



# KAAP

seafood & veggies

## APERERO / BITES

|  |       |
|--|-------|
| Sourdough bread, salted butter, wild fennel  | 3,50  |
| Kalamata olives  | 3,50  |
| Flatbread & spreads: muhammara - humus - baba ganoush                                | 11,00 |
| 4 Dutch & Franch farm cheeses, chutney   | 11,00 |
| Warm camembert, nut bread, chutney, cocktail with apple, nut, calvados               | 12,00 |
| "Kibbeling" (kind of beignet) of cauliflower, Moroccan marinade & harissa mayonnaise | 9,50  |
| 5 mussel or goat cheese croquette, home made   | 9,00  |

Until 17.00 or as long as possible

|                              |       |
|------------------------------|-------|
| Mix appetizers vega (2 pers) | 25,00 |
| Mix appetizers fish & vega   | 29,50 |

## Autum COCKTAIL

|   |            |                     |
|---|------------|---------------------|
| Apricot juice, gentian violet bitter from Patrick |            |                     |
| Bojou, mint, lemon, tonic                         |            |                     |
| virgin  | glass 7,50 | per 2 glasses 14,00 |
|   | glass 6,50 | per 2 glasses 12,00 |



## EVERYTHING HOME MADE & ORGANIC

Made by Emmy Walburg & Rob Baris. 30 Years into organic & sustainable food



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ONLY WILD FISH AND ORGANIC VEGGIES

## SMALL DISHES/ STARTERS / GOOD TO SHARE

|  |                          |
|--|--------------------------|
| Fresh calamari fritti, with white union, zucchini & aioli                            | 13,00                    |
| Wild big shrimps, tomato-chili sauce   | 12,25                    |
| "Kibbeling" (kind of beignet) of cauliflower, Moroccan marinade & harissa mayonnaise | 9,50                     |
| Burrata, pickled pumpkin, hazelnut-rye crumble, balsamico syrup, sage                | 11,50                    |
| Wild mushrooms - which ones see blackboard, raddichio, mint, leek oil                | 12,00                    |
| Scallops from La Manche, pumpkin, home made kimchi                                   | 9,50                     |
| Roasted hakkaido pumpkin, muhammara, mustardseed, kale, smoked tomato                | 9,50                     |
| Tataki of tuna, pickled daikon, horse radish, cucumber, green apple, mizuna          | small / main 14,00/28,00 |

## MAINS

|   |       |
|---|-------|
| Zeeland mussels, chips or lettuce   | 23,00 |
| chips and lettuce   | 25,00 |
| Fish of the week:   | 28,00 |
| Gurnard filet in ajo blanco, with chard and lobsterfond   |       |
| Bouillabaisse á la Kaap:  | 32,00 |
| Weever & red gurnard filet, gamba, shells & young potato served in a rich lobster broth, with rouille & crouton |       |
| Vegan dish of the week:   | 19,00 |
| Wild mushrooms - cepes, girolles, trompet de mort, pied mouton - with seller-pea puree, chard, black lentils    |       |



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 Normandy oysters ☺

|   |               |
|---|---------------|
| Oysters: Normandic fines claires                | piece / 6     |
|   | 3,50 / 19,50  |
| Lobster half / whole                            | 26,00 / 47,00 |
| With salad, lemon mayonnaise and cocktail sauce |               |
| Razor clams                                     | 9,25          |
| With green herbs                                |               |
| White clams / vongole (depends on market)       | 13,00         |
| With garlic, thyme, white wine                  |               |
| Wild big shrimps, with tomato-chili sauce       | 12,25         |
| Crab claws, with lemon mayonnaise               | 12,00         |
| Bulots - sea snails with lemon mayonnaise       | 9,00          |

## FRUITS DE MER KAAP

oysters/wild shrimps  
crab claws/clams/bulots  
periwinkles/ razor clams

home made

lemon mayonnaise,  
cocktail sauce,  
en shallot vinegar

1 pers: 31,00  
2 pers: 58,00

## FRUITS DE MER XXL

oysters/wild shrimps  
crab claws/clams/bulots  
periwinkles/ razor clams

AND HALF A LOBSTER

home made

lemon mayonnaise,  
cocktail sauce,  
en shallot vinegar

1 pers: 48,00  
2 pers: 89,50

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## DESSERT

|  |       |
|--|-------|
| Four Dutch and French farmers cheeses<br>with chutney                                    | 11,00 |
| "Camembert de Normandie", warm from the oven,<br>chutney, walnuts, served with camambert | 12,00 |
| Pie of the day   | 6,00  |
| Eton Mess Dutch version, merengue, red fruit   | 8,00  |
| Buckthorn-almond pudding, with merengue and<br>lavender sauce                            | 8,00  |

## 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  | 2,25 |
| Coffee / Espresso macchiato   | 2,75 |
| Capuccino   | 3,00 |
| Double espresso   | 3,75 |
| Koffie verkeerd / latte macchiato   | 3,25 |
| Iced: coffee / espresso /espresso macchiato /<br>cappuccino/ dubbele espresso/latte/<br>espresso machiato | 3,25 |
| Matcha latte, of iced matcha latte  | 3,75 |
| Mintthea / ginger tea   | 4,25 |
| Thea - organic from Simon Levelt  | 3,00 |
| darjeeling/earl grey/sencha/jasmine/<br>verveine /anise-fennel etc /rooibos / limetree                    | 2,75 |

## DIGESTIVES

|   |      |
|---|------|
| Calvados vs /cognac vs / grappa             | 4,50 |
| Cognac vsop /boerencalvados / Armagnac vsop | 5,50 |
| Laphroag / Talisker                         | 5,50 |
| Limoncello/ Drambuie/Licor 43/Grand Marnier | 4,50 |

