

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

KAAP

VISLOKAAL

MENU WEEK
44/2018

TODAY
BOUCHOT
MUSSELS!!

Shellfish etc.

Oysters: Normandy fines claires	one piece/6 pieces	2,75	15,00
Zeeuwse (Dutch) flat oysters	one piece/6 pieces	3,50	18,00
Three Normandy & three Zeeuwse (Dutch) oysters			18,00
½ or a whole lobster (600-650gr) with mayo & cocktail sauce		27,50	52,50
Bulots (Sea snails)			8,50
Wild big shrimps			9,00
Razorclams			9,00
Crab claws with lemon mayonnaise			11,00
Fruits de mer KAAP: oysters/bulots/shrimps/crab claws/cockles/winkles		1pers: 24,50	2pers: 44,50
Fruits de mer XXtra-deluxe: complete with a half lobster (p.p.) and with nice French fries		1pers: 49,50	2pers: 87,50

AUTUMN COCKTAIL

Pomegranate | Gin
with cinnamon, dried
mandarin and 5 spices.

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

*Fish of the day: see
chalkboard*

REAL CAPTAIN'S DINNER

Ceviche of haddock with lime &
grapefruit

Musselsoup corn and curry

Haddock with brandade & bisquesaus

Almond cake
with apricot chutney

3 course 33,00 4 course 38,00

Fish etc.

	small /	big
Thai salad with shrimp, avocado & papaya (or go vegetarian with kemiri nuts)	11,00 (10,00)	19,00 (18,00)
Ceviche of haddock with lime & grapefruit	7,00	14,00
Musselsoup corn and curry	9,00	
Mussels BOUCHOTS with homemade French fries, mayonnaise and salad		16,50
Fritto misto ravigottesauce, dill & spices	11,00	19,50
Haddock with brandade & bisquesaus		18,50
Grilled sardines		12,00

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

Vegetarian

	small /	big
Thai salad with avocado, mango, mungnoodles & kemiri nuts	10,00	18,00
Artichoke with warm sheep cheese and salad	8,50	
Tofucurry with brown rice		18,00
Lasagna, buffalo mozzarella, oregano pesto and salted orange	9,00	18,00

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

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<u>Wines</u>	Glas	Bottle
Sparkling		
Antech / Blanquette de limoux		5,00 27,00
White		
Entre deux mers/ Ch Lisennes /bio sauvignon semillon muscadelle	3,25	19,50
La Mancha / Biotiful / verdejo bio / 2017	3,75	22,00
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
Pays d' oc/ /sauvignon / g. Bertrand /bio 2016	4,75	28,00
Pays d'Oc / Dom. de Begude / chardonnay / light wood / 2016		28,50
Sancerre / Dom. Les beaux Regards / sauvignon / 2016		32,50
Chablis / La Jouchère / Chardonnay/ oak barrels2016		42,50
Bourgogne / St Romain / fr Buisson / chardonnay/ oak barrels /bio 2015		62,00
Rhône / Domaine de la Graveirette / Grenache Mourvedre / bio / 2016		42,50
Rhône / Château du Pape / Dom. de la Graveirette / Font de Crau / bio		47,50
Normandy cidre		15,00
Red		
Castilla / Escapa / tempranillo / 2014	4,00	22,00
Bordeaux / 7 hectares / Merlot / 2016	4,00	22,00
La Mancha / Biotiful / Merlot / 2016	4,00	24,50
La vallée du Rhône/Ju de Vie /biodyn / grenache marselan merlot / 2015		28,00
Rosé		
Bordeaux / Château de Lisennes / 7 hectares / Merlot / bio 2014	4,00	22,00
Pays d'Oc / Gérard Bertrand / Naturae / Syrah / bio 2017	4,75	26,50
Beer		
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
Soft drinks & water		
Bionade (elderberry/ginger-orange/lemon-bergamot)		3,50
Thomas Henry gingerbeer		3,50
Apple juice / tomato juice / grapejuice		2,50
Spa Rood bottle glass/0,75 ltr		2,50 4,50
Soda(Cola, Cola Light, Tonic)		2,25
San Bitter		2,50
Apéritif		
Red port		3,00
Witte Port		3,00
10 year old port		4,50
Sherry dry/medium dry		4,50
Spirits		
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