

# THE SEAFOOD BAR

UTRECHT

restaurant & traiteur



## Fingerfood

Crab cakes 3 pcs.	13,50
Shrimps in garlic butter from the oven	9,50
Fried fish pieces 'kibbeling' with tartar sauce	7,95
Calamari	8,95
Dutch shrimp croquettes 3 pcs.	9,50
Razor clams with garlic and red pepper	9,50
Vongole (clams) in white wine sauce	10,50
Scallops with tapenade of olives, sundried tomatoes and cashewnuts 3 pcs.	12,95
Grilled octopus with tomato coulis	9,50
Salmon tartare with avocado	10,50
Sashimi of the day	12,50
Combination fingerfood	
Dutch shrimp croquettes, fried fish pieces 'kibbeling', mussels, vongole (clams), razor clams and calamari. 2 persons	25,00

## Soups

Lobster soup	9,75
French fish soup	

## Sandwiches

Crab salad	7,50
Tuna salad	6,50
Smoked salmon with avocado	8,50
Pulled salmon	9,50
'The Seafood Bar' burger	8,95

## Salad

Scampi mango	14,50
--------------	-------

## From the plancha

Catch of the day	Day price
Salmon fillet with spinach and a sauce of roasted bell pepper	16,50
King prawns (unpeeled) with garlic	19,50
Small dover sole 2 pcs.	21,50
Cod fillet with homemade ratatouille	16,50
Supplement fries and salad	+ 5,00

## Mussels

Wine suggestion: Grüner Veltliner, Julius Klein	7,00 glass
French style	
Cooked in white wine, garlic and cream.	19,50
Asian style	
Cooked in coconut milk, lemongrass and coriander.	19,50
Supplement fries and salad	+ 5,00

## Crustaceans

Wine suggestion: Muscadet, Domaine Lieubeau	7,25 glass
Half boiled lobster	24,50
Whole boiled lobster	47,50
Half lobster from the plancha	24,50
Whole lobster from the plancha	47,50
King crab legs (cold) 300 g	34,50
King crab legs from the plancha 300 g	34,50
Combination crustaceans: lobster, langoustines, Tiger prawns, snow crab, king crab from the plancha. 2 persons	125,00

## Plateaus

Wine suggestion: Grenache/Cinsault, Château d'Ollières 4,75 glass

PLATEAU	
Smoked mackerel, shrimps, crab salad and two types of smoked salmon.	15,75

### PLATEAU DELUXE

Smoked mackerel, shrimps, North Sea crab, two types of smoked salmon, prawns, crab salad, tuna salad, snow crab and langoustines. 2 persons	44,50
---	-------

## Fruits de Mer

Wine suggestion: Albariño, Pazo do Mar, Rias Baixas 7,50 glass

FRUITS DE MER	
Combination of cold crustaceans and shellfish; mussels, cockles, razor clams, salmon, vongole (clams), North Sea crab, shrimps, crab salad, seaweed salad and 2 oysters. Served on crushed ice.	22,50
Supplement 3 oysters	+ 8,75

### FRUITS DE MER 'SEAFOOD BAR'

Combination of cold crustaceans and shellfish; mussels, cockles, razor clams, salmon, vongole (clams), North Sea crab, shrimps, crab salad, seaweed salad, 2 oysters p.p., ½ lobster p.p., langoustines, prawns and snow crab. Served on crushed ice.	49,50
1 person	79,50
2 persons	+ 17,50
Supplement 6 oysters	

## Mixed Grill

Wine suggestion: Chardonnay Reserve (oaked), Domaine Pirlet 6,75 glass

Combination of crustaceans and fish from the plancha; shrimp, squid, small dover sole, king prawn, lobster and seabass fillet. Served with mussels in tomato sauce.	
1 person	35,50
2 persons	66,50
Supplement fries and salad	+ 5,00

## Combination

Combination of the Fruits de Mer 'Seafood Bar' and the Mixed Grill. 2 persons	79,50
Supplement fries and salad	+ 5,00

## Surf & turf

Steak and prawns	26,50
Steak with green asparagus	22,00

Not into seafood today? Please ask our staff for the vegetarian option.

## Fish & Chips

Served with fries, sauce and salad.

