

In Vislokaal Kaap  
we use wild or  
biological fish  
☺

# KAAP

## VISLOKAAL

### Shellfish etc.

Oysters: Normandy creuses	one piece/6 pieces	2,75	15,00
½ or a whole lobster (600-650gr) with mayo & cocktail sauce		19,00	29,00
Bulots (Sea snails)		7,50	
Wild big shrimps		9,00	
Razorclams		9,00	
Crab claws with lemon mayonnaise		8,00	
Fruits de mer KAAP: oysters/bulots/shrimps/crab claws/cockles/winkles	1pers: 23,50    2pers: 41,00		
Fruits de mer XXtra-deluxe: complete with a half lobster (p.p.) and with nice French fries	1pers: 39,50    2pers: 72,50		

### Fish of the day

*On the chalk board!*

#### Cocktail

Gin with rose  
and bubbles

5,50    10,00 for 2

### REAL CAPTAIN'S DINNER

Ceviche of cod with lime & grapefruit

Thai mussel-curry-soup with leek

Fish of the day

Curd with blackcurrant

3 course 33,00    4 course 38,00

### Fish etc.

	small	big
Ceviche of cod with lime & grapefruit	7,00	14,00
Thai mussel-curry-soup with leek	8,00	
Artichokes with salad, sheep cheese and mustard dressing	8,50	
Lemon sole with parsnip puree, capers and butter		21,00
Haddock with brandade (smoked cod, potatoes & garlic) and fennel		21,00
Mussels with homemade French fries and mayonnaise		16,50
Tofu curry with rice and vegetables		16,50

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

### Side dishes

Red and yellow beetroot, red onion and mustard dressing	5,00
Mixed salad with lemon dressing	3,50
French Fries with mayonnaise, both homemade	3,50
Grilled vegetables: parsnip, courgette and aubergine with pea hummus	6,00

### Dessert

Three Dutch and French cheeses from Booij Fenix Food Factory <i>Blue farm cheese, goat cheese with orange, sheep cheese</i>	6,00
Chocolate mousse from pure chocolate with orange sauce	5,00
Pandan ricepudding with coconut and blackcurrant sauce	6,00
Curd with blackcurrant sauce and meringue	6,00

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### Wines

Glas Bottle

#### Sparkling

Crémant de Bordeaux - organic 5,00 27,00

#### White

La Mancha / Biotiful / verdejo bio / 2015 3,25 19,50  
 Entre deux mers/ Ch Lisennes /bio sauvignon semillon muscadelle 3,75 21,00  
 Wagram Austria / Diwald / grüner veltliner bio /2016 4,50 24,50  
 Pays d'Oc / Dom. De Begude Le bel ange / chardonnay / fresh / 2016 4,75 26,50  
 Bordeaux/ Ch. Lauduc /sauvignon /2016 28,00  
 Pays d'Oc / Dom. de Begude / chardonnay / light wood / 2015 28,50  
 Sancerre / Dom. Les beaux Regards / sauvignon / 2016 32,50  
 Cher / Dom. Des Cassiers / Pouilly - Fumé / 2016 32,50  
 Chablis / La Jouchère / Chablis / 2015 42,50

#### Rosé

Bordeaux /Merlot 'Nr7' Ch de Lisennes/ biodyn very fresh and fruity 4,00 22,00

#### Red

Castilla / Escapa / tempranillo / 2014 4,00 22,00  
 La Mancha / Biotiful / Merlot / 2016 4,50 24,50  
 La vallée du Rhône/Ju de Vie /biodyn / grenache marselan merlot / 2015 28,00

Dessertwine: Banyuls / Muscat de Saint Jean de Minvervois 4,50

#### Beer

Gulpener bio 2,50  
 Gulpener Korenwolf (white beer) 2,50  
 Kaapse Brouwers: Karel American bitter 4,9%, Bea Black Rye IPA 6.5%,  
 Harry Saison 6,1% or Carrie Strong IPA 6,5% 3,50

#### Soft drinks & water

Bionade (lemon/elderberry/ginger-orange) 3,50  
 Applejuice 2,50  
 Spa Marie Henriette fles 0,75 ltr 3,50  
 Soda(Cola, Cola Light, Tonic) 2,25

#### Apéritif

Red port 3,00  
 10 year old port 4,50

#### Digestive & strong & liqueur

Pernod en Ricard 4,00  
 Grappa, Calvados en Cognac VS 4,50  
 Cognac VSOP en Calvados VSOP 5,50  
 Amaretto 4,00  
 Licor 43 4,00  
 Ketell jenever 3,50  
 Jameson en Jack Daniels 4,50  
 Talisker 5,50  
 Wodka, Gin en Limoncello 4,00