

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	29
SPÉCIALE GEAY NO. 2 Marennes Oléron	34
JOSEPHINE NO. 4 Portugal	30

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

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
WRAP GAMBA Prawns, avocado, bacon and a slightly spicy sauce	17
PIZZETTE TUNA SALAD Pizzette with a slightly spicy sauce	15
PIZZETTE WAGYU CARPACCIO Pizzette with thinly sliced Wagyu beef, truffle mayonnaise and Parmesan cheese	19

SALADS

CAESAR SALADE Classic Caesar salad with bacon, boiled egg and Parmesan cheese	16
WITH FRIED GAMBA'S	+8
WITH TUNA TATAKI	+8
WITH CHICKEN	+4
FETA SALAD (VEGETARIAN) Feta with tomato salad, asparagus, avocado and parsley	19
SPINACH SALAD (VEGETARIAN) Spinach with tempeh, apple, hazelnut and yuzu	19

NIGIRI

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

SUSHI COMBINATION Combination of tuna nigiri, california maki roll and salmon torch roll	30
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MAKI

CALIFORNIA MAKI ROLL Inside out roll with king crab	26
SALMON TORCH ROLL Torched inside out roll with wasabi mayonnaise and unagi sauce	24
TUNA VULCANO ROLL Tuna with spicy miso, teriyaki and sesame dressing	25
HOSOMAKI Choice of tuna, salmon or cucumber	13

HOT STARTERS

GARLIC OIL PRAWNS Peeled prawns prepared Spanish style	23
BAKED OYSTERS Three oysters 'Spéciale Geay no. 2' with stir-fried spinach and Hollandaise sauce	21
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 kimchi mayonnaise	22
GYOZA Gyoza filled with chicken, served with crispy chili oil	19
SMOKEY BBQ RIBS Boneless spare ribs with cucumber pickles	22
COQUILLES Two scallops gratinated with parmesan, asparagus and truffle	22
KING CRAB Stir-fried kingcrab, served lukewarm, with a slightly spicy sauce	59

SOUP

BISQUE D'HOMARD Creamy lobster soup served with a 1/2 Canadian lobster	24
BOUILLABAISSÉ Richly filled fish soup served with rouille	19
TOMATO-HARISSA SOUP Tomato harissa soup with almond and feta option: vegan (without feta))	16

COLD STARTERS

BREAD WITH TAPENADE Catch tapenade and salted butter	9,95
CHICKEN TACO'S marinated, oven-baked chicken with picco de gallo	19
STELLENDAM SHRIMPS Classic shrimp cocktail with a creamy cocktail sauce	21
TUNA TATAKI Torched tuna with wasabi-ponzu and spring onion	22
SEA BASS CEVICHE Thinly sliced raw sea bass with mango, apple and a 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 GEROOKTE ZALM 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
STEAK TARTAAR (MRIJ) Beef tartare with parmesan, basil and crostini	19
PEKING EEND Pancakes with crispy duck, hoisin and cucumber	19

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

CATCH OF THE DAY Every day we serve a different 'catch of the day'	DAILY PRICE	TURBOT FILLET Turbot fillet with lamb's lettuce, samphire, Dutch shrimps and Champagne beurre blanc	DAILY PRICE
SOLE Three soles baked in butter, served with fries and a fennel salad	27	CLASSIC LOBSTER Boiled or grilled lobster with spinach, Stellendam shrimp, clarified butter and served with French fries	39
TONG Two soles of 250 grams each baked in butter with fries and fennel salad	35	MONKFISH Fried monkfish with ratatouille and saffron beurre blanc	33
GAMBA Peeled prawns with spinach-ricotta raviolis and sage butter	30	DORADE FILLET Dorade fillet with fried tomatoes, capers, olives, anchovies and tzatziki	29
VONGOLE Vongole with pasta aglio olio and arugula	27	WARM FRUITS DE MER Selection of mussels, vongole, 1/2 lobster, langoustines, crab and prawns	55
TUNA Grilled tuna fillet with grilled eggplant, cucumber, bean sprouts, cashew and soy garlic sauce	33		

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
BAERI KAVIAAR 10 GR	35
1/2 KREEFT Served on ice with homemade cocktail sauce	25
PRAWNS Unpeeled boiled prawns, served on ice, with a creamy cocktail sauce	19

MAIN COURSES MEAT

SESAME CHICKEN Chicken with bok choy, sesame, bean sprouts, cucumber and rice	29
OUR MEAT IS SERVED WITH FRIES AND MAYONNAISE	
THE CATCH BURGERS (MRIJ) Two small burgers with truffle and parmesan	19
duck foie gras supplement	+4
TOURNEDOS 200 grams of tenderloin steak with cream of turnip, miso carrots and red wine sauce	36
RIBEYE Ribeye of 350 grams with asparagus and anticucho sauce	38
CÔTE DE BOEUF (1 KG) 1 kg, with asparagus, baby bell pepper, red wine sauce and anticucho sauce	95

CAVIAR

OUR CAVIAR IS SERVED WITH SMOKED SALMON FILLET FROM OUR SMOKEHOUSE, BLINIS, CRÈME FRAÎCHE AND EIMIMOSA

OSIETRA KAVIAAR 10 gram 30 gram 50 gram	50 95 175
BAERI KAVIAAR 10 gram	45

DESSERT

STRAWBERRIES ROMANOV Fresh strawberries with vanilla ice cream, whipped cream, vodka and merengue Château de Stony 'Soleil d'Hiver' Muscat Frankrijk 9	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 cassis sorbet ice cream and red fruit Maury Mise Tardive Organic 'Pouderoux' Grenache Frankrijk 10	14
LEMON CHEESECAKE Lemon cheesecake with yogurt forest fruit ice creams 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
MILLIONAIRES BAR Chocolate bar with pecan, caramel and pecan ice cream Maury Mise Tardive Organic 'Pouderoux' Grenache Frankrijk 10	14	BOTTLE DESSERTWINE Moscato d'Asti ca. Del Baio 49 Matusalem Oloroso 30 yrs V.O.R.S. 75	

SIDES

FRIES	5
SPINACH	5
ZEEUW VEGETABLES	6
PASTA AGLIO OLIO	6