Wine suggestion: Cava Brut Molí Coloma 6,00 glass

Beer suggestion: Rodenbach Classic, Sour Ale 3,95 glass

Battered fish fillet	14,50
Fillet of cod	17,95
Fried fish pieces 'kibbeling'	12,95
Calamari	14,95
Fritto Misto	
Deep-fried Dutch shrimps, smelt, squid, fried cod pieces and shrimp.	19,50

## Oysters

Wine suggestion: Chablis 1er Cru, Domaine Geoffroy, Bourgogne 9,50 glass

Ruinart Brut, Chardonnay/Pinot Noir/Meunier 12,50 glass

### FINE DE CLAIRE DU CAP HORN NO.3

La Vendée, France - Salty with a delicate taste of iodine. This oyster has an earthy aftertaste. The presence of algae in the 'claires' can turn the oysters green or turquoise in colour. 6 pcs.	14,50
---	-------

### FINE DE CLAIRE TABL'EAU DE ZÉLANDE NO.3

Oosterschelde, the Netherlands - Beautiful full oyster, grown on tables, with a characteristic flavor. A firm salty bite and sweet aftertaste. 6 pcs.	17,50
---	-------

### DUTCH FLAT OYSTER 3/0

Zeeland, the Netherlands - The Rolls-Royce of oysters. Firm flesh with a creamy iodine flavor. Nutty and delicate in taste. 6 pcs.	20,50
--	-------

### OISRI NO.3

Croman, Ireland - These beautiful, full specials are from an area known worldwide for its high-quality, lovely full creamy oysters. The taste can be described as green apple and cucumber with a hint of salted hazelnuts. Sweet as well as salty. 6 pcs.	24,50
--	-------

### GILLARDEAU NO.3

Charente-Maritime, France - Beautiful white shell and mother-of-pearl. Harmonious and fleshy oyster with hints of fresh herbs. Mildly salty, fruity and hazelnut aroma. 6 pcs.	29,00
--	-------

### PLATEAU WITH VARIOUS OYSTERS

8 pcs.	24,50
12 pcs.	36,50
24 pcs.	69,00

## Side dishes

Fries and salad	5,00
Fries	3,50
Roasted potatoes	3,50
Green salad	3,50
Stir-fried spinach	3,50
Green asparagus with Parmesan cheese	7,50

For information on allergens, please ask our staff.



# THE SEAFOOD BAR

**UTRECHT**

restaurant &amp; traiteur



## White wine

Sauvignon-Verdejo, La Chica de los Pedales, La Mancha, Spain	3,50 glass	16,50 bottle
Catarratto/Chardonnay, Irena, Sicily, Italy	3,95 glass	20,00 bottle
Vinho Verde, Tapada des Monges, Loureiro/Arinto/Trajadura, Minho, Portugal	4,75 glass	22,50 bottle
Verdejo/Viura, Montesol, Rueda, Spain	5,00 glass	23,75 bottle
Touraine, Sauvignon Blanc, Les Sauterelles, Loire, France	5,75 glass	27,50 bottle
Picpoul de Pinet, La Croix Gratiot, Languedoc, France	5,75 glass	27,50 bottle
Pinot Grigio, Bozen Bolzano, Alto Adige, Italy	6,25 glass	29,50 bottle
Pinot Grigio, Bozen Bolzano, Alto Adige, Italy 37,5 cl.		16,50 bottle
Chardonnay Réserve (oaked), Domaine Pirllet, Languedoc, France	6,75 glass	32,00 bottle
Grüner Veltliner, Julius Klein, Weinviertel, Austria	7,00 glass	33,00 bottle
Muscadet, Domaine Lieubeau, Loire, France	7,25 glass	34,00 bottle
Albariño, Pazo do Mar, Rias Baixas, Spain	7,50 glass	34,50 bottle
Sancerre, Sauvignon Blanc, Domaine Chotard, Loire, France	8,00 glass	38,00 bottle
Reserve Chardonnay (oaked), Wente 'Riva Ranch', California, USA	9,00 glass	42,50 bottle
Chablis 1er Cru, Domaine Geoffroy, Bourgogne, France	9,50 glass	45,00 bottle
Sauvignon Blanc, Cloudy Bay, New Zealand	9,50 glass	45,00 bottle
Pouilly Fuissé, Les trois dames, Chardonnay, Burgundy, France		45,00 bottle
Meursault 1er Cru "Charmes", Chardonnay, Domaine Bouzereau, Burgundy, France		95,00 bottle

## Red Wine

Spätburgunder, Weingut Raddeck, Rheinhessen, Germany	4,75 glass	22,50 bottle
Gamay 'Lowel' (chilled), Caron & Leclair, Loire, France	6,50 glass	30,50 bottle
Bourgogne Pinot Noir, Domaine Geoffroy, Bourgogne, France		34,50 bottle
Saint Emilion Grand Cru, Merlot/Cabernet Franc/Cabernet Sauvignon, Bordeaux, France		60,00 bottle
Barolo 'Bricco Bergera', Nebbiolo, Sarotto Piemonte, Italy		60,00 bottle

