

# KAAP

seafood & veggies

IN VISLOKAAL KAAP WE USE ONLY WILD, SUSTAINABLY CAUGHT OR ORGANICALLY GROWN FISH

(THIS IS AN EXAMPLE OF OUR MENU)

## FISH DISHES STARTER MAIN STARTER / MAIN

GREEN ASPARAGUS WITH MARINATED ORGANIC SALMON AND LEMON MAYONNAISE - 9,25  
COLD SOUP "CATALUNYA" WITH YELLOW PEPPER, EGG & ANCHOVIES - 8,50  
THAI SALAD WITH SHRIMP, AVOCADO, MUNGNODDLES & PAPAYA - 11,50 / 19,50  
CEVICHE OF HADDOCK WITH LIME & GRAPEFRUIT - 8,50 / 16,50  
FRITTO MISTO RAVIGOTTE SAUCE, DILL & SPICES - 11,50 / 18,75  
MUSSELS WITH HOMEMADE FRENCH FRIES, MAYONNAISE OR MIXED SALAD - 17,50  
COD WITH MUSTARD SAUCE, ROUGH MESH OF POTATO AND PUMPKIN - 18,50  
BONITO, SOBA NOODLES, SHANGHAI PAKCHOI AND SOY SESAME DRESSING - 21,00  
OYSTERS (NORMANDY FINES CLAIRES) ONE PIECE / 6 PIECES - 3,00 / 16,00  
BULOTS (SEA SNAILS) - 9,25  
WILD TIGER SHRIMPS - 9,25  
RAZORCLAMS - 9,25  
CRAB CLAWS WITH LEMON MAYONNAISE - 11,25  
COCKLES - 9,00  
BOWL OF MUSSELS - 6,25

## FRUITS DE MER KAAP:

OYSTERS/BULOTS/SHRIMPS/CRAB CLAWS/COCKLES/WINKLES - 1PERS 24,50 / 2PERS 47,50

## FRUITS DE MER XXTRA-DELUXE:

COMPLETE WITH A HALF LOBSTER (P.P.) AND WITH NICE FRENCH FRIES - 1PERS 47,00 / 2PERS 89,50

## FOR THE KIDS

SHRIMP CROQUETTES WITH FRIES AND LETTUCE OR VEGETABLES - 11,25

## VEGETARIAN STARTER / MAIN

GREEN ASPARAGUS WITH SOFT EGG AND HERBS MAYONNAISE - 8,50  
COLD SOUP "CATALUNYA" WITH YELLOW PEPPERS, EGG & SEAWEED - 7,25  
THAI SALAD WITH AVOCADO, MANGO, MUNGNODDLES & KEMIRI NUTS - 10,50 / 18,50  
MA PO TOFU WITH BROWN RICE FROM CAMARGUE - 18,50  
LASAGNA, BUFFALO MOZZARELLA, OREGANO PESTO AND SALTED ORANGE - 9,50 / 18,50  
WEEKLY SPECIAL: MARINATED WATERMELON, FETA, BLACK OLIVES, THYME OIL - 8,50

(SEE THE OTHER SIDE FOR MENU'S, SIDE DISHES AND DRINKS)

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## HOT SUMMERCAPTAIN'S DINNER

GREEN ASPARAGUS WITH MARINATED ORGANIC SALMON AND LEMON MAYONNAISE  
COLD SOUP "CATALUNYA" WITH YELLOW PEPPERS, EGG & ANCHOVIES  
COD WITH MUSTARD SAUCE, ROUGH MESH OF POTATO AND PUMPKIN  
SUPER FRESH SORBET OF SUMMER FRUIT  
(3 COURSE 35,00 4 COURSE 39,00)

## CAPTAIN'S DAUGHTER DINNER

GREEN ASPARAGUS WITH SOFT EGG AND HERB MAYONNAISE  
COLD SOUP "CATALUNYA" WITH YELLOW PEPPERS, EGG & SEAWEED  
SUPER FRESH SORBET OF SUMMER FRUIT  
(3 COURSE 33,00 4 COURSE 38,00)

## SIDE DISHES

RED AND YELLOW BEETROOT, RED ONION AND MUSTARD DRESSING 5,25  
MIXED SALAD WITH LEMON DRESSING 3,75  
FRENCH FRIES WITH MAYONNAISE, BOTH HOMEMADE 3,75  
GRILLED VEGETABLES: PARSNIP, COURGETTE, BELL PEPPER, HUMUS OF GREEN PEAS 6,25  
MARINATED FENNEL WITH ORANGE AND SEA LETTUCE 5,50

## COCKTAILS

RHUBARB-ROSE-GIN-VANILLA  
GINGER-PEPPER-VODKA-ORANGE  
(1 FOR 7,50 2 FOR 13,00)  
(VIRGIN: 1 FOR 5,50 2 FOR 10,00)

(SEE THE OTHER SIDE FOR FISH & VEGETARIAN DISHES)