

*In Vislokaal Kaap  
we use only wild,  
sustainably caught  
or organically  
farmed fish*

# KAAP

## VISLOKAAL

**MENU WEEK**  
08/2019  
February:  
blood orange

### Shellfish etc.

Oysters: Normandy fines claires			
one piece/6 pieces	3,00		15,00
Zeeuwse (Dutch) flat oysters			
one piece/6 pieces	3,50		18,50
3 Normandy & 3 Zeeuwse oysters			18,50
lobster(nth 450) with mayo & cocktail sauce			
	Half lobster	28,25	
	Whole lobster	54,00	
Bulots (Sea snails)			8,75
Wild big shrimps			9,25
Razorclams			9,25
Crab claws with lemon mayonnaise			11,25
Fruits de mer KAAP:			
oysters/bulots/shrimps/crab claws/ cockles/winkles			
	1pers: 25,25		
	2pers: 45,75		
Fruits de mer XXtra-deluxe:			
complete with a half lobster (p.p.) and with nice French fries			
	1pers: 51,00		
	2pers: 89,50		

Or try the version with vegetables:  
fruits-de-terre with aioli !!

### REAL CAPTAIN'S DINNER

Dutch grey shrimps, marinated leek,  
dill and saffron mayonnaise  
Pumpkin soup with Mussel  
Whiting fillet with brandade &  
bisquesaus  
Almond cake with quince  
3 course 35,00 4 course 39,00

### Fish

#### startr

Dutch grey shrimps, marinated leek, dill and saffron mayonnaise	9,25
Pumpkin soup with mussels	7,25

#### startr/main

Thai salad with shrimp, avocado, mungnoodles & Papaya	11,50	19,50
Ceviche of haddock with lime & grapefruit	8,50	16,50
Fritto misto ravigottesauce, dill & spices	11,50	18,75

#### main

Mussels with homemade French fries, mayonnaise or mixed salad	17,50
Whiting fillet with brandade & bisquesaus	21,50

Fish of the day, see blackboard

And for those who prefer to eat meat:  
ask your server

### COCKTAIL

**Rose anise cinnamon  
Gin & prosecco**  
1 for 6.00 2 for 10.00  
Virgin: 1 for 4.50 2 for 8.00

### Vegetarian

startr/main

Pumpkin soup		7,25
with roasted hazelnut		
Thai salad with avocado, mango, mungnoodles & kemiri nuts	10,50	18,50
Tofucurry with brown rice		18,50
Lasagna, buffalo mozzarella, oregano pesto and salted orange	9,50	18,50

**Fruits-de-terre!** 11.50 19.50  
Various roasted / raw vegetables  
with humus, aioli, sheep cheese  
(big with fries)

### CAPTAIN'S DAUGHTER DINNER

Thai salad with avocado, mango,  
mungnoodles & kemiri nuts  
Pumpkin soup with roasted hazelnut  
Tofu curry or lasagna  
Rice pudding with black  
berry sauce  
3 course 33,00 4 course 38,00

### Side dishes

Red and yellow beetroot, red onion and mustard dressing	5,25
Mixed salad with lemon dressing	3,75
French Fries with mayonnaise, both homemade	3,75
Grilled vegetables: parsnip, courgette and aubergine	6,25

### For the KIDS

Shrimp croquettes with fries and lettuce or vegetables	12,00
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# KAAP

## VISLOKAAL

### COCKTAIL

*Rose anise cinnamon*

*Gin & prosecco*

*1 for 6.00 2 for 10.00 Virgin: 1 for 4.50 2 for 8.00*

<u>Wines</u>	Glas	Bottle
<u>Sparkling</u>		
Antech / Blanquette de limoux	5,00	27,00
<u>White</u>		
Entre deux mers/ Ch Lisennes/bio sauvignon semillon muscadelle	3,50	19,50
La Mancha / Biotiful / verdejo bio / 2017	3,75	22,00
Wagram Oostenrijk / Diwald/ grüner veltliner bio /2016	4,50	24,50
PAYS D'Oc/ G. Bertrand /sauvignon / bio 2016	4,75	28,00
PAYS D'Oc/ G. Bertrand / chardonnay / bio 2016	4,50	24,00
Pays d'Oc / Dom. de Begude / chardonnay / lichte houtlagering/bio 2017		28,50
Sancerre / Dom. Les beaux Regards/ sauvignon 2016		32,50
Bourgogne / Chablis / La Jouchère /chardonnay / 2016		42,50
Rhône/ D.Graveirette/Grenache,bourboulenc,rousanne,clairette biodyn	2016	32,50
Normandy cidre		15,00
<u>Red</u>		
Castilla / Escapa / tempranillo / 2014	4,25	22,00
La Mancha / Biotiful / Merlot / 2016		24,50
La vallée du Rhône/Ju de Vie /biodyn / grenache marselan merlot 2015	5,25	28,00
<u>Rosé</u>		
Bordeaux / Château de Lisennes / 7 hectares / Merlot / bio 2014		22,00
Pays d'Oc / Gérard Bertrand / Naturae / Syrah / bio 2017	4,75	26,50
Castilla / merlot / bio / 2017		
<u>Beer</u>		
Gulpener bio	2,50	
Gulpener Korenwolf (white beer)	2,50	
Kaapse Brouwers: Karel American bitter 4,9%, Harry Saison 6,1% or Carrie Strong IPA 6,5%	3,50	
<u>Soft drinks &amp; water</u>		
Bionade (elderberry/ginger-orange/lemon-bergamot)	3,75	
Thomas Henry gingerbeer	3,75	
Apple juice / tomato juice / grapejuice	2,75	
Spa Rood bottle glass/0,75 ltr	2,50	5,00
Soda(Cola, Cola Light, Tonic)	2,75	
<u>Apéritif</u>		
Red port	3,00	
Witte Port	3,00	
10 year old port	4,50	
Sherry dry/medium dry	4,50	
<u>Spirits</u>		
Pernod en Ricard, Campari	4,00	
Ketell jenever, korenwijn	3,50	
Jameson en Jack Daniels	4,50	
Talisker, Laphroag	5,50	
Gin, Wodka & Limoncello	4,00	