

OYSTERS

HALF DOZEN OYSTERS, SERVED WITH RED WINE VINAIGRETTE & LEMON

FINES DE NORMANDIE NO. 3	22
Normandy	
SPÉCIALE LIMA NO. 3	25
Normandy	
SPÉCIALE GILLARDEAU NO. 4	35
Marennes Oléron	
OYSTERS & CAVIAR	35
Three 'Spéciale Gillardeau no. 4' oysters, served with 10 grams of Osietra caviar	
FRIED OYSTERS	21
Three 'Spéciale Gillardeau no. 4' oysters with wok-fried spinach and Hollandaise sauce	
CHEF'S OYSTERS	21
Three 'Spéciale Gillardeau No. 4' oysters, served raw with garlic, parsley and lemon	

SALADS

CAESAR SALAD	17
Classic Caesar salad with bacon, soft-boiled egg, anchovies, and Parmesan cheese	
WITH FRIED GAMBA'S	+8
WITH TUNA TATAKI	+8
WITH SMOKED SALMON	+8
WITH CHICKEN	+4
BURRATA SALAD	19
Burrata, chopped tomato, crispy almond, fig and balsamic vinegar	
FIG CARPACCIO SALAD	19
Fig carpaccio with feta, arugula and pesto	
FETA SALAD	19
Salad with feta, mixed cherry tomatoes, olive and oregano	

SANDWICHES UNTIL 4 PM

MONDAY TO SATURDAY ONLY

CLUB CHICKEN	19
Grilled chicken breast, crispy bacon, tomato, and egg salad	
CLUB SALMON	19
House-smoked Scottish salmon, avocado, and salmon salad	
PRAWN WRAP	19
Prawns, avocado, bacon, and mildly spicy sauce	
TOAST TUNASALAD	17
Toast with mildly spicy tuna salad	
TOAST SMOKED SALMON	19
House-smoked, hand-cut Scottish salmon served with onions, capers, and chives	
FOCACCIA PATA NEGRA	18
Thinly sliced pata negra with feta, arugula and pesto	

SUSHI

SIGNATURE ROLLS

DRAGON ROLL	28
Inside-out roll with fried prawn and avocado	
ULTIMATE KING CRAB	27
King crab, avocado, and yellow curry mayonnaise	
TEMPURA PRAWN ROLL	29
Inside-out roll with cucumber, tempura prawns, and mildly spicy sauce	
CRISPY CHICKEN MAKI	25
Inside-out roll with crispy yakitori chicken and mango	

NIGIRI

CRISPY NIGIRI	25
5 fried nigiri: 3 pieces of tuna and 2 pieces of salmon with mildly spicy sauce	
CRISPY SALMON NIGIRI	25
5 fried nigiri with salmon, torched with teriyaki mayonnaise	
UNAGI FOIE GRAS	25
5 pieces, torched with unagi, foie gras, and a sweet soy sauce	
TORO NIGIRI	27
5 pieces, Balfegó Bluefin tuna	

MAKI

CHEF'S SPECIAL SUSHI	DAILY PRICE
A daily selection chosen by the chef	
SALMON TORCH ROLL	25
Torched inside-out roll with wasabi mayonnaise and unagi sauce	
TUNA VULCANO ROLL	26
Tuna with spicy miso, teriyaki, and sesame dressing	
HOSOMAKI	13
Choice of tuna, salmon, avocado, or cucumber	

WARM STARTERS

PRAWNS IN GARLIC OIL	23
Peeled prawns, Spanish-style sautéed in garlic oil	
GRATINATED MUSSELS	21
Mussels gratinated with herb butter and aged cheese	
SQUID	19
Fried squid with saffron aioli	
CRISPY GAMBA'S	23
Tempura prawns with kimchi mayonnaise	
GYOZA	19
Chicken-filled gyoza served with crispy chili oil	
ASIAN RIBS	22
Tender boneless spareribs with hoisin, cucumber, bean sprouts, and peanuts	
SCALLOPS	22
Two pieces gratinated with truffle-miso sauce and asparagus	
KING CRAB	65
King crab wok-fried and served warm with a mildly spicy sauce	

COLD STARTERS

BREAD WITH TAPENADE	11
Catch tapenade and salted butter	
TOSTADA WITH EEL	21
Toasted tremezzini bread with house-smoked eel filet and crème fraîche	
PATA NEGRA	21
100 grams of thinly sliced Iberico ham	
TUNA TATAKI	23
Torched tuna coated in sesame, served with sesame dressing and wakame	
STELLENDAM SHRIMP	23
Classic cocktail with creamy cocktail sauce	
SALMON TARTARE	23
Marinated Scottish salmon fillet with tarragon and papadum	
HAMACHI CEVICHE	23
Thinly sliced raw hamachi with mango, basil, macadamia and cucumber	
JAPANESE CATCH	23
Sashimi of tuna and salmon with truffle-garlic soy sauce	
CATCH COMBINATION	26
House-smoked Scottish salmon, Stellendam shrimps, and IJsselmeer eel filet	
TOAST SMOKED SALMON	19
House-smoked, hand-sliced Scottish salmon filet with onions, capers, and chives	
WAGYU CARPACCIO	19
Thinly sliced Wagyu beef with truffle mayonnaise and Parmesan cheese	
TACO STEAK TARTARE (MRI)	20
With avocado cream, kimchi mayo, chili oil and iceberg lettuce	
PEKING DUCK	19
Pancakes with crispy duck, hoisin and cucumber	

