

KAAP

seafood & veggies

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

TIME FOR: BOUCHOTMUSSELS!

(THIS IS AN EXAMPLE OF OUR MENU)

FISH DISHES STARTER / MAIN

- COLD SOUP "CATALUNYA" WITH YELLOW PEPPER, EGG & ANCHOVIES - 8,50
- THAI SALAD WITH SHRIMP, AVOCADO, MUNGNODDLES & PEANUTS, MANGO - 11,50 / 19,50
- ROASTED MACKEREL, SALAD WITH HOME MADE KIMCHI AND CUCUMBER - 8,50 / 16,50
- FRITTO MISTO RAVIGOTTE SAUCE, DILL & VADOUVAN - 11,50 / 18,75
- CALAMARI FRITTI - 9,00
- MUSSELS WITH HOMEMADE FRENCH FRIES, MAYONNAISE OR MIXED SALAD - 17,50
- WHOLE DORADE WITH CHERMOULA AND ROASTED VEGETABLES - 21,00
- COD WITH MUSTARD SAUCE, PUMPKIN, PURSLANE - 18,50

SHELLFISH

- OYSTERS (NORMANDY FINES CLAIRES) - ONE PIECE 3,00 / 6 PIECES 16,00
- LOBSTER (WHOLE APPROX 450 GR) WITH MAYO & COCKTAIL SAUCE - HALF LOBSTER 24,50 / WHOLE LOBSTER 48,00
- BULOTS (SEA SNAILS) - 9,25
- WILD TIGER SHRIMPS - 9,25
- RAZORCLAMS - 9,25
- CRAB CLAWS WITH LEMON MAYONNAISE - 11,25
- VONGOLE - 9,00
- BOWL OF MUSSELS - 6,25

FRUITS DE MER KAAP:

- OYSTERS / BULOTS / SHRIMPS / CRAB CLAWS / VONGOLE / WINKLES - 1PERS 27,00 / 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

- CHANTARELLES WITH CELERY ROOT, BELL PEPPER SAUS - 8,50
- COLD SOUP "CATALUNYA" WITH YELLOW PEPPERS, EGG & SEAWEED - 7,25
- THAI SALAD WITH AVOCADO, MANGO, MUNGNODDLES & PEANUTS, KEMIRI NUTS - 10,50 / 18,50
- MFRIED TOFU SICHUAN STYLE, WITH BLACK GLUTINOUS RICE AND SEASON VEGETABLES - 18,50
- LASAGNA, BUFFALO MOZZARELLA, OREGANO PESTO AND SALTED ORANGE - 9,50 / 18,50

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

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HOT SUMMERCAPTAIN'S DINNER

SCALLOPS AU GRATIN WITH CHANTERELLES AND SELLERY
COLD OR WARM SOUP "CATALUNYA"- YELLOW PEPPERS, EGG & ANCHOVIES
COD WITH MUSTARD SAUCE, PURSLANE & PUMPKIN
PLUM-ALMOND CREAM CAKE WITH TOUCH OF THYME
(3 COURSE 35,00 4 COURSE 39,00)

HIS DAUGHTERS SUMMER DINNER

CHANTERELLES, CELERY AND BUCKWHEAT CRUNCH
COLD OR WARM SOUP "CATALUNYA" WITH YELLOW PEPPER, EGG & SEAWEED
LASAGNA WITH BUFFALO MOZZARELLA OREGANO PESTO & SALTY ORANGE
PLUM-ALMOND CREAM CAKE WITH TOUCH OF THYME
(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: CAULIFLOWER, 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 AND KIDS DISHES)