

LOCALE KAAP

SMALL DISHES/ STARTERS / GOOD TO SHARE

FISH

Wild big shrimps, tomato-chili sauce	14,25
Asparagus and lightly smokes wild salmon trout, Dressing with walnut oli and raspberries	12,00
Fish soup, rouille, crouton	12,00
Tataki of tuna, miso glazed aubergine	small / main
blood orange reduction, horseradish	16,00/28,00

VEGGIES

Burrata, squash pickle, smoked bell pepper oil tere, salted orange	12,00
Artichoke, gratinated with green herbs, romesco sauce	11,00
Pointed cabbage, onion confit, peccorino pumpkinseed sauce, balsamico syrup	9,00
Beetroot salad, red onion, mustard	8,00
"Kibbeling" (kind of beignet) of cauliflower, Maroccan marinade, harissa mayonnaise	9,50

MEAT

Rillettes of duck, toast and pickles	11,00
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MAINS

Fish of the week:

Ray's wing, almond-white wine sauce, sea lavender fried capers	29,00
Cod filet, caper butter, marinated beets, stewed chicory with orange	26,00

Vegan dish of the week:	19,00
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Spring on your plate: asparagus, young pea puree black glutenous rice tarragon sauce	
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vegan mayo / sauzen suppl. 1,50

SIDES

Mixed salad, delicious dressing	4,00
Fries with mayonnaise	4,75

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SHELL FISH ETC

ALL SHELLS COME FROM LOCAL FISHERMEN!!!

except the Bretagne oysters ☺

Oysters:

Fines claires from Bretagne pc / per 6	3,50 / 19,50
Zeeland oysters pc / per 6	4,50 / 23,50
Mix 3 Zeeland and 3 Bretagne	22,50
Razor clams, green herbs	9,25
Vongole garlic, thyme, white wine	14,00
Cockles, laurier, witte wijn	'''
Wild gamba's , tomato-chili sauce	14,25
Crab claws, lemon mayonnaise	13,00
Bulots - sea snails, lemon mayonnaise	9,00
Langoustines, thyme, lemon mayonnaise	17,50
Lobster half / whole, salad, lemon mayonnaise, cocktail sauce	27,50 / 49,50

FRUITS DE MER KAAP FRUITS DE MER XXL

oysters	oysters
wild gamba's	wild gamba's
crab claws	crab claws
cockles	cockles
bulots	bulots
periwinkles	periwinkles
razor clams	razor clams

AND HALF A LOBSTER

home made lemon mayonnaise, cocktail sauce, en shallot vinegar	home made lemon mayonnaise, cocktail sauce, en shallot vinegar
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1 pers: 31,00

2 pers: 58,00

1 pers: 49,50

2 pers: 91,50

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DESSERT

Four Dutch and French farmers cheeses , chutney	11,00
Yoghurt cheesecake , orange, honey, thyme, sumac	9,00
Dark and white chocolate mousse , marinated Blackberries and black currant and bit of chili	8,00
Fresh sorbet scoop blackberry & black current	3,50
Popsicle - strawberry	3,50

DESSERT WINE

Red:

Banyuls	4,50
Rivesaltes 2002	5,50

White:

Monbazillac , semillon/muscadelle	4,50
Muscat de Barroubio , vin doux naturel	5,00
Gewürztraminer "late harvest"	8,00
Pedro Ximenez	7,00

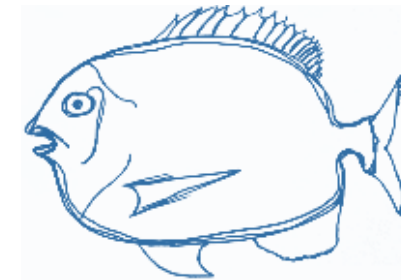
KOFFIE EN THEE

Espresso	2,75
Coffee / espresso macchiato	2,75
Capuccino	3,50
Double espresso	3,75
Koffie verkeerd / latte macchiato	4,25
Iced: coffee / espresso / espresso macchiato / capuccino / dubbele espresso / latte / matcha	4,50
Matcha / matcha latte	4,25
Mintthea / ginger tea	4,00
Thea, organic from Simon Levelt: Darjeeling / earl grey / Sencha / jasmine / verveine / starmix / rooibos / limetree	3,50

DIGESTIVES

Grappa	4,50
Cognac vsop / Armagnac vsop	5,50
Farmers calvados / Laphroag / Talisker	5,50
Limoncello/ Drambuie / Licor 43 / Grand Marnier	4,50

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EVERYTHING HOME MADE & ORGANIC