

LOCALE KAAP

SMALL DISHES/ STARTERS / GOOD TO SHARE

FISH

Artichoke hearts, home preserved in olive oil, anchovies, romesco, mustard seeds	9,00
Wild big shrimps, tomato-chili sauce	14,25
Calamari fritti, aioli	12,00
Wild salmon trout, briefly smoked, watercress, radish pickle, mascarpone crème, trouteggs, brioche	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

Chicory, baked in potato skin, tarragon and pickled orange	9,50
Warm Mont d'or cheese, pear, toast, onion confit	12,00
Flowersprouts, Jerusalem artichoke, pecorino and balsamic syrup	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:	
Skreij filet, caper butter, marinated beets, stewed chicory with orange	26,00
'Bouillabaise' à la kaap, gurnard, cod, gamba, Rouget, calamaris and shellfish in fish&shrimpbisque, rouille and crouton	32,00
Vegan dish of the week:	
Stuffed tofu, vegetable-shitake filling, amsoi black glutenous rice, sesame sauce, pickled radish- coriander topping	19,00
vegan mayo / sauzen suppl. 1,50	

SIDES

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

LOCALE KAAP

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	15,50
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	home made
lemon mayonnaise,	lemon mayonnaise,
cocktail sauce,	cocktail sauce,
en shallot vinegar	en shallot vinegar
1 pers: 31,00	1 pers: 49,50
2 pers: 58,00	2 pers: 91,50

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DESSERT

Four Dutch and French farmers cheeses , chutney	11,00
Financier cake , poached pear and anise marinated blackberry sauce	9,00
Dark and white chocolate mousse , marinated blackberries with tarragon and bit of chili	8,00
Fresh sorbet scoop 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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COCKTAILS MOCKTAILS APERITIVE

Cocktail

Pastis- ginger -lime - gin
Apple - spruce - calavados - cider - pepper

Mocktail

"Vermouth" spritz - tangerine
"Pastis" - ginger - lime - tonic

Bubbels

Blanquette de limoux

glass 8,50 per 2p 16,00
virgin: glass 7,50 per 2p 14,00

APERO SNACKS

Nuts	4,00
Olivs	4,00
Chips van Bram Ladage	3,00
Cheeses , bread, chutney	10,00
Sourdough bread , butter, salt with wild fennel	4,40
Bread with 3 spreads	9,00
Just spreads	5,00
Fries, mayo	4,75
Home made croquette:	
4 small goat cheese croquette	9,50
4 small shrimp croquette	11,50
mix 2 goat 2 shrimp	10,50

Untill 17.00 or later if possible

Mix apero vega	25,00
Mix apero hapjes fish & vega	29,50

EVERYTHING HOME MADE & ORGANIC

