



M E N U

WELCOME ABOARD!

ABOUT DE KOP VAN DE HAVEN

SINCE THE LAST CENTURY, DE KOP VAN DE HAVEN HAS BEEN KNOWN FOR ITS TOP-QUALITY, FRESH FISH. WHAT ONCE BEGAN AS A KIBBELING STAND HAS GROWN INTO A BELOVED WATERFRONT DESTINATION – WITH BOTH A VIEW AND A TASTE TO REMEMBER.

AFTER A BUNKER FROM THE DEFENCE LINE OF AMSTERDAM WAS DEMOLISHED, OUR UNIQUE LOCATION WAS BUILT IN 1985. SINCE THEN, WE'VE COMBINED HISTORY, HOSPITALITY, AND FRESH FISH INTO AN UNFORGETTABLE EXPERIENCE.

PASSION FOR FISH AND ATMOSPHERE

OUR FISH CHEFS AND HOSTS WORK WITH SEASONAL FISH FROM IJMUIDEN. WE COMPLEMENT OUR DISHES WITH A CAREFULLY SELECTED RANGE OF WINES AND CRAFT BEERS – ALL TO HELP YOU FULLY RELAX AND ENJOY THE MOMENT.

FEEL FREE TO ASK OUR HOST FOR ADVICE – WHETHER IT'S A DISH RECOMMENDATION, WINE PAIRING, OR THE PERFECT COMBINATION.

THANK YOU FOR YOUR VISIT.
ENJOY OUR PASSION FOR FISH, WINE, AND THIS BEAUTIFUL SETTING.

BON APPÉTIT!



P R E M I U M F I S H & C H I P S

PREFER A SET MEAL?

SEAFOOD PLATTER

Minimum 2 persons

Dutch shrimp, smoked eel, smoked salmon, smoked mackerel, salmon salad, crab salad, tuna salad, herring, and bread

+ shrimp croquette

P.P 34

GRILLED FISH PLATTER

Minimum 2 persons

Dover sole, plaice fillet, salmon, sea bass fillet, and prawns

P.P 48

*Wine suggestion:
Chablis | Bruno Verret*

*Wine suggestion:
Chardonnay Oaked | Domaine
Prunelles*

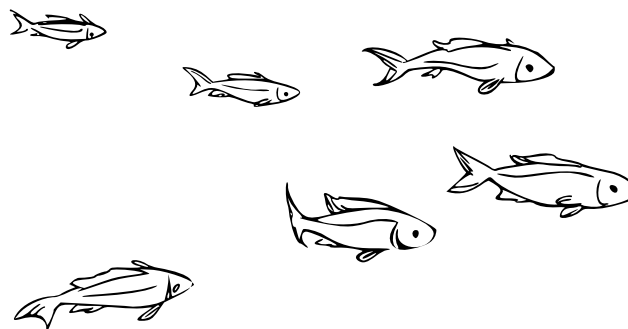
FRIED FISH PLATTER

P.P 39

Minimum 2 persons

Fried fish fillet, kibbeling, crispy shrimps, calamari rings, and shrimp croquettes

*Wine suggestion:
Sauvignon Blanc | Bodega Emina*



Do you have an allergy?
Please ask the staff for
the options or allergen list.





PREMIUM FISH & CHIPS

STARTERS

FRIED FISH

Per portion

DEEP-FRIED FISH

Fillet dipped in light batter and deep-fried until golden brown

16

FISH NUGGETS

Dutch-style lightly battered white fish, fried until crispy and golden brown

16

CALAMARI

Thinly sliced, coated in flour, and deep-fried until crispy

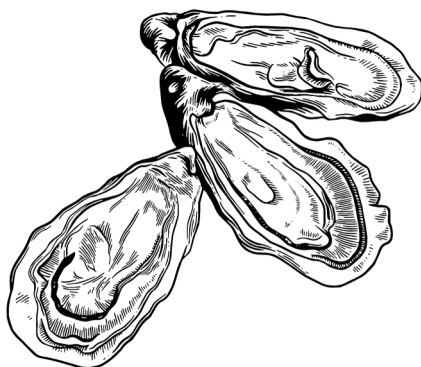
16

CRISPY SHRIMPS

Deep-fried shrimp in a crispy coating

16

*Wine suggestion:
Vinho Verde | Adega de Monção*



SALADS

GRILLED SALMON SALAD

Mixed salad with grilled salmon, Ponzu (Japanese sauce), wakame, edamame and raw vegetables

24

GRILLED TUNA SALAD

Mixed salad with grilled tuna, Ponzu (Japanese sauce), wakame, edamame and raw vegetables

24

*Wine suggestion:
Chablis | Bruno Verret*

OYSTERS {NO° 2}



Gillardeau®

GILLARDEAU OYSTERS ARE RENOWNED FOR THEIR REFINED, TENDER, AND SLIGHTLY CREAMY TEXTURE, WITH A PERFECT BALANCE BETWEEN BRINY AND SWEET. A TRUE DELICACY FOR LOVERS OF PURE FLAVOUR.

PER OYSTER

6

1/2 DOZEN

36

DOZEN

70

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PREMIUM FISH & CHIPS

STARTERS

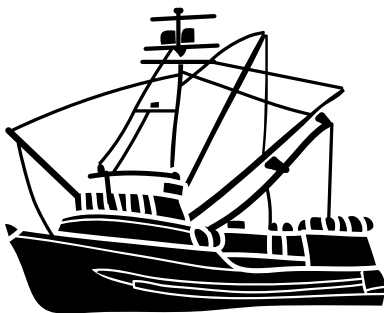
DUTCH SHRIMP COCKTAIL Served with toast and butter	24	BRETON FISH SOUP With cod and salmon	15
SMOKED EEL Served with toast and butter	24	FRENCH ONION SOUP Bread au gratin with Swiss cheese	13
SMOKED SALMON Served with toast and butter	24	BURRATA With cherry tomatoes, basil, and a touch of balsamic	16
TRIO OF FISH Salmon, eel, and Dutch shrimp with toast and butter	28	BEEF CARPACCIO Mixed salad with beef carpaccio, truffle mayonnaise, pine nuts, capers and Parmesan cheese	18
<i>Wine suggestion: Pouilly-Fume Foucher - le Brun</i>			
HERRING WITH TOAST 3 fillets with onion and gherkins	8	PRAWN PIL PIL in spicy garlic oil with aioli and bread	18
SASHIMI SALMON AND TUNA With wakame, ginger, wasabi, soya sauce, and sesame seeds	24	SCALLOPS 3 scallops, green asparagus, and Hollandaise sauce	18
BREAD WITH DIP	4 P.P	SHRIMP CROQUETTES 2 croquettes with toast and butter	16

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MAIN COURSES - FISH

SOLE	26	SOLE	DAILY PRICE
2 fillets fried in butter		Baked in butter	
3 fillets	+8	300-600 g	
PLAICE FILLET	28	SEA BASS FILLET	28
250 grams fried in butter		2 fillets fried in butter	
350 grams	+8	3 fillets	+8
SALMON	32	Turbot	DAILY PRICE
With a crispy crust, balsamic sauce and Sicilian aubergine salad		With lemon butter sauce	
		300-600 g	
FISH TRIO	34	Baked MUSSELS	26
Dover sole, plaice fillet, and salmon pan-fried in butter		Stir-fried with vegetables in a curry sauce	
COD LOIN	38	STEAMED MUSSELS	32
Wrapped in Serrano ham with pumpkin cream, fennel and Beurre Blanc sauce		With vegetables and herbs	
TUNA STEAK	38	The steamed mussels are seasonal – not available year-round	
With seasonal vegetables and Ponzu (Japanese sauce)			



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SIDES

FRIES	6
With mayonnaise	
GREEN SALAD	6
FRIED VEGETABLES	6





PREMIUM FISH & CHIPS

MAIN COURSE - MEAT

BEEF STEAK With seasonal vegetables and mildly spicy gravy	30	PRAWN PASTA In a creamy sauce with peeled prawns and vegetables	29
RIBEYE With green asparagus and pepper sauce – 250 grams	35	RICOTTA RAVIOLI Filled with spinach and ricotta in a creamy truffle sauce	26
ENTRECÔTE With green asparagus and pepper sauce – 250 grams	35		

*Wine suggestion:
Tempranillo | Bodega Emina*



SIDES

FRIES With mayonnaise	6
GREEN SALAD	6
FRIED VEGETABLES	6

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P R E M I U M F I S H & C H I P S

PREMIUM FISH & CHIPS

*Wine suggestion:
Vinho Verde | Adega de Monção*

DEEP FRIED FISH 22

Fillet coated in light batter and deep-fried until golden brown

COD NUGGETS 22

Dutch-style lightly battered white fish, fried until crispy and golden brown

CALAMARI 22

Thinly sliced, coated in flour, and deep-fried until crispy

CRISPY SHRIMPS 22

Deep-fried shrimp in a crispy coating

SIDES

GREEN SALAD 6

FRIED VEGETABLES 6

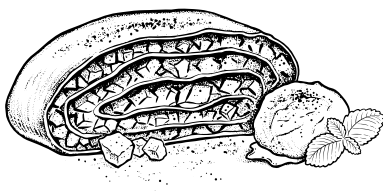
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DESSERTS

DAME BLANCHE Vanilla ice cream with chocolate sauce and whipped cream	11	TIRAMISU Italian classic with espresso, Amaretto and mascarpone (contains alcohol)	12
COUPE ADVOCAAT Vanilla ice cream with advocaat and whipped cream (contains alcohol)	11	CHEESECAKE With red fruit and forest fruit sauce	12
CRÈME BRÛLÉE A creamy layer of custard topped with caramelised sugar. + scoop of vanilla ice cream and whipped cream	10 +3	APFELSTRUDEL Crispy on the outside with a sweet, fruity filling. + scoop of vanilla ice cream and whipped cream	11 🕒 +3
STEWED PEAR Stewed in Marsala wine, served with mascarpone cream and roasted almonds (contains alcohol)	12		
SCOOP OF ICE CREAM WITH WHIPPED CREAM	6	PREMIUM BONBONS Vraag naar ons Bonbon boek	2.50P/ST

DESSERT WINE

Coteaux du Layon, chenin blanc
Maison Foucher le Brun, France **7**



Smit's
DELICIOUS

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