

THE SEAFOOD BAR



Payment by card only

UTRECHT

restaurant & traiteur



For information on allergens, please ask our staff.

Oysters

PLATEAU WITH VARIOUS OYSTERS

12 st.

24 st.

FINE DE CLAIRE SUPERIOR

Brittany, France - Firm bite with a salty experience and lemon tones. 6 pcs

SPÉCIALE HUITRE FLEUR

Normandy, France - The Seafood Bar's own oyster; rich and sweet with a nutty flavor. 6 pcs

IRISH ROCK OYSTER

Ireland - Easy going oyster with a good balance between soft and sweet. 6 pcs.

SPÉCIALE POGET

Charente Maritime, France - Generous oyster, rich in flavor. Fresh and mildly salty, with a sweet aftertaste. 6 pcs

GILLARDEAU

Marennes-Oléron, France - Extraordinarily soft and harmonious, but also fresh and sweet. 6 pcs

Starters & Fingerfood

Shrimp in garlic butter from the oven	12,25
Crab cakes 3 pcs.	15,95
Fried fish pieces 'kibbeling' with tartar sauce	8,25
Calamari	12,25
Dutch shrimp croquettes 3 pcs.	13,95
Grilled octopus from Galicia	15,50
Vongole (clams) with white wine sauce, garlic and cream	14,95
Tartare from avocado and salmon	13,95
Roast scallops, shimeji mushrooms, cafe au lait jus 2pcs.	16,95
Tuna tataki, wakame, furikake	16,95

Soup & Salad

Lobster soup	15,50
Scampi Mango Salad	18,95
Caesar salad	
Parmesan, croutons, egg, capers & anchovy dressing	15,95
with hot smoked salmon (served cold)	20,00
with avocado ✓	17,00
with both!	22,00
with chicken	20,00

PLATEAU 17,95

Fresh salad, smoked mackerel, shrimps, crab salad and two types of smoked salmon.

Fruits de Mer

Combination of cold crustaceans and shellfish; mussels, cockles, razor clams, unpeeled shrimps, vongole (clams), periwinkles, shrimp, crab salad, Tourteau crab and 2 oysters. Served on crushed ice.

1 person	36,00
2 persons	68,00
Supplement 6 oysters	plus 18,50

FRUITS DE MER 'THE SEAFOOD BAR'
Combination of cold crustaceans and shellfish; mussels, cockles, razor clams, salmon, vongole (clams), Tourteau crab, unpeeled shrimps, shrimp, crab salad, seaweed salad, 2 oysters p.p., snow crab, half lobster p.p., langoustines and prawns. Served on crushed ice.

1 person	57,00
2 persons	108,75
Supplement 6 oysters	plus 18,50

Mixed Grill

Combination of crustaceans and fish from the plancha; shrimp, squid, sea bream, salmon, king prawn, and Atlantic sea bass fillet. Served with mussels in tomato sauce.

1 persons	36,00
2 persons	68,00
Supplement ½ lobster per person	plus 19,50

MIXED GRILL CRUSTACEANS

Combination of crustaceans from the plancha; lobster, langoustines, snow crab and prawns.

2 persons	144,95
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Combination

Combination of the Fruits de Mer 'The Seafood Bar' and the Mixed Grill.

2 persons	92,50
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Sandwiches for Lunch

Sandwich with smoked salmon from 'Nordic Blu' and avocado	9,50
Sandwich Pulled Salmon with honey mustard dressing	10,50
Sandwich with smoked mackerel salad	9,50
Sandwich with Dutch shrimp croquettes	10,50

Side Dishes

Roasted carrots	7,50
Fries	5,95
Garlic crushed potatoes	6,50
Sweet potato fries with Parmesan cheese	6,75
Bread with herb butter	3,50
Green salad	6,50
Grilled cauliflower with beurre blanche and parsley	7,50
Green asparagus with Parmesan cheese	9,50

From the Plancha

Catch of the day	Day price
Salmon fillet with grilled leek	22,00
King prawns, garlic and lemon	24,50
Whole lobster from the plancha with herb butter	75,00
Cod fillet with pumpkin and beurre blanc	24,50
Turbot on the bone with beurre noisette	34,50

Fish and Chips

Fish and Chips	19,95
Fish and Chips - Fried fish pieces 'kibbeling'	14,25
Fish and Chips - Calamari	18,50

Pasta

Spaghetti vongole	21,95
Pasta scampi with tomato and cream	18,95
Pumpkin ravioli with butter and sage sauce, topped with walnut ✓	18,50

Desserts

Chocolate bavoroise with chocolate ice cream	9,50
Lemon Crème Brûlée	9,50
Sorbet with seasonal fruits	9,50
Roasted pineapple with spiced rum & coconut icecream	10,50
Tarte Tatin with vanilla ice cream	10,25
Scroppino - Lemon sorbet, Prosecco, Vodka	9,95
Espresso Martini - 42Below Vodka, Kahlua, Espresso	11,95

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.

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Champagne

	Glass:	Bottle:
Christoffe Champagne, Chardonnay/Pinot Muenier/Pinot Noir, France	11,95	64,50
Christoffe Champagne, Chardonnay/Pinot Muenier/Pinot Noir, France (0,375 cl)		34,50
Ruinart Brut, Chardonnay/Pinot Noir/Meunier, Reims, France	14,95	79,95
Christoffe Blanc de Blancs, Chardonnay, France		89,95
Ruinart Blanc de Blancs, Chardonnay, Reims, France		139,00
Billecart Salmon Brut Rosé, Chardonnay/Pinot Muenier/Pinot Noir, France		139,00
Dom Pérignon Brut, Chardonnay/Pinot Noir, Vintage 2015, Reims, France		299,00

Bubbles

Cava Brut Organic 'No 1', Dominio de la Vega, Utiel-Requena, Spain	7,95	38,95
Le Colture, Prosecco Spumante Extra Dry, Veneto, Italy	8,50	41,75

White Wine

Sancerre, Sauvignon Blanc, Domaine des Brosses, Loire, France	11,00	55,25
Chablis 1er Cru 2023, Domaine Geoffroy, Bourgogne, France	13,95	69,50
Picpoul de Pinet, Languedoc, France	7,25	35,00
Verdejo, Venta de Don Quijote, Castille, Spain	5,95	27,50
Chardonnay/Viognier, 'Fleurie Lemorie', Cave des Saint - Saturnin, Languedoc, France	7,25	33,50
Vinho Verde, Quinta de Calcada, Portugal	8,75	41,25
Touraine, Sauvignon Blanc, Les Sauterelles, Loire, France	7,25	35,00
Albariño, Rias Baixas, Spain	9,25	43,75
Chardonnay Reserve (houtgelagerd), La Côte, Languedoc, France	9,00	41,75
Grüner Veltliner 2023, Ramspeck, Austria	7,25	35,50
Pinot Grigio 'Tavo' 2024, i Lauri, Veneto, Italy	9,00	41,75
Riesling Trocken 2023, Fritz Haag, Mosel, Germany	11,00	55,00
Reserve Chardonnay (houtgelagerd), Wente 'Riva Ranch', California, USA		59,50
Pouilly Fuissé, Les trois dames, Chardonnay, Bourgogne, France		58,50
Châteauneuf-du-Pape Blanc 2022, Domaine Duclaux, Rhône, France		80,50
Rioja Blanco "La Mateo" 2022, Bodegas D.Mateos, Rioja, Spain		82,50
Sauvignon Blanc, Cloudy Bay, New Zeland		85,00
Saint-Véran 'Cuvée Prestige' 2023, Vignobles Lassarat, Bourgogne, France		87,50
Condrieu Proeme 2022, Bryan Deleu, Rhone, France		79,95
Meursault-Genevrières 1er Cru 2022, Domaine Bouzereau-Gruère, Bourgogne, France		145,00
Chablis Grand Cru, 'Vaudésir' 2022, Domaine Raoul Gautherin & Fils		175,00
Chassagne-Montrachet 2022, Domaine Sylvain Debord		160,00

