

In Vislokaal Kaap  
we use only wild,  
sustainably  
caught  
or organically

# KAAP

seafood & veggies

**MENU**  
Season of:  
Wild mushrooms  
chestnuts,  
pears

## Fish starter & main courses

	small/large
Fish soup with shrimp and rouille	7,50
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	21,0
Cod with brandade and watercress	18,50

### Oysters:

Normandy fines claires one piece/6 pieces	3,00/16,00
Zeeuwse (Dutch) flat oysters one piece/6 pieces	3,75/18,50
3 Normandy & 3 Zeeuwse oysters	17,50
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

seafood see also next page

### CAPTAIN'S DINNER

Scallops with  
"fondue de poireaux"

Fish soup with shrimp and  
rouille

Cod with brandade and watercress

Pear-almond-chestnut cream cake  
with touch of thyme

3 course 35,00 4 course 39,00

## For the KIDS

Shrimp croquettes with fries and  
lettuce or vegetables

## Vegetarian

### starter & main courses

Fried wild mushrooms, among others chanterelle & girolles with celery and buckwheat crunch	8,50
Kimchi cucumber salad with pumpkin and kimiri nuts	10,50/18,50
Pumpkin soup, pumpkin seeds	7,25
Fried tofu Sichuan (ma po) style, with black glutinous rice and season vegetables	18,50
Lasagna, buffalo mozzarella, oregano pesto and salted orange	9,50/18,50

### HIS DAUGHTER'S DINNER

Wild mushrooms, celery and  
buckwheat crunch

Pumpkin soup, pumpkin seeds

Lasagna with buffalo mozzarella  
oregano pesto, salty orange

Plum-almond cream cake with  
touch of thyme

3 gangen 33,00 4 gangen 38,00

## Side dishes

Red and yellow beetroot, red onion and mustard dressing	5,25
Rucola, cichory, pecorino, champignon	6,00
Mixed salad with lemon dressing	3,75
French Fries with mayonnaise, both homemade	3,75
Roasted pumpkin, erlderberrie dressing, Pumpkinseeds, garden beans	6,00
Roasted cauliflower, garlic, chili, almonds	5,50
Grilled vegetables: cauliflower, courgette, bell pepper, humus of green peas	7,25
Marinated fennel with orange and sea lettuce	12,50/50

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## Shellfish etc

### Oysters:

Normandy fines claires	
one piece/6 pieces	3,00 /16,00
Zeeuwse (Dutch) flat oysters	
one piece/6 pieces	3,50 /18,50
3 Normandy & 3 Zeeuwse oysters	17,50

Bulots (Whelks -Sea snails)	9,25
Wild big shrimps	9,25
Crab claws with lemon mayonnaise	11,25
Razorclams	9,25
Cockles	9,00
Bowl of Mussels	6,25
Mussels with fries see next page	

lobster (nth 450)	
with mayo & cocktail sauce	
Half lobster	24,50
Whole lobster	48,00

### Fruits de mer KAAP:

oysters/bulots/wild shrimps  
crab claws/cockles  
winkles/Razorclams  
1pers: 27,00 2pers: 47,50

### Fruits de mer XXtra-deluxe:

complete with a half lobster  
and with nice French fries  
1pers: 47,00 2pers: 89,50

## Dishes to share / anti-pasti / tapa etc J😊

With a number of these smaller dishes you can also put together your dinner. These are also very suitable for sharing, 3 or 4 of these dishes per person are sufficient. Here are the most in a row`

Calamari fritti	9,00	Marinated fennel with orange and sea lettuce	5,50
Fritto misto ravigotte sauce, dill & vadouvan	11,50	Fried wild mushrooms, among others chanterelle & girolles with celery and buckwheat crunch	8,50
Roasted mackerel, salad with home made kimchi and cucumber	8,50	Kimchi cucumber salad with pumpkin and kimiri nuts	10,50
Fish soup with shrimp and rouille	7,50	Pumpkin soup, pumpkin seeds	7,50
Red and yellow beetroot, red onion and mustard dressing	5,25	Small Lasagna, buffalo mozzarella, Oregano, pesto and salted orange	9,50
Rucola, cichory, pecorino, champignon	6,50	Bulots (Sea snails)	9,25
Mixed salad with lemon dressing	3,75	Wild tiger shrimps	9,25
French Fries with mayonnaise	3,75	Crab claws with lemon mayonnaise	11,25
Roasted pumpkin, elderberrie dressing, pumpkin seeds, gardem beans	6,00	Razorclams	9,25
Roasted cauliflower, garlic, chili, almonds	5,50	Cockles	9,00
Grilled vegetables: cauliflower, courgette, bell pepper and humus of green peas	7,25	Bowl of Mussels	6,00
		Normandy fines claires	
		one piece/6 pieces	3,00 /16,00
		Zeeuwse (Dutch) flat oysters	
		one piece/6 pieces	3,50 /18,50
		3 Normandy & 3 Zeeuwse oysters	17,50