

LOCALE KAAP

SMALL DISHES/ STARTERS / GOOD TO SHARE

FISH

Ceviche-style marinated haddock , buckthorn orange oil, purple radish	13,00
Tataki of tuna , miso glazed aubergine blood orange reduction, horseradish	small / main 16,00/28,00

VEGGIES

Burrata , grilled yellow beets, smoked paprika oil red basil, salted orange	12,00
Delicious, beautiful coeur du boeuf , herb yoghurt grilled peach	9,00
"Soupe a l'oignon"- stuffed onion with union soup with parmesan. And optional with truffle!!	9,50
3 Colour chard, stir fried, fava humus , pomegranate syrup, sumac	9,50
"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

Bouillabaisse a la Kaap with mullet fish, wild prawn, calamari, shells & prawn bisque with rouille and crouton	32,00
Whole turbot, beurre blanc with wild fennel and a hint of grapefruit Baby potatoes	29,00
Mussels & fries Mussels from Zeeland now at their top!	26,50 23,00
Fish and chips , catch of the day, ravigote	
Game stew with deer, hare and doe mash with carrots	25,00
Artichoke, fried, marinated feta , Tabbouleh, fresh peas, pea sprouts	21,00

vegan mayo / sauzen suppl. 1,50

SIDES

Mixed salad , delicious dressing	4,75
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	11,00
Vongole garlic, thyme, white wine	16,00
Cockles , laurier, witte wijn	12,00
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	19,50
Lobster half / whole , salad, lemon mayonnaise, cocktail sauce	29,50 / 54,50

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	home made
lemon mayonnaise,	lemon mayonnaise,
cocktail sauce,	cocktail sauce,
en shallot vinegar	en shallot vinegar
1 pers: 32,50	1 pers: 55,00
2 pers: 62,50	2 pers: 98,50

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DESSERT

Four Dutch and French farmers cheeses, chutney	13,00
"Eton Mess" strained yogurt, red summer fruits, hibiscus sauce, merengue	8,00
Dark and white chocolate mousse, marinated Blackberries and black currant and bit of chili	9,00
Fresh sorbet scoop strawberry & blackberry	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

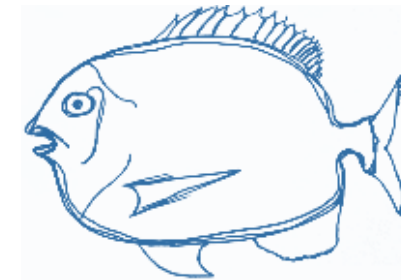
KOFFIE EN THEE

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