

## Starters

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- 1. ONION RINGS** **6.00**  
*Battered onion rings served with homemade aioli*
- 2. CAULIFLOWER** **8.00**  
*Battered cauliflower florets served with homemade aioli*
- 3. VONGOLE** **10.00**  
*Fresh vongole steamed in white wine and parsley*
- 4. GRILLED SHRIMP** **12.00**  
*Spanish style grilled shrimp with garlic served with cocktail sauce*
- 5. FISH SOUP** **13.00**  
*Our homemade soup with a mix of fresh seafood served with bread*

## Pasta

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- 6. VEGETARIAN** **14.00**  
*Mix of vegetables with creamy tomato based sauce.*
- 7. PASTA ALLE VONGOLE** **18.00**  
*Vongole clams pasta with garlic and parsley.*  
*Wine tip: Monvin Bianco*
- 8. FRUTTI DI MARE** **18.00**  
*Mix of seafood in tomato based sauce*
- 9. SALMON ALFREDO** **18.00**  
*Grilled salmon in creamy Alfredo sauce.*
- 10. SEAFOOD MARINARA** **20.00**  
*Mussels and shrimps pasta in marinara sauce.*  
*Wine tip: Monvin Bianco*

## Fish & Chips

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- 11. COD** **14.00**  
*Battered cod served with mixed salad, fries and sauces*
- 12. KIBBELING** **14.00**  
*Authentic Dutch cod nuggets served with mixed salad, fries and sauces*
- 13. CALAMARES** **14.00**  
*Battered squid rings served with mixed salad, fries and sauces*
- 14. SHRIMP** **16.00**  
*Battered shrimp served with mixed salad, fries and sauces*
- 15. FISHERMAN'S PLATTER** **24.00**  
*Mix of kibbeling, cod, calamares and shrimp served with mixed salad, fries and sauces*

## From the Grill

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- 16. SALMON** **18.00**  
*Freshly grilled fillet of salmon served with mixed salad.*
- 17. GAMBA'S - 5 | 10 pcs** **20.00 | 30.00**  
*Gamba's a la plancha served with mixed salad and homemade aioli.*
- 18. DORADE** **22.00**  
*Fresh whole grilled Dorade served with mixed salad*  
*Wine tip: Mondevin Rosé Grenache Cinsault*
- 19. XXL BLACK ANGUS BURGER** **18.00**  
*Grilled chicken fillet burger served with fries and mixed salad*
- 20. SURF N TURF** **24.00**  
*Homemade XXL Black Angus burger served with fries and mixed salad*

## Mussels

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- 21. CLASSIC** 18.00  
*Fresh mussels with parsley and shallots cooked in crème fraîche, butter and white wine.*
- 22. SPICY** 18.00  
*Fresh mussels with parsley and shallots cooked in our homemade spicy sauce.*
- 23. DIJONNAISE** 18.00  
*Fresh mussels with parsley and shallots cooked in crème fraîche, dijon mustard and white wine.*
- 24. ROQUEFORT** 20.00  
*Fresh mussels with parsley and shallots cooked in crème fraîche, roquefort and white wine.*

## On Ice

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- 25. OYSTERS** 18.00  
*1/2 dozen of fresh local oysters, served with lemon and tabasco*
- 26. SHRIMPS - One | Two kilo** 30.00 | 50.00  
*One kilo of poached shrimps served on ice with lemon and cocktail sauce.*
- 27. OYSTERS & SHRIMPS** 45.00  
*1/2 dozen oysters and one kilo of shrimps served with tabasco, lemon and sauces.*

## Sides

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- 28. BREAD AND AÏOLI** 4.00
- 29. FRIES** 4.00
- 30. TABOULEH** 5.00
- 31. SMELT** 4.00
- 32. MIXED PICKLES** 4.00
- 33. SPICY OLIVES** 3.00
- 34. GRILLED PEPPERS** 4.00
- 35. RICE** 4.00
- 36. CORN COBS** 4.00
- 37. MIXED SALAD** 4.00

## Desserts

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- 38. DAME BLANCHE** 6.50
- 39. BROWNIE WITH ICE CREAM** 8.50
- 40. BELGIAN WAFFLE** 8.50

Seafood bistro  
BAR & GRILL

## Soft Drinks

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COCA COLA	2.80   4.50
COCA COLA LIGHT	2.80   4.50
FANTA	2.80   4.50
SPRITE	2.80   4.50
ICED TEA	2.80   4.50
MINERAL WATER STILL	2.50   4.20
MINERAL WATER SPARKLING	2.50   4.20
FRESHLY SQUEEZED ORANGE JUICE	4.30
CHOCOLATE MILK	2.80
RED BULL	3.50

## Tea

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CEYLON TEA	4.50
GREEN TEA	4.50
FRESH MINT TEA	4.50
EARL GREY TEA	4.50
ENGLISH BREAKFAST TEA	4.50
CHAI	5.50
HOT CHOCOLATE MILK	5.50

## Milkshakes

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BANANA	6.50
CHOCOLATE	6.50
STRAWBERRY	6.50
VANILLA	6.50

