

# SIMPLY FISH

AMSTERDAM



## ROYAL BELGIAN CAVIAR PLATINUM

zilt|rijk & romig **50 GRAM 125**  
Blini's | crème fraiche | kwartel ei | sjalot | bieslook

### OESTERS

|                                                                        |          |
|------------------------------------------------------------------------|----------|
| <b>Zeeuwse Platte Oester</b><br>Zeeland   Oosterschelde                | <b>6</b> |
| <b>Gillardeau nr. 4</b><br>Frankrijk   Utah Beach   Charente- Maritime | <b>6</b> |
| <b>Irish Mor nr. 4</b><br>Ierland                                      | <b>5</b> |
| <b>Baby Kys</b><br>Frankrijk   Bretagne                                | <b>5</b> |

### FRUITS DE MER

|                                                                                                  |            |
|--------------------------------------------------------------------------------------------------|------------|
| Oesters   Noordzee krab   Scampi  <br>Hollandse garnalen   King Crab<br>Langoustine   Crevettes  | <b>130</b> |
| Oysters   North Sea Crab   Scampi  <br>Dutch Grey Shrimps   King Crab<br>Langoustine   Crevettes | <b>72</b>  |
| <b>Supplement: 1/1 Kreeft   1/1 Lobster</b>                                                      | <b>72</b>  |

### SPECIALITEITEN

|                                                                 |           |
|-----------------------------------------------------------------|-----------|
| <b>Crevettes</b><br>Cocktail saus                               | <b>12</b> |
| <b>2 Langoustines</b><br>Van de plancha   knoflook   peterselie | <b>45</b> |
| <b>King Crab Legs</b><br>Prei   botersaus                       | <b>75</b> |
| <b>Scampi Pil Pil</b><br>Rood pepertje   knoflook   peterselie  | <b>23</b> |

### VOORGERECHTEN | STARTERS

|                                                                                                                                                                                  |                                                        |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------|
| <b>Dagsoep   Soup of the day</b>                                                                                                                                                 | <b>16</b>                                              |
| <b>Kreeften Bisque   Lobster Bisque</b><br>Rijkelijk gevuld met Kreeft   served with Lobster                                                                                     | <b>26</b><br><i>Chef's signature dish</i>              |
| <b>Garnalen kroketten   Shrimp croquettes</b><br>Huisgemaakte Brioche   Hollandse garnalen   cocktailsaus<br>Homemade Brioche   Dutch grey shrimps   cocktail sauce              | <b>25</b>                                              |
| <b>Sashimi</b><br>Tonijn   zalm   coquille   wasabi   wakamé   gember<br>Tuna   salmon   scallop   wasabi   wakamé   ginger                                                      | <b>33</b>                                              |
| <b>Tonijn Tartaar &amp; 10 gram Royal Belgian Caviar Platinum</b><br>Rauw   tartaar   bosui   wasabi dressing<br>Raw   tartare   spring onion   wasabi dressing                  | <b>40</b>                                              |
| <b>Paling &amp; Aardappel   Eel &amp; potato</b><br>Gerookt   aardappelsalade   schuim van gerookte paling<br>Smoked   potato salad   smoked eel foam                            | <b>33</b>                                              |
| <b>Tomaat &amp; Hollandse garnalen   Tomato &amp; Dutch shrimps</b><br>Gepluceerde tomaat   Hollandse garnalen   cocktailsaus<br>Pleated tomato   Dutch shrimps   cocktail sauce | <b>28</b>                                              |
| <b>Linguine al Tartufo</b><br>Winter Truffel   parmezaan   witte truffel i.v. prijs op aanvraag                                                                                  | <b>32</b>                                              |
| <b>Steak Tartare</b><br>A la minute bereid   brioche   basilicum crème<br>Prepared a la minute   brioche   cream of basil                                                        | <b>24</b><br><i>small</i><br><b>34</b><br><i>large</i> |

### HOOFDGERECHTEN | MAIN DISHES

|                                                                                                                                   |                               |
|-----------------------------------------------------------------------------------------------------------------------------------|-------------------------------|
| <b>3-gangen menu   3-course menu</b>                                                                                              | <b>65</b>                     |
| <b>KREEFT   LOBSTER 1/2 300 gram of 1/1 600 gram</b><br>Risotto bospaddestoelen   spinazie<br>Risotto mushroom   spinach          | <b>37-74</b>                  |
| <b>Zeetong   Dover Sole</b><br>Aardappel & peterselie   snijboon<br>Potatoes & parsley   runner bean                              | <b>dagprijs   daily price</b> |
| <b>Tarbot   Turbot</b><br>Gepocheerd   ravioli spinazie   Beurre Blanc<br>Poached   ravioli spinach   Beurre Blanc                | <b>55</b>                     |
| <b>Kabeljauw   Codfish</b><br>Aardappel   prei   mosterd caviar saus<br>Potatoes   leek   mustard caviar sauce                    | <b>41</b>                     |
| <b>Dagvangst   Catch of the Day</b><br>Naar aanbod van de markt<br>To offer from the market                                       | <b>dagprijs   daily price</b> |
| <b>Pasta Vongole   Pasta Vongole</b><br>Linguine   peterselie & knoflook   rode peper<br>Linguine   parsley & garlic   red pepper | <b>32</b>                     |
| <b>Tournedos Black Angus   Tenderloin Black Angus</b><br>Aardappel   Groente   Peper saus<br>Aardappel   Vegetable   Pepper sauce | <b>49</b>                     |

### BIJGERECHTEN | SIDE DISHES

|                                                                                     |          |
|-------------------------------------------------------------------------------------|----------|
| <b>Brood &amp; Boter   Bread &amp; Butter</b>                                       | <b>7</b> |
| <b>Verse friet   huisgemaakte mayonaise</b><br>Hand-cut fries   homemade mayonnaise | <b>7</b> |
| <b>Aardappel puree   Mashed potatoes</b>                                            | <b>7</b> |
| <b>Baby Spinazie   Baby Spinach</b><br>Truffelolie & Yuzu   Parmezaan   miso        | <b>8</b> |
| <b>Botersla   Butter lettuce</b>                                                    | <b>8</b> |

Om onze kwaliteit & service te garanderen serveren we vanaf 8 personen uitsluitend een menu  
Tables from 8 or more people only set menu available this in order to provide an acceptable service and quality  
Gezien wij zoveel mogelijk koken met verse, gezonde en natuurlijke producten kan er in overleg met de Chef gekeken worden of een gerecht bepaalde allergenen bevat.  
Given that we cook as much as possible with fresh, healthy and natural products, it is possible to check with  
the Chef whether a dish contains allergens  
We hanteren één rekening per tafel | Bills are settled per table