## Rosé Wine

Grenache/Cinsault, Château d'Ollières, Provence, France	5,50 glass	24,00 bottle
Cinsault/Grenache, Miraval Rosé, Côtes de Provence, France		36,50 bottle

## Bubbles

Cava Brut Molí Coloma, Penedès, Spain	6,00 glass	28,50 bottle
Le Colture, Prosecco Spumante Extra Dry, Veneto, Italy	6,50 glass	30,50 bottle

## Champagne

Collet Brut Art Deco, Chardonnay/Pinot Noir/ Meunier, Aÿ, France	8,50 glass	50,00 bottle
Ruinart Brut, Chardonnay/Pinot Noir/Meunier, Reims, France	12,50 glass	62,50 bottle
Ruinart Rosé, Chardonnay/Pinot Noir, Reims, France		89,50 bottle
Ruinart Blanc de Blancs, Chardonnay, Reims, France		90,50 bottle
Dom Pérignon Brut, Chardonnay/Pinot Noir, Vintage 2009, Reims, France		185,00 bottle

## Beer

Swinckels', Superior pilsner - Refreshing, rich, clear 25 cl.	3,50
Swinckels', Superior pilsner - Refreshing, rich, clear 50 cl.	6,00
Steenbrugge Wit - Refreshing, wheat, coriander, Curaçao peel	3,95
Moritz - Premium pilsner from Barcelona, soft, light-bodied with sweet notes	3,95
La Trappe Blonde - Refreshing, sweet tones, slightly bitter, malty	4,50
IPA De Molen 'Vuur en vlam' - Fruity, grain, dry, bitter	5,50
Rodenbach Classic - Sour ale, red brown coloured, sweet-sour taste	3,95
Seasonal beer - Seasonal changing draft beer	4,75
Heineken Pilsner 0.0%	2,95
Leffe Blond 0.0%	4,50

Before Fons de Visscher opened The Seafood Bar in 2012, he successfully owned a seafood shop for 27 years in Helmond. With immense passion and the help of his kids the family business grew into the iconic seafood restaurant we know today.

## Cocktails

OCEAN BLOODY MARY - Vodka, Hierbas de las Dunas, organic tomato juice, tabasco and an oyster	10,00
GIN & TONIC - Damrak gin, Fevertree Indian Tonic, orange	9,50
GIN & TONIC - Hermit gin, Fevertree Mediterranean Tonic, samphire, grapefruit	11,50
DUTCH 'N STORMY - Bols Barrel Aged Genever, lime juice, Fevertree Gingerbeer, angostura bitters	10,00
ESPRESSO MARTINI - Vodka, Kahlua, Espresso	10,00
APEROL SPRITZ - Aperol, Prosecco, sparkling water, orange	8,00
VIRGIN & TONIC - Seedlip Spice 94, Fevertree Indian Tonic, grapefruit (non alcoholic)	7,50
SCROPPINO - Lemon sorbet, Prosecco, Vodka	7,50

## Coffee & Tea

Coffee, Espresso	3,00
Espresso macchiato	3,25
Cappuccino, Café latte	3,50
Tea	3,00
Fresh mint tea	3,50
Fresh ginger tea	3,50

## SPECIAL COFFEES

Irish, French, Spanish, Italian coffee	8,00
--	------

## Sodas & Juices

WATER	
Still/sparkling 33 cl.	2,50
Still/sparkling 75 cl.	4,50
Coca-Cola, Coca-Cola light & Zero, 7UP, apple juice	
Jus d'orange, Big Tom spiced tomato juice	3,00
San Pellegrino - Lemon, orange, blood orange, grapefruit	4,00
Fever-Tree - Indian tonic, Mediterranean tonic, ginger ale, ginger beer	3,50
	4,00

## Desserts

Chocolate mousse with chocolate ice cream	7,95
Lemon meringue pie	7,50
Cheesecake	6,95
Applecake with vanilla ice cream and whipped cream	7,95
Scroppino - Lemon Sorbet, Prosecco, Vodka	7,50

## DESSERT WINE

Passito, Grillo, Sicily, Italy	5,50 glass
Recioto della Valpolicella Classico, Italy	6,00 glass

Please support us by leaving your review on [Tripadvisor](#) or [Google!](#)