## Beer on Tap

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AFFLIGEM BLOND	5.50
HEINEKEN	2.90   3.90   6.00

## Bottled Beer

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AFFLIGEM TRIPLE	5.00
AMSTEL PILSENER	3.70
AMSTEL RADLER	3.70
APPLE BANDIT CLASSIC	4.50
BRAND WEIZEN	5.00
GUINNESS ORIGINAL	5.00
HEINEKEN 0,0	3.70
LAGUNITAS IPA	5.00
SOL	4.50
WIECKSE ROSÉ	5.00

## Coffee

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AMERICANO	2.90
CAPPUCCINO	2.90
CON PANNA	3.20
ESPRESSO	2.40
ESPRESSO CON PANNA	3.20
ESPRESSO MACCHIATO	2.90
FLAT WHITE	2.90
FREDDO	6.50
GLACE	4.50
IRISH COFFEE	6.50
LATTE	3.20
LATTE MACCHIATO	4.00
LUNGO	2.90
MAROCCHINO	4.00
MEAD RAF	4.00
MOCHA	4.00
RAF	4.00
RISTRETTO	2.90
TRIPPLO	2.90
VIENNA COFFEE	3.20

## Boozy Milkshakes

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BAILEYS	10.00
BOURBON	10.00
TREMELO	10.00
WHITE RUSSIAN	10.00

## Distilled Drinks

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COGNAC VS	5.50
COGNAC VSOP	7.50
GIN	4.50
LIQUER	5.00
RUM	4.50
VODKA	4.50
WHISKEY	5.50
BAILEYS	5.50
CHIVAS REGAL	6.50
JACK DANIEL'S	6.50
JÄGERMEISTER	4.50
JAMESON	6.50
JENEVER	3.50
TEQUILA	5.00
ASK YOUR WAITER FOR THE FULL DISTILLED LIST	

## House Wine

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glass.....	4.80
half litre.....	11.00
whole litre.....	20.00

### MONDEVIN "N" MERLOT JÉRÔME VIC

A very present and fresh nose with notes of red fruits, with a hint of laurel. This wine has a round, full taste.

*IGP Pays d'Oc, France*

### MONVIN SAN WOLFANGO

White with a fresh sweetness. A mildly dry, clear white wine with fruity aromas.

*Veneto, Italy*

### MONDEVIN CHARDONNAY

Aromas of flowers and fruit with notes of fresh butter and hazelnut.

*IGP Pays d'Oc, France*

### MONDEVIN SAUVIGNON BLANC

Fresh in the mouth, with aromas of citrus fruits. A long finish with notes of exotic fruit.

*IGP Côtes de Thau, France*

### MONDEVIN ROSÉ GRENACHE CINSAULT

A refreshing rosé with attractive aromas of red fruit and white flowers. Nicely balanced mouth with a spicy touch.

*IGP Côtes de Thau, France*

### MONVIN BIANCO

This wine has a fresh, fruity and delicate aroma. It is velvety soft and perfectly in harmony.

*IGP Côtes de Thau, France*

## Bottled Wine

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### URMENETA SAUVIGNON BLANC 19.00

*A Fragrant Sauvignon with the exotic of passion fruit and the freshness of grapefruit. Delicious, with a mild dry finish.*

*Central Valley, Chili*

### COVIAR ALBARINO 19.00

Summery wine with 100% Albariño grapes! Tropical notes of pineapple, pear and citrus fruits.

*Rías Baixas, Spain*

### CUATRO RAYAS VERDEJO 22.00

The Verdejo has a good balance with ripe fruit, flowers, pear and a fresh aftertaste.

*Veneto, Italy*

### VAL COLOMBE COLOMBARD SAUVIGNON 22.00

Expressive and tropical (pineapple and passion fruit) Sauvignon. The taste is rich, juicy and well-balanced.

*Côtes de Gascogne, France*

### DURNSTEIN GRUNER VELTLINER 25.00

Full and fresh on the palate, with pleasant acids and subtle aromas of pears and acacias.

*Wachau, Austria*

### FEDELE CATARRATTO PINOT GRIGIO BIO 25.00

An exuberant white wine with a beautiful fruit balance and soft-dry aftertaste with light vanilla notes.

*Sicily, Italy*

### LA CHEVALIERE SAUVIGNON BLANC 25.00

*A tropical and well-balanced sauvignon blanc with subtle tones of citrus fruits.*

*IGP Pays d'Oc, France*

## Sparkling Wine

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### SEGURA VIUDAS BRUT 29.50

Very elegant Cava with a wonderfully fresh and balanced taste and a delicate mousse. The aftertaste is long. A particularly aromatic nose of flowers, citrus, white fruit, tropical fruits and honey.

*Penedés, Spain*

### CUVÉE LÉONIE BRUT 59.50

The Cuvée Léonie Brut is seductive and elegant. To the eye, pale gold. To the nose, lightly stewed yellow fruits, tropical fruits, dry flowers, and notes of gingerbread. On the palate, fresh with flavours of pineapple confit, slightly spicy, toasted flavours.

*Champagne, France*