

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

# KAAP VISLOKAAL

*MENU WEEK  
01/2019  
winter!  
Mushrooms  
celery etc*

## Shellfish etc.

Oysters: Normandy fines claires			
one piece/6 pieces	3,00	15,50	
Zeeuwse (Dutch) flat oysters			
one piece/6 pieces	3,75	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

"Carpaccio" of marinated celery,  
with salmon- and herring roe

Pumpkin soup with Mussel

Haddock with brandade & bisquesaus

Almond cake with quince

3 course 37,00 4 course 42,00

## Fish

### startr

Marinated organic salmon, celery		
salmon & herring roe, saffron	9,25	
Pumpkin soup with Mussel	9,25	

### startr/main

Thai salad with shrimp, avocado & Papaya	11,50	19,50
Ceviche of haddock with lime & grapefruit	8,25	14,50
Fritto misto ravigottesauce, dill & spices	11,50	19,75

### main

Mussels <b>BOUCHOTS</b> with homemade French fries, mayonnaise and salad	17,50
Haddock with brandade & bisquesaus	21,50

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

## WINTER COCKTAIL

Cider | Pommeau  
with cinnamon, dried  
mandarin and 5 spices.

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	
"Carpaccio" of marinated	9,50
celery, with wild mushrooms	
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

"Carpaccio" of marinated celery,  
with wild mushrooms

Pumpkin soup with roasted hazelnut

Tofu curry or lasagna

Rice pudding with black  
berry sauce

3 course 34,00 4 course 39,00

## 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
with pea hummus	
Stir fried spinach with chanterelles and pied-de-mouton	7,25

# KAAP

## VISLOKAAL

### WINTER COCKTAIL

Cider | Pommeau with cinnamon, dried mandarin and 5 spices.

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	3,25	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
Bourgogne / St Romain / fr Buisson / chardonnay/ houtlagering bio 2015		62,00
Rhône/ D.Graveirette/Grenache,bourboulenc,rousanne,clairette biodyn	2016	32,50
Normandy cidre		15,00
<u>Red</u>		
Castilla / Escapa / tempranillo / 2014	4,00	22,00
Bordeaux / 7 hectares / Merlot / 2016		22,00
La Mancha / Biotiful / Merlot / 2016		24,50
La vallée du Rhône/Ju de Vie /biodyn / grenache marselan merlot / 2015		28,00
<u>Rosé</u>		
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
<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	2,75	5,00
Soda(Cola, Cola Light, Tonic)	2,50	
<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	