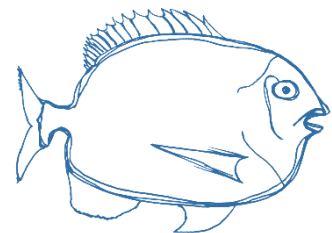


LOCALE KAAP



APERERO / BITES

Sourdough bread, salted butter, wild fennel	3,50
Kalamata olives	3,50
Sourdough bruschetta & spreads: romesco, aioli, tapenade	11,00
4 Dutch & Franch farm cheeses, chutney	11,00
"Camembert de Normandie", warm from the oven, chutney, walnuts, glass of pommeau	12,00
"Kibbeling" (kind of beignet) of cauliflower, Moroccan marinade, harissa mayonnaise	9,50
4 mussel or goat cheese croquettes, home made	9,00
4 shrimp croquettes, home made	11,50
Mix of 6 croquettes	12,50

Until 17.00 or maybe longer if possible

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

WINTER COCKTAIL

Blood orange, chili, wild fennel, anise	
glass 7,50	per 2 glasses 14,00
virgin	glass 6,50
	per 2 glasses 12,00



EVERYTHING HOME MADE & ORGANIC

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



LOCALE KAAP

SMALL DISHES/ STARTERS / GOOD TO SHARE

Fresh calamari fritti, white union, zucchini, aioli	13,50
Wild big shrimps, tomato-chili sauce	14,25
"Kibbeling" (kind of beignet) of cauliflower, Moroccan marinade, harissa mayonnaise	9,50
Marrinated haddock ceviche-style, grapefruit radijs, black current wood oil	11,00
Artichoke, fried, romesco sauce	10,50
mustard caviar, kalamata olive tapenade	
Tataki of tuna, miso glazed eggplant	small / main
blood orange reduction, horseradish	14,00/28,00
Burrata, marinated pumpkin, sumac,	12,00
Smoked bell pepperm oil	
Beets, labneh of sheeppyogurt, radish, raspberry	8,50

MAINS

Fish of the week:	27,00
Skrei cod with smashed young potato, grilled leek, butter gravy	
Whole dorade, for 2, with chermoula,	29,00
Roasted sweet potato, pickled sweet Turkish pepper	
Vegan dish of the week:	19,00
slow roasted leek, fava bean puree, black garlic, furikake, spicy tofu cubes	
vegan mayo / sauzen	suppl. 1,50

SIDES

Mixed salad, delicious dressing	4,00
Stir-fried mangold, sesame sauce and seeds	8,50
pomegranate syrup	
Roasted mixed veggies, like parsnip, cabbage	9,50
beetroot, romesco sauce	
Fries with mayonnaise	4,75

LOCALE KAAP

SHELL FISH ETC

*ALL SHELLS COME FROM LOCAL FISHERMEN!!!
except the Normandy oysters ☺*

Oysters: fines claires from Bretagne	piece / 6	
	3,50 / 19,50	
Zeeland oysters 4-0000	per stuk / per 6	
	4,50 / 25,00	
Lobster half / whole, salad, lemon	26,00 / 47,00	
mayonnaise, cocktail sauce		
Razor clams, green herbs	9,25	
White clams / vongole (depends on market),	13,00	
garlic, thyme, white wine		
Wild big shrimps, tomato-chili sauce	14,25	
Crab claws, lemon mayonnaise	13,00	
Bulots - sea snails, 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

LOCALE KAAP

DESSERT

Four Dutch and French farmers cheeses, chutney	11,00
"Camembert de Normandie", warm from the oven,	12,00
chutney, walnuts, glass of pommeau	
Portokalopita Greek blood orange cake, white choco	8,00
mousse	
Eton Mess - Dutch version, merengue, red fruit	8,00
Pear popsicle	2,50

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

DIGESTIVES

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