

LOCALE KAAP

SMALL DISHES/ STARTERS / GOOD TO SHARE

FISH

Wild salmon trout , pepper berries horsehadish, blood orange, trout eggs	16,00
Ceviche of haddock , red onion, pickled pumpkin lime-passion fruit marinade	12,00
Fish soup with langoustine, rouille and crouton	10,50

VEGGIES

Agrume allerlei, burrata, Tête de Moine blood orange, skomed tomato oil	13,00
Baked chicory , orange, bazhe, pomegranate syrup	9,00
"Kibbeling" (kind of beignet) of cauliflower , Maroccan marinade, harissa mayonnaise	9,50

MAINS

Bouillabaisse a la Kaap with mullet fish, wild prawn, calamari, shells & prawn bisque with rouille and crouton	29,50
Skate wing , caper butter, pickled lemon grilled chicory	29,00
Piece of white fish, dill sauce , roasted roseval potatoes, sand carrots	23,00
Lamb chops, tahini sauce, chermoula , sand carrots	25,00
Roasted aubergine, sheeps feta, salsa verde tahini sauce, lavas	19,00

vegan mayo / sauzen suppl. 1,50

SIDES

Mixed salad, delicious dressing	4,75
Veggies: palmcabbage & brussel sprouts , crème fraiche, parmesan	8,00
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 / 25,00
Mix 3 Zeeland and 3 Bretagne	23,50
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	23,00 / 59,00

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: 35,00
2 pers: 67,50

1 pers: 62,50
2 pers: 105,00

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DESSERT

Four Dutch and French farmers cheeses , chutney	13,00
Shortbread cake with mandarine crème mandarine with vermouth spices	9,00
Dark and white chocolate mousse , marinated Blackberries and bit of chili	9,00
Fresh sorbet scoop blackberries & 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

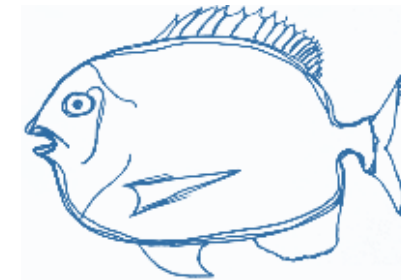
COFFEE AND TEA

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 / double espresso / latte	4,50
Mint tea / ginger tea	4,00
Tea, organic from Simon Levelt: earl grey / jasmine / verveine / starmix / rooibos	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