



Drinks

Hot drinks

Coffee	2.50
Espresso	2.50
Double espresso	3.50
Cappuccino	2.75
Café latte	3.00
Café latte macchiato	3.50
Decaf from...	2.50
Pukka tea	2.50
Fresh mint tea with honey	3.00
Fresh ginger tea with honey	3.00
Hot chocolate	2.75
Hot chocolate with whipped cream	3.25
Hot chocolate with rum and whipped cream	4.70
Whipped cream	0.50

Coffee specials

Irish – Jameson Whiskey	7.00
Spanish – Tia Maria	7.00
French – Grandmarnier Rouge	7.00
Kiss of fire – Cointreau and Tia Maria	7.00
Scottish – Drambuie	7.00
Café D.O.M. – Benedictine	7.00
Enkhuizer – Local kruidenbitter	7.00
Carajillo – Licor 43 espresso	6.50



Sweets

Apple pie	3.00
with whipped cream	3.50
Cake of the day	4.50



Soft drinks

Coca-Cola	2.50
Coca-Cola zero	2.50
Fanta orange	2.50
Fanta cassis	2.50
Finley bitterlemon	2.50
Finley tonic	2.50
Finley ginger ale	2.50
Fuze black tea	2.50
Fuze green tea	2.50
Chaudfontaine still/sparkling	2.50
Chaudfontaine 0.75 l still/sparkling	5.00
Rivella light	2.50
Apple juice	2.70
Freshly squeezed orange juice	3.75
Freshly squeezed orange juice large	4.50
Big Tom spicy tomato juice	3.50
Fristi (yoghurt drink)	2.70
Chocomel (chocolate drink)	2.70
Milk	2.00

Alcoholic drinks

Beer on tap

Warsteiner 0.25 l	2.80
Warsteiner 0.40 l	5.60
Konig Ludwig Weiss	4.70

Bottles

Warsteiner 0.5 %	3.50
Warsteiner Radler 0.0 %	3.50
Texels skuumpkoppe	3.80
Warsteiner Radler	3.50
Heineken	3.40
Leffe blonde	4.00
Leffe dubbel	4.20
Leffe triple	4.40
Liefmans fruitesse	3.80
Special beer of the month	4.50



Port-Sherry-Vermouth

Kopke port tawny 10 yrs	5.00
Kopke port tawny 20 yrs	9.00
Martini Bianco	3.25
Martini Rosso	3.25
Don Pablo sherry fino	4.00
Don Pablo sherry medium	4.00

Liqueur

Amaretto	4.00
Sambuca	4.00
Grand Marnier Rouge	4.50
Baileys	4.00
Drambuie	4.50
Cointreau	4.00
Tia Maria	4.00
Licor 43	4.00
Frangelico	4.00
Limoncello	3.75
D.O.M. Benedictine	4.00

Whiskys

Balvenie double wood 12 yrs	6.50
Glenmorangie	5.50
Jack Daniels	4.70
Jameson	4.50

Distilled

Bols jonge jenever	2.80
Bols oude jenever	3.00
Bols korenwijn	3.50
Bols vieux	3.00
Coebergh bessen jenever	3.00
Bacardi carta blanca	4.00
Bacardi carta negra	4.00
Schipperbitters	3.00

Digestive

Joseph Guy V.S.	4.80
Remy Martin V.S.O.P.	5.50
Calvados	4.50
Armagnac	4.50



White wine

	glass	bottle
Vinus – France, Pays d'Oc	4.70	23.50
<i>Chardonnay • tropical fruit, lime blossom, hazelnut, vanilla hints</i>		
Hanepoot – South Afrika, Western Cape	4.00	19.50
<i>Muscat • sweet white wine</i>		
Anne de Laweiss – France, Alsace	6.00	29.50
<i>Riesling • lemon, mandarin, floral bouquet</i>		
Mezzacorona riserva – Italy, Trentino	6.50	32.50
<i>Pinot Grigio • spicy, full, pear, ripe fruit</i>		
Legendary – Romania, Cramele Recas	4.00	19.50
<i>Sauvignon blanc • passion fruit, mandarin, gooseberry</i>		
La Chablisienne – France, Chablis		42.50
<i>Chardonnay • roasted almonds, hawthorn, acacia, apricot</i>		
Bougrier Pouilly Fume – Frankrijk, Pouilly Fume		35.00
<i>Sauvignon blanc • karakteristieke mineraliteit met citrus en kruisbes</i>		

Rosé

	glass	bottle
Legendary – Romania, Banat	4.00	19.50
<i>Pinot Grigio • raspberry, candy canes, forest fruits, strawberry</i>		

Red wine

	glass	bottle
Couleurs du sud – France, Pays d'Oc	4.00	19.50
<i>Cabernet Sauvignon • black cherries, dark chocolate, vanilla</i>		
Sierra Grande – Chili, Valle Central	4.70	23.50
<i>Pinot Noir • wild strawberries, plums, smooth</i>		
Il Burchino – Italy, Toscane		35.00
<i>Sangiovese Cabernet Merlot • cherry, licorice, vanilla, oak</i>		

Dessert wine

	glass	bottle
Gonzales Byass nectar Pedro Ximenez		4.75
Elysium Black Muscat		6.50

Sprankling wine

	bottle
Piper-Heidsieck Cuvée Sublime Demi-Sec Champagne – France, Champagne	75.00
<i>Pinot noir, Pinot meunier, Chardonnay • subtle hints of vanilla, ginger bread, sugared lemon</i>	
Gran Campo Viejo Brut Reserva – Spain, Cava	33.50
<i>Xarello, Parellada, Macabeo • complex aromas of white stone fruit with woody hints</i>	
Il Colle Prosecco – Italy, Veneto	27.50
<i>Prosecco • aromas flowers and fruit, tones of apple and lemon, dry</i>	
Scavi & Ray Prosecco Piccolo – Italy	20cl 8.00
<i>Prosecco • fresh and fruity with pleasant mousse</i>	