Red Wine

Spätburgunder, Weingut Raddeck, Rheinhessen, Germany	6,50	32,25
Beaujolais Gamay 'Séduction' (gekoeld), Famille Girin, Bourgogne, France	7,75	39,00
Pinot Noir Vin de France, Domaine Eric Louis, Loire, France		43,75
Saint Emilion Grand Cru "Pavillon de Taillefer", Château Vieux Taillefer, Bordeaux, France		76,75
Barolo 'Bricco Bergera' 2020, Nebbiolo, Sarotto Piemonte, Italy		87,95

Rosé Wine

Vinho Verde Rosé 2024, Portal da Calcada, Portugal	6,25	28,50
Vin de France Rosé Domaine Eric Louis Loire, France	7,75	39,00
Pomponette, Domaine de Sulauze, Aix-en-Provence, France		43,75
Grenache, Whispering Angel, Chateau d'Esclans, Provence, France		67,50

Beer

Swinckels', Superior pilsner - Refreshing, rich, clear 25 cl. (draft)		4,25
Swinckels', Superior pilsner - Refreshing, rich, clear 50 cl. (draft)		7,95
Weihenstephaner - Fruity aromas of banana and clove (draft)		6,25
La Trappe Blonde - Slightly sweet, fresh, slightly bitter and malty (draft)		5,00
Bird of Pray IPA - Tropical fruit and hops(draft)		6,95
Brugge Tripel - Fruity, warm spices and sweet (bottle)		7,95
La Trappe Wit - Smooth, fresh and fruity (bottle)		6,50

Cocktails

OCEAN BLOODY MARY - 42Below vodka, Hierbas de las Dunas, organic tomato juice, tabasco and an oyster		13,25
GIN & TONIC - Bombay Sapphire, Fevertree Indian Tonic, lime		12,50
GIN & TONIC - Hermit gin, Fevertree Mediterranean Tonic, samphire, grapefruit		13,50
MULE - 42Below vodka, pineapple, peach, Fevertree Ginger Beer		13,25
ESPRESSO MARTINI - 42Below vodka, Kahlua, Espresso		11,95
SCROPPINO - Lemon sorbet, Prosecco, Vodka		9,95

Mocktails

VIRGIN & TONIC - Seedlip Spice 94, Fevertree Indian Tonic, grapefruit		9,50
VIRGIN PALOMA - Martini Vibrante 0.0%, grapefruit soda, lime		8,50

Non Alcoholic

Chardonnay 0.0%	4,75 glass	22,50 bottle
Vendôme Mademoiselle Sparkling Classic		32,50 bottle
Swinckels' 0.0% (bottle)		3,95
Bavaria IPA 0.0% (bottle)		4,50
La Trappe Nillis 0.0%		5,50

Coffee & Tea

Coffee, Espresso		3,50
Espresso macchiato		3,75
Cappuccino, Café latte		4,00
Tea		3,75
Fresh mint tea		4,25
Fresh ginger tea		4,25

SPECIAL COFFEES

Irish, French, Spanish, Italian coffee		9,95
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Sodas & Juices

WATER

Still/sparkling 33 cl.		3,50
Still/sparkling 75 cl.		5,95

Coca-Cola, Coca-Cola Zero, Sprite,		
Fuze Tea Sparkling, Fuze Tea Green, Fuze Tea Peach, tonic, cassis, ap-pelsap		3,75
Jus d'orange, Big Tom spiced tomato juice		4,50
San Pellegrino Blood orange		3,95
Fever-Tree - Indian tonic, Mediterranean tonic, ginger ale, ginger beer		4,50

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