

- MAINCOURSES FISH -

- EEL -

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| Taste of eel Eel served in three ways: Classic stewed eel, pan-fried and traditional smoked eel | 34 |
| Sewed Classic way of serving wild caught eel, slow cooked with green herbs and served in stewsauce | 26 |
| Pan-fried Wild caught eel from Irish waters, crispy panfried in butter | 26 |
| Smoked Wild caught eel from Irish waters, traditional smoked. Highly recommended by Johannes | 29½ |

- FISH -

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| Kibbeling Crispy fried pieces of codfish served with ravigotte sauce | 17½ |
| Leckerbekmenu Crispy fried filet of whitefish served with fries and ravigotte sauce | 17½ |
| Salmon Salmon steak, rosé cooked in the oven, served with Hollandaise-sauce | 25½ |
| Small sole fish Three small sole fishes (sole 1), panfried in butter | 28½ |
| Sole Solefish a 500-700 grams panfried in butter | 42 |
| Surf & Turf Combination of flat iron steak and a seatiger from the grill *Also possible to serve with Tournedos, additional 5½ | 32 |
| Sea bass Whole Dutch Sea-bass served from the grill with herbal seasalt | 25 |
| Tunasteak Steak from tuna fish, shortly fried on both sides, with ponzusaus | 29½ |
| Gamba Royal Black tiger schrimps, prepared in garlic butter served with fresh pappardelle pasta | 23½ |
| Catch of the day Daily offer from the fish auction. Freshly caught and prepared: Just ask our staff ! | daily price |

- SEAFOOD -
For 2 persons

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| Seafood Classic Combination of seafood: Rosé cooked salmon steaks, panfried sole fishes and crispy fried pieces of codfish | 25½ p.p. |
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AL OUR MAIN COURSES ARE SERVED WITH HOT VEGETABLES
AND FRIES



- KIDSMENU -

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| Kibbeling Golden cod crisps | 9½ |
| Salmon Panfried salmonsteak | 10 |
| Fishfries Breaded fishfingers | 8½ |
| Croquette Dutch croquette filled with beef | 8 |
| Frikandel Traditonal frikandel | 8 |
| KIDSMENU'S ARE SERVED WITH FRIES AND SAUCES | |
| SANDWICH Ham and cheese, with ketchup | 6½ |
| Kids ice Vanilla ice-cream, strawberrysauce, fruit and whipped cream | 5½ |

- DESSERTS -

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| Lava cake Hot served chocolate cake, vanilla ice-cream and whipped cream | 9½ |
| Pistache Creamy pistachio parfait with dark chocolate, crunch kataifi and roasted pistachio | 10 |
| Sorbet Fresh fruits of the season, vanilla and sorbet ice-cream, strawberry sauce and whipped cream | 9½ |
| Nougat Nougat ice-cream served on hazelnut meringue with whipped cream | 9½ |
| Macaron Traditional macaron filled with creamy mango and passionfruit ice-cream | 9½ |
| Seasonal dessert Varying offer during the year, just ask our staff! | 9½ |

- EXTRA'S -

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| Frites <i>with mayonnaise</i> | 5 |
| Fried potatoes <i>with mayonnaise</i> | 5 |
| Side salad | 4 |
| Mayonnaise, curry, ketchup | 1 |
| Ravigotte, garlic sauce | 1 |
| Cocktail sauce | 1 |
| Hollandaise sauce | 3 |
| Port shallot gravy | 3 |
| Pepper sauce | 3 |
| Satay sauce | 3 |
| White-wine sauce | 3 |



JOHANNES'
MENU



-LUNCH TO SHARE-


For 2 persons

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| Johannes Fish Classic Fried codfish, mussels, calamari, traditional salmon, homemade tuna salad and Johannes’ smoked eel. Served with sauces and pull-apart bread | 17½ p.p. |
| To complete/extra: Oysters, Huitres a Volant Nr 3. Four pieces Extra smoked eel of Johannes Sesam tuna Pull-apart bread with butter Fries <i>and mayonaise</i> | 14 ½ 10 9 6 5 |


- OYSTERS -

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| Huitres a Volant Nr. 3 Special de Claires from France, four pieces freshly served | 14½ |
| Gilardeau Nr. 4 The world famous oysters , four pieces freshly served | 21 |
| Oyster tasting Special de Claires oysters, serving two of each preparation : - Umami: Crunchy furikake with wasabi foam - Oriental: Slightly spicy with ginger and soy - Antiboise: Classic French dressing | 29½ |

- SOUP -

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| Johannes’ fishsoup Classic royal fishsoup, traditional recipe from the house | 9 |
| Soup of the season Fresh soup of the season, just ask our staff | 9 |
| Tomato creme  Cream soup made of tomatoes and fresh herbs | 8 |

- COLD LUNCH -

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| Smoked eel Traditionally smoke eel: Recommended for years of experience and passion of Johannes. | 17 |
| Salmon Traditionally smoked salmon, cucumber and herbal chive cream cheese | 16½ |
| Fish trio Traditionally smoked eel, homemade tuna salad and freshly smoked salmon | 18 |
| Tuna Brioche bun, fresh tuna rolled in sesame, mango chutney, pickled vegetables and ponzu sauce | 19 |
| Carpaccio Home cut beef carpaccio, sundried tomatoes, pine nuts and parmesan *choice between pesto or truffle mayonaise | 16 |
| Goat cheese  Beet salad, walnut, lukewarm goat cheese and quinoa | 14 |

- HOT LUNCH -

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| Kibbeling Crispy fried codfish and ravigotte sauce, our widely praised gold crisps! | 14½ |
| Steak sandwich Brioche bun, tender beef sliced served, port shallot gravy, melted cheese | 19 |
| 12 o’clock fish Traditionally smoked eel by Johannes, homemade tuna salad and small bowl of fishsoup | 16 |
| Croquettes Dutch traditional beef-croquettes or classic shrimp-croquettes | 13 |
| Leckerbeck Crispy fried filet of whitefish served with ravigotte sauce | 14½ |
| Johannes Burger Brioche bun, juicy burger, homemade burgersauce, bacon, lettuce, sweetsour red-onion, pickles and fries. | 19½ |
| Fried egg Three, free range eggs from the Kakelhoeve Hierden Choice of cheese, ham and bacon, every extra item 1,- | 10 |

- TO START -

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| Bread platter Freshly baked pull-apart bread with herb butter [1-2 persons] | 6 |
| Snack-bread Freshly baked pull-apart bread with aioli, homemade tuna salad , pesto and herb butter [3-5 persons] | 13 |

- APPETIZERS -



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| Tuna Sesam Fresh tuna seared and rolled with sesame, served with mangochutney and ponzusaus | 16 |
| Eel on toast Traditional smoked eel of Johannes’ served with toasted bread | 17 |
| Huitres a Volant Nr. 3 Special de Claires from France, four pieces freshly served | 14½ |
| Beefcarpaccio Home cut beef carpaccio, sundried tomatoes, pine nuts and parmesan *choice between pesto or truffle mayonaise | 14 |
| Fish palette Trio of tuna tataki, traditional smoked eel and salmon, | 17 |
| Beef tataki Lightly seared, yoghurtcreme, crispy onion and ponzusauce | 16 |
| Scampi tempura Shrimps deep fried in tempura-batter, Japanese mayonnaise, okonomi-sauce and bonito flakes | 15 |
| Oyster tasting Special de Claires oysters, serving two of each preparation : - Umami: crunchy furikake with wasabi foam - Oriental: Slightly spicy with ginger and soy - Antiboise: Classic French dressing | 29½ |
| Goat cheese  Beet salad, walnut, lukewarm goat cheese and quinoa | 14 |
| Scampi Garlic marinated black tiger schrimps, served peeled and panfried | 14 |

- MAINCOURSES MEAT -


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| Rib-eye Sliced tender Black angus rib-eye, served direct from the grill * with pepper sauce, port shallot gravy, Hollandaise sauce or herb butter | 42 |
| Tournedos Tender filet steak of beef tenderloin * with pepper sauce, port shallot gravy, Hollandaise sauce or herb butter | 32½ |
| Chicken satay Bali Marinated skewer with chicken thighs, poached curry egg, and Indian peanut sauce | 24 |
| Escalope Breaded escalope from pork, a 300 gram * with pepper sauce, port shallot gravy , or satay sauce | 23 |
| Flat iron steak Beef served of the grill, medium-rare and sliced served *with pepper sauce, port shallot gravy, Hollandaise sauce or herb butter | 27 |
| Johannes Burger Brioche bun, juicy burger, homemade burger sauce, bacon, lettuce, sweet sour red-onion, pickles and fries. | 19½ |
| Surf & Turf Combination of flat iron steak and seatiger from the grill *Also possible to serve with Tournedos, additional 5½ | 32 |

AL OUR MAIN COURSES ARE SERVED WITH FRIES AND VEGETABLE GARNISH

- MAINCOURSES VEGETARIAN -

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| Trufflepasta  Pappardelle pasta richly filled with seasonal mushrooms, fresh vegetables, in creamy truffle sauce | 19 |
| Vegan kibbeling  Dutch cauliflower florets fried in kibbeling batter with vegan ravigotte sauce | 17½ |

-SALADS-

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| Fish Traditional smoked eel, tuna tataki, classic salmon and homemade tuna salad | 24 |
| Chicken avocado Tender free-range chicken in tempura batter, avocadosalsa, yoghurtcreme and pickled vegetables | 19 |
| Goat cheese  Beet salad, walnut, lukewarm goat cheese and quinoa | 17½ |
| Carpaccio Home cut beef carpaccio, sundried tomatoes, pine nuts and parmesan *choice between pesto or truffle mayonaise | 19 |