sesame and yakitori		5 pieces, torched with unagi, foie gras and a sweet soy sauce		Tuna with spicy miso, teriyaki and sesame dressing	
<b>CHEF'S SPECIAL SUSHI</b>	<b>DAILY RATE</b>			<b>CRISPY CHICKEN MAKI</b>	<b>23</b>
Every day we serve a different sushi roll, chosen by our chef				Inside out roll with crispy yakitori chicken and mango	
				<b>HOSOMAKI</b>	<b>13</b>
				To choose from tuna, salmon or cucumber	

## HOT STARTERS

<b>GARLIC OIL PRAWNS</b>	<b>23</b>
Peeled prawns prepared Spanish style	
<b>BAKED OYSTERS</b>	<b>20</b>
Three oysters 'Spéciale Geay no. 2' with stir-fried spinach and Hollandaise sauce	
<b>MUSSELS AU GRATIN</b>	<b>21</b>
Mussels au gratin with herb butter and old cheese	
<b>SQUID</b>	<b>19</b>
Fried squid with aioli	
<b>CRISPY GAMBA'S</b>	<b>22</b>
Tempura shrimps with smokey gamba mayonnaise	
<b>GYOZA</b>	<b>19</b>
Gyoza filled with chicken, served with unagi and wasabi mayonnaise	
<b>ASIAN RIBS</b>	<b>21</b>
Boneless ribs with crispy garlic	
<b>SCALLOPS</b>	<b>22</b>
Two scallops gratinated with parmesan, asparagus and truffle	
<b>KING CRAB</b>	<b>59</b>
Stir-fried kingcrab, served lukewarm, with a slightly spicy sauce	

## SOUP

<b>BISQUE D'HOMARD</b>	<b>24</b>
Creamy lobster soup served with 1/2 Canadian lobster	
<b>BOUILLABAISSÉ</b>	<b>19</b>
Richly filled fish soup served with rouille	
<b>TRUFFLE SOUP (VEGAN)</b>	<b>16</b>
Celeriac truffle soup with vegetable cream	

## COLD STARTERS

<b>BREAD WITH TAPENADE</b>	<b>9.5</b>
Catch tapenade and salted butter	
<b>MACKEREL TACO'S</b>	<b>19</b>
From our own smokehouse, with bean sprouts, peanuts and sweet & sour cucumber	
<b>STELLEN DAM SHRIMPS</b>	<b>21</b>
Classic shrimp cocktail with a creamy cocktail sauce	
<b>SALMON</b>	<b>21</b>
Salmon dices with pistachio, avocado and orange-vinaigrette	
<b>TUNA TATAKI</b>	<b>22</b>
Torched tuna with wasabi ponzu and spring onion	
<b>JAPANESE CATCH</b>	<b>23</b>
Sashimi of tuna, salmon, hamachi and cooked prawns	
<b>CATCH COMBINATION</b>	<b>24</b>
Scottish salmon from our own smokehouse, Stellendam shrimps and IJsselmeer eel fillet	
<b>WAGYU CARPACCIO</b>	<b>19</b>
Thinly sliced Wagyu beef with truffle mayonnaise and Parmesan cheese	
<b>PATA NEGRA</b>	<b>21</b>
100 grams of thinly sliced Iberico ham	
<b>CLASSIC STEAK TARTARE (MRIJ)</b>	<b>19</b>
Beef tartare served classic style	
<b>TOAST SMOKED SALMON</b>	<b>19</b>
Home smoked and sliced Scottish salmon with onions, capers and chives	
<b>TOAST HOLT KAMP SHRIMP CROQUETTES</b>	<b>15</b>
Two shrimp croquettes with toast and homemade cocktail sauce	

## 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

<b>CATCH OF THE DAY</b>	<b>DAILY RATE</b>	<b>COD</b>	<b>29</b>
Every day we serve a different 'catch of the day'		Cod with parsley root, apple, celery and black garlic beurre blanc	
<b>SOLE</b>	<b>27</b>	<b>CLASSIC LOBSTER</b>	<b>39</b>
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	
<b>TONG</b>	<b>34.5</b>	<b>SEA BASS</b>	<b>33</b>
Two soles of 250 grams each, pan-fried in full cream butter, served with fries and a fresh cucumber salad		Sesame soy lacquered sea bass with bean sprouts, bok choy and cashew nuts	
<b>GAMBA</b>	<b>30</b>	<b>DORADO FILET</b>	<b>29</b>
Peeled prawns with spinach ricotta ravioli and bouillabaise sauce		Dorado fillet with baked tomatoes, capers, olives and tzatziki	
<b>SALMON</b>	<b>29</b>	<b>HOT FRUITS DE MER</b>	<b>55</b>
Scottish salmon fillet with lobster risotto, crayfish and peas		Selection of mussels, vongole, 1/2 lobster, langoustines, crab and prawns	
<b>TUNA</b>	<b>33</b>		
Grilled tuna fillet with noodles, green curry, shiitake and bok choy			

