FISH & CHIPS FRUITS DE MER

THE SEAFOOD BAR

UTRECHT

restaurant & traiteur

SOUPS SALADS OYSTERS LOBSTER

Payment by card only

For information on allergens, please ask our staff.

Oysters

PLATEAU WITH VARIOUS OYSTERS
12 pcs. 46,00
24 pcs. 80,00

FINE DE CLAIRE SUPERIOR
Oosterschelde, Netherlands – Firm bite with a briny experience and a hint of citrus. 6 pcs. 19,95

SPÉCIALE HUÎTRE FLEUR
Normandy, France – The Seafood Bar's own oyster; rich and sweet with a nutty flavor. 6 pcs. 22,50

IRISH ROCK OYSTER
Ireland - Easy going oyster with a good balance between soft and sweet. 6 pcs. 24,50

SPÉCIALE POGET
Charente Maritime, France - Generous oyster, rich in flavor. Fresh and mildly salty, with a sweet aftertaste. 6 pcs. 27,25

GILLARDEAU
Marennes-Oléron, France - Extraordinarily soft and harmonious, but also fresh and sweet. 6 pcs. 32,50

Starters & Fingerfood

Shrimp in garlic butter from the oven 12,25
Fried fish pieces 'kibbeling' with tartar sauce 8,25
Calamari 12,25
Dutch shrimp croquettes 3 pcs. 13,95
Fruits de Mer prawns with cocktail sauce (unpeeled) 6,95
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, café au lait jus 2pcs. 16,95
Tuna Tataki with chuka wakame and lemon zest 16,95

Soup & Salad

Lobster soup 15,50
Caesar salad
with Parmesan, croutons, egg & anchovy dressing 15,95
with hot smoked salmon (served cold) 20,00
with avocado (optional vegetarian) 17,95
with both! 22,00
with chicken 20,00

PLATEAU
Charcuterie of smoked mackerel, shrimps, house salad and two types of smoked salmon. 17,95

Fruits de Mer

Combination of cold crustaceans and shellfish; mussels, cockles, razor clams, sturgeon shrimps, vongole (clams), periwinkles, prawns, crayfish, house salad, 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 sashimi, vongole (clams), Tourteau crab legs, sturgeon shrimps, prawns, house salad, seaweed salad, 2 oysters p.p., snow crab, half lobster p.p., langoustines and crayfish.
Served on crushed ice.

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

Mixed Grill

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

1 person 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, prawns and crayfish.
2 persons 144,95
Supplement: King Crab plus 25,00

Combination

Combination of the Fruits de Mer 'The Seafood Bar' and the Mixed Grill.
2 persons 92,50

Sandwiches for Lunch

Sandwich with smoked salmon 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 blanc and parsley 7,50
Green asparagus with Parmesan cheese 9,50

Mussels

French style, prepared with white wine, garlic and cream 22,50
Asian style, prepared with coconut milk, lemongrass and coriander 22,50

From the Plancha

Catch of the day	Day price
Salmon fillet with grilled leek	22,00
King prawns with garlic and lemon	24,50
Whole lobster from the plancha with herb butter	75,00
King crab from the plancha 300 grams	85,00
Cod fillet with pumpkin and beurre blanc	24,50
Dover sole with caper butter 2 pcs.	35,00
Tuna steak with antiboise	29,50

Fish and Chips

Served with fries, sauce and salad
Fried fish fillet 19,95
Fried fish pieces 'kibbeling' 14,25
Calamari 18,50

Pasta

Spaghetti vongole 21,95
Spaghetti scampi aglio e olio 18,50
Pumpkin ravioli with sage butter, topped with walnut 18,50

Desserts

Chocolate bavarois with chocolate ice cream 9,50
Lemon Crème Brûlée 9,50
Sorbet with seasonal fruits 9,50
Cheesecake 8,00
Roasted pineapple with spiced rum & coconut ice cream 10,50
Scroppino - Lemon sorbet, Prosecco, 42 Below Vodka 9,95
Espresso Martini - 42 Below Vodka, coffee liqueur, 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 Meunier/Pinot Noir, France	10,95	63,50
Christoffe Champagne, Chardonnay/Pinot Meunier/Pinot Noir, France (37,5cl)		34,50
Ruinart Brut, Chardonnay/Pinot Noir/ Pinot Meunier, Reims, France	12,50	75,00
Christopher Merret Blanc de Blancs, Chardonnay, France		89,95
Ruinart Blanc de Blancs, Chardonnay, Reims, France		139,00
Billecart-Salmon Brut Rosé, Chardonnay/Pinot Meunier/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 Eric Louis, 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, Castilla, 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, Rías Baixas, Spain	9,25	43,75
Chardonnay Reserve (oaked), La Côte, Languedoc, France	9,00	41,75
Gavi di Gavi, DOCG del Comune di Gavi, 'Fossili', Cortese, Dhaara Winery, Piëmonte, Italy	9,95	46,00
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 (oaked), 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 Zealand		85,00
Saint-Véran 'Cuvée Prestige' 2023, Vignobles Lassarat, Bourgogne, France		87,50
Condrieu Proème 2022, Bryan Deleu, Rhône, France		79,95
Meursault-Genevrières 1er Cru 2022, Domaine Bouzereau-Gruère, Bourgogne, France		145,00
Chablis Grand Cru, 'Vaudésir' 2022, Domaine Raoul Gautherin & Fils, Bourgogne, France		175,00
Chassagne-Montrachet 2022, Domaine Sylvain Debord, Bourgogne, France		160,00

Red Wine

Spätburgunder, Weingut Raddeck, Rheinhessen, Germany	6,50	32,25
Beaujolais Gamay 'Séduction' (chilled), Famille Girin, Bourgogne, France	7,75	39,00
Pinot Noir Vin de France, Domaine Eric Louis, Loire, France		43.75
Saint-Émilion Grand Cru 'Pavillon de Taillefer', Château Vieux Taillefer, Bordeaux, France		76,75
Barolo 'Bricco Bergera' 2020, Nebbiolo, Sarotto Piemonte, Italy		87,95

Rosé Wine

Escovier Rosé, Pays d'Oc Rosé IGP, Cinsault/Syrah, Saint Saturnin, Languedoc-Roussillon, France	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, Château 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 30 cl. (draft)	6,25
La Trappe Blonde - Slightly sweet, fresh, slightly bitter and malty (draft)	5,00
Bird of Prey 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 - 42 Below Vodka, Hierbas de las Dunas, organic tomato juice, tabasco and an oyster	13,25
GIN & TONIC - Bombay Sapphire, Fever-Tree Indian Tonic, lime	12,50
GIN & TONIC - Hermit gin, Fever-Tree Mediterranean Tonic, samphire, grapefruit	13,50
MULE - 42 Below Vodka, pineapple, peach, Fever-Tree Ginger Beer	13,25
ESPRESSO MARTINI - 42 Below Vodka, coffee liqueur, espresso	11,95
SCROPPINO - Lemon sorbet, Prosecco, 42 Below Vodka	9,95

Mocktails

VIRGIN & TONIC - Seedlip Spice 94, Fever-Tree 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

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, cassis, apple juice	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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