



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!



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 | Bruno
Andreu*

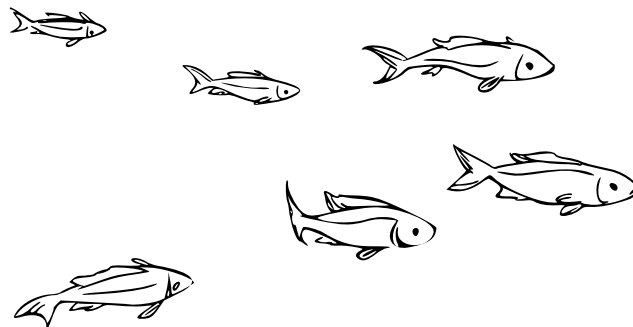
FRIED FISH PLATTER

P.P 39

Minimum 2 persons

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

*Wine suggestion:
Sauvignon Blanc | Bodega Emina*



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



STARTERS

FRIED FISH

Per portion

DEEP-FRIED FISH

16

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

FISH NUGGETS

16

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

CRISPY SHRIMPS

16

Deep-fried shrimp in a crispy coating

SALADS

GRILLED SALMON SALAD

24

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

GRILLED TUNA SALAD

24

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

*Wine suggestion:
Chablis | Bruno Verret*

OYSTERS {NO°2}



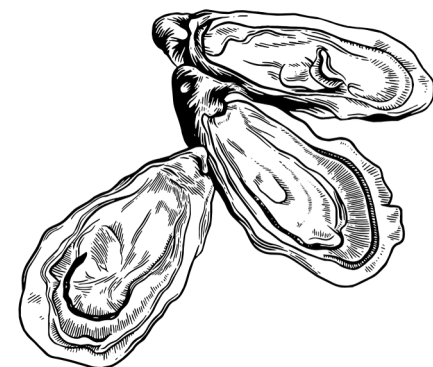
GILLARDEAU OYSTERS ARE RENOWNED FOR THEIR REFINED, TENDER, AND SLIGHTLY CREAMY TEXTURE, WITH A PERFECT BALANCE BETWEEN BRINY AND SWEET. A TRUE DELICACY FOR LOVERS OF PURE FLAVOUR.

PER 3 OYSTERS

18

PER 6 OYSTERS

36



*Wine suggestion: Sauvignon
Blanc, Saint-Bris | Bruno Verret*

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options or allergen list.



STARTERS

DUTCH SHRIMP COCKTAIL

Served with toast and butter

24

SMOKED EEL

Served with toast and butter

24

SMOKED SALMON

Served with toast and butter

24

TRIO OF FISH

Salmon, eel, and Dutch shrimp with
toast and butter

28

*Wine suggestion:
Pouilly-Fume | Foucher - le Brun*

HERRING WITH TOAST

3 fillets with onion and gherkins

9

BRETON FISH SOUP

With cod and salmon

15

BURRATA

With cherry tomatoes, basil, and a
touch of balsamic

16

BEEF CARPACCIO

Mixed salad with beef carpaccio,
truffle mayonnaise, pine nuts, capers
and Parmesan cheese

18

PRAWN PIL PIL

in spicy garlic oil with dip
and bread

18

SCALLOPS

3 scallops, grilled courgette,
and Hollandaise sauce

21

SHRIMP CROQUETTES

2 croquettes with toast and butter

16

BREAD WITH DIP

4 P.P

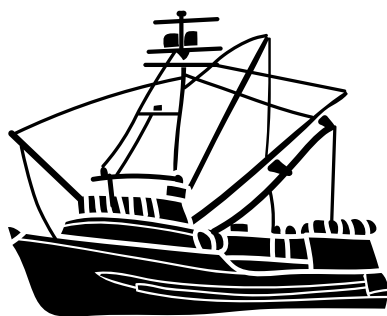
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MAIN COURSES - FISH

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



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SIDES

FRIES With mayonnaise	6
GREEN SALAD	6
SEASONAL VEGETABLES	6





MAIN COURSE - MEAT

BEEF STEAK

With seasonal vegetables and pepper sauce

30

ENTRECÔTE

With seasonal vegetables and pepper sauce – 250 grams

35

PRAWN PASTA

Linguine with peeled prawns in a creamy sauce with chili and garlic

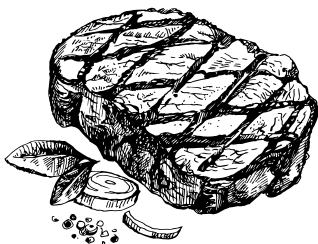
29

MEDITERRANEAN LINGUINE

In a creamy mascarpone-tomato sauce with seasonal vegetables

26

*Wine suggestion:
Tempranillo | Bodega Emina*



SIDES

FRIES

With mayonnaise

6

GREEN SALAD

6

SEASONAL VEGETABLES

6

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PREMIUM FISH & CHIPS

*Wine suggestion: Verdejo |
Bodega Emina*

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

CRISPY SHRIMPS 22

Deep-fried shrimp in a crispy coating

SIDES

GREEN SALAD 6

SEASONAL VEGETABLES 6

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DESSERTS

DAME BLANCHE

Premium soft serve with chocolate sauce

11

TIRAMISU

An Italian classic based on premium soft serve

12

COUPE ADVOCaat

Premium soft serve with advocaat (contains alcohol)

11

APFELSTRUDEL

Crispy on the outside with a sweet, fruity filling.
+ Premium soft serve

11 ⌚

+3

CRÈME BRÛLÉE

A creamy layer of custard topped with caramelised sugar.

10

+ Premium soft serve

+3

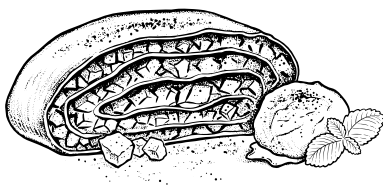
PREMIUM SOFT SERVE

6

DESSERT WINE

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

7



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