## FRUITS DE MER

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

## CAVIAR

<b>OUR CAVIAR IS SERVED WITH HOMEMADE SCOTTISH SALMON FILLET, BLINI'S, CRÈME FRAÎCHE AND EGG MIMOSA</b>	
<b>OSIETRA CAVIAR</b>	<b>50</b>
10 grams	<b>95</b>
30 grams	<b>175</b>
50 grams	
<b>BAERI CAVIAR</b>	<b>45</b>
10 grams	

## DESSERTS

<b>DAME BLANCHE</b>	<b>14</b>	<b>FIG TARTELETTE</b>	<b>14</b>
Catchy way served with vanilla ice cream and hot chocola sauce		Tartelette with fig compote, verbena, panna cotta and lemon sorbet	
<b>PX Nectar</b>   Pedro Ximénez   Spain   9		<b>Sauternes</b>   Semillon, Sauvignon Blanc, Muscadelle   France   10	
<b>BROWNIE</b>	<b>14</b>	<b>CHOCOLATE LAVA CAKE</b>	<b>14</b>
Brownie with Oreo, cookie dough and hazelnut ice cream		Lava cake with forest fruit sorbet and red fruits	
<b>Maury Mise Tardive Organic 'Pouderoux'</b>   Grenache   France   9		<b>Maury Mise Tardive Organic 'Pouderoux'</b>   Grenache   France   9	
<b>POACHED PEAR</b>	<b>14</b>	<b>CHEESE PLATTER</b>	<b>16</b>
Pear mousse, rumbaba, poached pear and pecan nuts crumble		Five cheeses from the cheese house Ed Boele, selected by our chef	
<b>Château de Stony Muscat de Frontignan 'Soleil d'Hiver'</b>   Muscat   France   9		<b>Tawny Port 10yrs</b>   Touriga Nacional   Portugal   10	
<b>CRÈME BRÛLÉE</b>	<b>14</b>	<b>BOTTLE DESSERT WINE</b>	
Traditional vanilla crème brûlée		<b>Boschendal Vin d'Or 2018</b>   49	
<b>Château de Stony Muscat de Frontignan 'Soleil d'Hiver'</b>   Muscat   France   9		<b>Matusalem Oloroso 30 yrs V.O.R.S.</b>   75	

## MAIN COURSES MEAT

<b>THE CATCH BURGERS (MRIJ)</b>	<b>19</b>
Two small burgers with truffle, parmesan and duck liver	
<b>TRUFFLE CHICKEN</b>	<b>29</b>
Chicken with bok choy, sesame, bean sprouts, truffle teriyaki and rice	
<b>CLASSIC STEAK</b>	<b>33</b>
Butter baked steak with béarnaise sauce and fries	
<b>TOURNEDOS</b>	<b>35</b>
200 grams of tenderloin steak with truffle pasta and king oyster	
<b>RIBEYE</b>	<b>35</b>
350 grams of ribeye steak with salsa verde, roasted vegetables and baby potatoes	
<b>CÔTE DE BOEUF (1 KG)</b>	<b>95</b>
1 kg, with salsa verde, roasted vegetables and baby potatoes	

## VEGETARIAN COURSES

<b>FETA SALAD</b>	<b>19</b>
Feta with tomato salad, asparagus, avocado and parsley	
<b>VEGETABLE EXPLOSION</b>	<b>16</b>
Roasted vegetables, ricotta and hazelnut beurre blanc	
<b>TRUFFLE SOUP (VEGAN)</b>	<b>16</b>
Celeriac truffle soup with vegetable cream	

## SIDES

<b>FRIES</b>	<b>5</b>
<b>SPINACH</b>	<b>5</b>
<b>TRUFFLE PASTA</b>	<b>6</b>
<b>BABY POTATOES</b>	<b>6</b>
<b>MUSHROOMS</b>	<b>5</b>