SOUP

LOBSTER BISQUE	24
Creamy lobster soup served with 1/2 Canadian lobster	
BOUILLABAISSSE	19
Richly filled fish soup served with rouille	
PAPRIKA SOUP	16
Roasted pepper and tomato soup with harissa	

KIDS

Children can choose from:	14
Battered fish bites, hamburger, or a piece of white fish served with fries and green beans.	
Pasta with tomato sauce	14

MAIN COURSES FISH

CATCH OF THE DAY	DAGPRIJS
Daily 'catch of the day'	
SMALL SOLES	32
Three Dover soles pan-fried in butter, served with fries and cucumber salad	
SOLE	39
Two soles fried in butter, 250 grams each, with fries and cucumber salad	
PRAWNS & LANGOUSTINES	35
Four prawns and four langoustines served with bread	
PASTA VONGOLE	34
Linguine with vongole, garlic and cherry tomato	
CLASSIC LOBSTER	45
Boiled or grilled lobster with spinach, clarified butter, and fries	
SWORDFISH	35
Grilled swordfish with gremolata, anchovy, olive, cherry tomato and fennel salad	
SEA BREAM	33
Grilled dorade with ratatouille and saffron beurre blanc	
SALMON	33
Grilled salmon fillet with avocado chimichurri, zucchini, tomato and artichoke	
TUNA	38
Grilled tuna with truffle teriyaki, choui sum, nameko mushrooms and bean sprouts	
WARM FRUITS DE MER	59
Selection of mussels, vongole, half lobster, langoustines, crab, and prawns	

MAIN COURSES MEAT

CATCH BURGERS (MRI)	22
Two mini burgers with cheddar and bacon	
KOREAN CHICKEN	29
Tender chicken thigh in sweet and spicy Korean BBQ sauce, served with stir-fried vegetables and steamed rice	
TOURNEDOS	39
200-gram tournedos with pepper sauce and sautéed mushrooms	
RIBEYE	43
350-gram ribeye with chimichurri, bimi and Parmesan polenta	
CÔTE DE BOEUF 1 KG (CREEKSTONE USA)	109
Black Angus Côte de Boeuf with chimichurri, pepper sauce and sautéed mushrooms	

VEGETARIAN DISHES

KOREAN CAULIFLOWER	19
Crispy cauliflower in sweet and spicy Korean BBQ sauce, served with stir-fried vegetables and steamed rice	
BURRATA SALAD	19
Burrata, chopped tomato, crispy almond, fig and balsamic vinegar	
FETA SALAD	19
Salad with feta, cherry tomatoes, olive and oregano	

SIDES

FRIES	5
SPINACH	6
PASTA AGLIO E OLIO	7
MUSHROOMS	8
SIDE CAESAR	8
PEPPER SAUCE	4
CHIMICHURRI	4
TRUFFLE MAYONNAISE	3

FRUITS DE MER

PLATEAU DE FRUITS DE MER	55 p.p.
Selection of shellfish and crustaceans including half Canadian lobster, langoustines, shellfish, oysters and Dutch crab claws	
PLATEAU DE CRUSTACÉS	55 p.p.
Selection of crustaceans with half Canadian lobster	
OPTIONAL FOR PLATTERS	
KING CRAB LEGS 100 GRAMS	25
HALF LOBSTER (PER PIECE)	25
OSIETRA CAVIAR 10 GRAMS	25
PRAWNS	19
Unpeeled cooked prawns served on ice with creamy cocktail sauce	

CAVIAR

BURRATA & CAVIAR	35
Burrata on brioche with olive oil and chives, served with 10 grams of Osietra caviar	
BRIOCHE CAVIAR	29
10 grams of Osietra caviar served on brioche with salted butter	
CLASSIC CAVIAR	30 gram 89
Osietra caviar served with 50 gram 150	
smoked salmon, egg, blinis and chips	

DESSERT

WHITE CHOCOLATE CHEESECAKE	15
With red fruit coulis and white chocolate hazelnut crumble	
CRÈME BRÛLÉE	14
Traditional vanilla crème brûlée	
DOLCE PISTACCHIO	15
Pistachio ice cream with caramelized walnuts and extra virgin olive oil	
CRUMBLE & CREAM	14
Chocolate ganache, Bastogne crumble, salted caramel ice cream and marshmallow	
STRAWBERRIES ROMANOV	16
Fresh strawberries with creamy vanilla ice cream, airy whipped cream, a hint of vodka, and crunchy meringue	
DAME BLANCHE	15
Served in a Catchly style with vanilla ice cream and warm chocolate sauce	
CHEESEBOARD	18
Five cheeses selected by the chef	

DESSERT WINE BY GLASS

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 10 Yrs	10
Touriga Nacional Portugal	

DESSERT WINE BOTTLES

Moscato D'asti Ca. Del Baio	55
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	