Lunch from 11.00 to 17.00

Bread*

Pain de mer
White or brown natural sourdough bread with:

Fish

Smoked eel	12.50
Smoked salmon	9.50
Dish of smoked eel, salmon with Dutch shrimps	15.00
Tuna salad with red onions, capers and egg	8.75
Dutch shrimps 100 gram	14.00

Meat

Spicy grilled chicken, garlic and red pepper	8.50
Carpaccio with Basil Pesto, Old Amsterdam and pine nuts	10.50

Cheese

Old cheese	6.50
Young cheese	5.75

Croquette

Burgundian croquette**	5.50
Two Burgundian croquettes with chips and salad	8.50
Holtkamp shrimp croquette	10.00
Two Holtkamp shrimp croquettes with chips and salad	6.75
	12.50
	14.00

**also available as vegetable croquette

Egg

Scrambled egg with smoked salmon and wild spinach	12.50
Fried egg with ham and/or cheese	8.50
Fried egg carpaccio	11.50
Farmer's omelette with fried vegetables and cheese	10.50

Open Toasty

Ham and/or cheese	6.50
Hawaii with ham, cheese and fresh pineapple	7.00
Caprese with mozzarella, pesto and tomato	7.50
Brie with honey and pine nuts	8.00

*All our dishes are served with salad

Snack Bites

Butterfly shrimps – 10 pieces	7.00
Lobster meatballs – 6 pieces	12.50
Salmon croquettes – 3 pieces	7.75
Shrimp croquettes – 3 pieces	7.75
Piri Piri shrimps – 4 pieces	8.50
Burgundian meatballs – 8 pieces	7.50
Mini vegetarian spring rolls – 10 pieces	5.50
Mini vegetarian spinach/cheese croquettes – 6 pieces	6.50
Vegetarian cheese sticks – 8 pieces	6.50
Old cheese, Old Amsterdam	4.50
Garlic olives	4.00
Plate to share for 2 to 3 people	19.50
Portion of chips	3.90

Main-dish salads*

Caprese	13.50
<i>Basil Pesto, mozzarella, tomato, pine nuts and grilled peppers</i>	
Caesar	16.00
<i>Romaine lettuce, bacon, crouton, anchovy, chicken, egg and Caesar Dressing</i>	
Carpaccio	13.50
<i>with Basil Pesto, Old Amsterdam and pine nuts</i>	
Niçoise	14.50
<i>tuna, egg, green beans, red onion and tomato</i>	
De visafslag	19.50
<i>Smoked eel, salmon and Dutch shrimps</i>	

*All our dishes are served with bread and butter

Dinner from 12.00

Starters

Piri Piri shrimps	9.50
<i>Shrimps with garlic and Spanish chillies</i>	
Vissers Latijn	14.50
<i>Smoked eel, salmon and Dutch shrimps</i>	
Tasting of Enkhuizer Zalmrokerij Smoking	15.50
<i>6 different smoked salmon tastes</i>	
Dutch shrimps cocktail	15.00
<i>100 grams of Dutch shrimps with cocktail sauce</i>	
Vongole	14.00
<i>Clams with cream, garlic, pepper, spring onions and parsley</i>	
Razor clam	11.50
<i>with cream, garlic, pepper, spring onions and parsley</i>	
Pulpo ensalada	12.00
<i>Octopus salade</i>	
Carpaccio	9.75
<i>with Basil Pesto, Old Amsterdam and pine nuts</i>	
Enkhuizer fish soup	8.75
Soup of the day	7.00

Main Meals*

Fish dishes

Fish special	25.00
<i>seabass, halibut, codfish, shrimp and salmon, with a spicy sauce</i>	
Grilled salmon fillet	19.75
<i>with wild spinach, pine nuts, and Thai fish sauce</i>	
Bouillabaisse of fish and shellfish	24.50
<i>with Old Amsterdam, rouille and crostin</i>	
Pan-fried sole	23.50
Pan-fried plaice	18.50
Halibut fillet <i>with scallops and lobster sauce</i>	28.50
Grilled tuna steak <i>with oriental dressing</i>	21.50
Sizzling shrimps <i>with garlic and Spanish chillies</i>	22.00
Fish and Chips	18.00

Meat dishes

Tournedos <i>with a green pepper sauce</i>	23.50
Tournedos <i>with scallops and lobster sauce</i>	27.50
Mediterranean chicken thighs	18.50

*All our main meals are served with appropriate garniture

Desserts

Ice cream coupé Scroppino	8.00	to share	15.00
<i>lemon sorbet ice cream, vodka, prosecco and whipped cream</i>			
Coupé Dame Blanche	7.00		
<i>vanilla ice cream, warm molten chocolate and whipped cream</i>			
Coupé advocaat	6.50		
<i>vanilla ice cream with eggnog and whipped cream</i>			
New York cheesecake	9.50		
<i>with mango ice cream, coulis and whipped cream</i>			
Classic sorbet	8.50		
<i>with fresh fruit, ice cream, sprite, strawberry sauce and whipped cream</i>			
Cheese board	8.00		
<i>Roquefort, brie and Old Amsterdam with bread and apple syrup</i>			
Cheese board with a glass of 10-year-old port	12.00		

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Dessert wines

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Elysium Black Muscat	6.50

Do you have an allergy? Please let us know.

The kitchen also prepares vegetarian and vegan dishes.

See our chalk boards for today's specials.

The Visafslag has a lovely atmosphere ideal for groups and parties



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Gift idea: a voucher from the Visafslag:

