

APERITIFS..

<i>Pisang orange</i>	€ 6, 50
<i>Passoa orange</i>	€ 6, 50
<i>Safari orange</i>	€ 6, 50
<i>Campari orange</i>	€ 6, 50
<i>Bacardi cola</i>	€ 7, 00
<i>Martini Bianco</i>	€ 5, 50
<i>Martini Rosso</i>	€ 5, 50
<i>Picon</i>	€ 6, 50
<i>Kirr</i>	€ 4, 00
<i>Kirr Royale</i>	€ 6, 50
<i>Ricard</i>	€ 5, 00
<i>Pineau de Charentes</i>	€ 5, 00
<i>Porto (red/white)</i>	€ 5, 00
<i>Glass of Cava</i>	€ 6, 00
<i>Limoncello</i>	€ 6, 00

NON ALCOHOLIC APERITIFS..

<i>Finley grapefruit and orange</i>	€ 3, 50
<i>Appletiser (sparkling applejuice)</i>	€ 3, 50

For the little guests who are always in the mood:

<i>"Kidibul" kids applechampagne</i>	€ 5, 00
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GINs..

<i>Gordon's gin, Schweppes tonic</i>	€ 8, 50
<i>Bombay Sapphire gin, Schweppes tonic</i>	€ 9, 00
<i>Hendrick's gin, Fever tree tonic</i>	€ 9, 50

DRAUGHT BEER..

<i>Stella Artois</i> (5.2°)	33cl	€ 2, 75
	50cl	€ 4, 00
<i>Leffe blond abbybeer</i> (6.6°)	33cl	€ 3, 75
	50cl	€ 5, 25

BEERS FROM BOTTLE..

<i>Carlsberg</i> (5.5°)	€ 2, 75
<i>Kriek max</i> (3.2°)	€ 2, 75
<i>Hoegaarden</i> (4.9°) white bier	€ 2, 75
<i>Hoegaarden Lemon and Lime</i> (2.0°)	€ 2, 75
<i>Hoegaarden Rosée, raspberry</i> (3.0°)	€ 2, 75
<i>Duvel</i> (8.5°) high fermentation in the bottle	€ 3, 75
<i>Jupiler non-alcohol beer</i> (0°)	€ 2, 75

TRAPPIST..

<i>Westmalle dubbel</i> (7° brown beer)	€ 3, 85
<i>Westmalle trippel</i> (9.5°)	€ 3, 85

ABBEY BEER..

<i>Leffe bruin</i> (6.5° brown beer)	€ 3, 85
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LOCAL BEER..

<i>Omer traditional blond</i> (8°)	€ 3, 90
<i>Sint-Bernardus Abt 12</i> (10°)	€ 4, 10
<i>Sint-Bernardus Prior 8</i> (8°)	€ 4, 10
<i>Ypra</i> (7°)	€ 4, 10
<i>Hommelbier</i> (7.5°)	€ 3, 85
<i>Pater Pitte blond</i> (8°)	€ 4, 50
<i>Pater Pitte bruin</i> (8°)	€ 4, 50

SOFTDRINK..

<i>Coca cola/light/zero</i>	€ 2, 35
<i>Fanta</i>	€ 2, 35
<i>Sprite</i>	€ 2, 35
<i>Ice tea</i>	€ 2, 65
<i>Schweppes tonic</i>	€ 2, 35
<i>Cécémel</i>	€ 2, 50
<i>Finley grapefruit</i>	€ 3, 50
<i>Appletiser 27.5cl (sparkling applejuice)</i>	€ 3, 50
<i>"Kidibul" kids applechampagne</i>	€ 5, 00

FRUITJUICES

<i>Minute Maïd orange juice</i>	€ 2, 65
<i>Minute Maïd applejuice</i>	€ 2, 65
<i>Minute Maïd multífruit</i>	€ 2, 65

WATER..

<i>Still</i>	<i>25 cl</i>	€ 2, 10
	<i>50 cl</i>	€ 3, 90
	<i>1 liter</i>	€ 6, 60
<i>Sparkling</i>	<i>25 cl</i>	€ 2, 10
	<i>50 cl</i>	€ 3, 90
	<i>1 liter</i>	€ 6, 60

HOT DRINKS..

<i>Coffee</i>	€ 2, 25
<i>Deca</i>	€ 2, 25
<i>Espresso</i>	€ 2, 25
<i>Capuccino</i>	€ 3, 00
<i>Hot chocolat with whipped cream</i>	€ 3, 50
<i>Café latté</i>	€ 3, 00

<i>Viva Sara tea (leaves in different flavours)</i>	€ 3, 00
<i>-China gunpowder (green tea), rosehip, fruitgarden, camomile, English breakfast, Earl grey, mint, herbgarden.</i>	

COFFEE WITH LIQUER..

<i>Irish coffee</i>	€ 7, 50
<i>French coffee</i>	€ 7, 50
<i>Italian coffee</i>	€ 7, 50

SPIRITS..

<i>Jack Daniels whisky</i>	€ 7, 50
<i>Johnny Walker whisky</i>	€ 7, 00
<i>Jameson Irish whisky</i>	€ 8, 00
<i>Vodka Eristoff</i>	€ 6, 50
<i>Amaretto di Saronno</i>	€ 6, 50
<i>Cognac</i>	€ 7, 00
<i>Cointreau</i>	€ 6, 50
<i>Grand Marnier</i>	€ 6, 50
<i>Baileys</i>	€ 6, 50

STARTERS..

<i>Soup of the day</i>	€ 5, 00
<i>Beefcarpaccio</i>	€ 13, 00
<i>Smoked salmon salad</i>	€ 15, 00

PASTA (maindishes)..

<i>Tagliatelli shrimps with delicious curry-creamsauce</i>	€ 17, 50
<i>Ravioli filled with spinach and ricotta with tomato sauce</i>	€ 17, 00

DISHES FOR CHILDREN (only -10 years)..

<i>Pizza</i>	€ 8, 00
<i>Chickenbreast with fries and salad</i>	€ 9, 00
<i>Flemish stew with fries and salad</i>	€ 9, 00



HOMEMADE AND FRESH PIZZA'S..

<i>Margarita: *tomato and cheese</i>	€ 10, 00
<i>Ham: tomato, cheese and ham</i>	€ 11, 00
<i>Salami: tomato, cheese and salami</i>	€ 11, 00
<i>Funghi: tomato, cheese and mushroom</i>	€ 11, 00
<i>Picante: tomato, cheese, mushroom, paprika, onion and jalapeño</i>	€ 11, 00
<i>Peperoni: tomato, cheese and peperoni</i>	€ 12, 00
<i>Tonno: tomato, cheese, tuna, onion and olives</i>	€ 12, 00
<i>Hawai: tomato, cheese, ham and pineapple</i>	€ 12, 00
<i>Napolitana: tomato, cheese, anchovies, olives, onion and capers</i>	€ 12, 00
<i>Romana: tomato, cheese, ham and mushroom</i>	€ 12, 00
<i>Alla maffiosa: tomato, cheese, mushr.,ham, artichoke and olives</i>	€ 12, 00
<i>Americana: tomato, cheese, minced meat, ham, pineapple, onion</i>	€ 12, 00
<i>Caprese: tomato, cheese, fresh tomato, olives and pesto</i>	€ 12, 00
<i>Quattro stagioni: tomato, cheese, ham,salami,mushr.,paprika,onion</i>	€13, 00
<i>Tropicana: tomato, cheese, ham, pineapple and chicken</i>	€ 13, 00
<i>Quattro formaggia: tomato, provolone, mozzarella, gorgonzola -parmesan cheese.</i>	€ 13, 50
<i>Mexicana: tomato, cheese,chopped meat, paprika, onion, jalapeño</i>	€ 13, 00
<i>Vegetarina: tomato, cheese, mushroom, paprika, onion, olives, -artichoke</i>	€ 13, 00
<i>Pollo: tomato, cheese, mushroom, onion, chicken and bbq sauce</i>	€ 13, 50
<i>Frutti di Mare: tomato, cheese, seafood, onion and capers</i>	€ 14, 00
<i>Salmone: tomato, cheese, smoked salmon, onion and capers</i>	€ 14, 50
<i>Shrimps: tomato, cheese, shrimps and garlic</i>	€ 14, 50
<i>Calzone (folded pizza): tomato, cheese, paprika, mushroom, -onion, ham and salami</i>	€ 14, 50

**tomatosauce*

Please do not change the ingredients of the meals..

MEATDISHES..

<i>Flemish stew with fries</i>	€ 18, 50
<i>Grilled chicken fillet with mushroomsauce, fries and salad</i>	€ 18, 50
<i>Lambskewer (± 300gr) with fries and salad</i>	€ 23, 00
<i>Fillet steak (250gr), fries and salad</i>	€ 21, 00
<i>Sirloin (400gr.), fries and salad</i>	€ 23, 00
<i>Mix grill (beef, chicken, lamb and veal) fries and salad</i>	€ 25, 00
<i>Irish rib eye (350gr) fries and salad</i>	€ 24, 00
<i>** additional warm sauce: peppercorn-/mushroom:</i>	€ 2, 50
<i>béarnaise (homemade) :</i>	€ 3, 00

FISHDISHES..

<i>Crispy salmon, salmon in pastry filled with spinach, ricotta</i>	€ 24, 00
<i>-Hollandaise sauce, fries and salad</i>	
<i>Sole meunière (sole, baked in butter), fries and salad</i>	€ 27, 00
<i>Grilled Bream</i>	€ 24, 00
<i>* extra bread</i>	: € 3, 00
<i>* extra mash potato</i>	: € 3, 00
<i>* extra fries</i>	: € 3, 00
<i>* extra warm vegs</i>	: € 4, 00

please do not change the ingredients of the meals..

TO OUR VEGETARIAN CUSTOMERS..

<i>Soup of the day</i>	€ 5, 00
<i>Ravioli filled with spinach and ricotta with tomato sauce</i>	€ 17, 00
<i>Pizza Margarita: tomato and cheese</i>	€ 10, 00
<i>Pizza funghi: tomato, cheese and mushrooms</i>	€ 11, 00
<i>Pizza picante: tomato, cheese, mushroom, paprika, onion - and jalapeños</i>	€ 11, 00
<i>Pizza caprese: tomato, cheese, fresh tomatoesauce and pesto</i>	€ 12, 00
<i>Pizza 4-formaggia: tomato, provolone, gorgonzola, mozzarella -and Parmesan cheese</i>	€ 13, 50
<i>Pizza vegetariana: tomato, cheese, mushroom, paprika, artichoke - and olives</i>	€ 13,00

Also available: gluten-and lactose free pizzas, dough is not homemade

DESSERTS..

<i>Crèmebrûlée</i>	€ 6, 00
<i>Chocomousse</i>	€ 6, 00
<i>Dame blanche (vanilla icecream with chocolatsauce)</i>	€ 6, 00
<i>Brésilienne (vanilla icecream with caramelsauce and sugarnuts)</i>	€ 6, 00
<i>Children ice cream (-10)</i>	€ 3, 50

Information from our captain;

Dear customers, it's not able to share meals, 1 meal each customer..

We don't serve starters as maindishes

Please don't hesitate to ask, when it's necessary for medical reasons.

Thank you ☺

HOUSEWINE

White

Viña San Esteban, Chile, Chardonnay

*per glass = € 4, 00 / per karaf =25cl € 6, 50 / per 50cl € 13, 00 /
per bottle € 20, 00*

Red

Viña San Esteban, Chile, Merlot

*per glass = € 4, 00 / per karaf =25cl € 6, 50 / per 50cl = € 13,00 /
per bottle € 20, 00*

Rosé

*per glass = € 4, 00 / per karaf =25cl € 6, 50 / per 50cl = € 13, 00 /
per bottle € 20, 00*

Sweet white wine

Terroir & Vignobles

per glass= € 4, 50

Cava

GM

grapes: Macabo, Xarel.lo and Parellada, Barcelona-Spain,

bottle € 25, 00

WHITE WINES

South Africa, West Cape

“Groot Geluk”

€ 26, 00

Chenin blanc

light color and bright. Pleasant aromas of green apple, melon and mango. Lively and fresh wine with a soft aftertaste.

France, Bourgogne

“Chablis”

€ 32, 00

Chardonnay

Concentrated yellow with strawy nuances, impression of hazelnuts, light oaks. Sturdy elegant with notes of grilled nuts, nice aftertaste.

Italy, Venice

“Masi, Modello delle Venezie

Pinot Grigio

€ 26, 00

Rich in fruit with an attractive and typical minerality. Fresh green

apple, ripe pears and a hint of almond.

(continued white wines)

Portugal, Douro

“Allez Santé”

€ 28, 00

*Codega do larinho, Rabigato, Gouveio, Dona Branca, Viosinho, Bical
Dry, fresh and fruity white wine. Characterized by citrus.*

New Zealand, Marlborough

“Misty Cove”

€ 29, 00

Sauvignon Blanc

*Fresh sauvignon with very intense aromas of gooseberry and
asparagus, fresh and extremely crunchy acids.*

SWEET WHITE WINE

France, St. Chinian en Minervois

“Terroir & Vignobles”

€ 25, 00

Gros Manseng, typical Gascogne grape
Bright color, intense fruit flavors of exotic fruits
(mango and pineapple) and agrum. Very rich and juicy.

RED WINES

South Africa, Stellenbosch

“Groot Geluk” € 27, 00

Pinotage

A mild wine with clear aromas of berries and red fruit.

France, Saint-Emilion

“Chateau la Grande Baron” € 30, 00

Merlot, Cabernet Sauvignon, Cabernet Franc

Typical aromas of ripe red fruit, plum, cherry, cassis, cedar wood and roasted herbs.

Italy, Venice

“Modello” € 26, 00

Refosco and Raboso

A juicy wine trough taste of cherries, berries and the pleasant acidity with smooth tannins.

Portugal, Douro

“Allez Santé” € 29, 00

Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela
A delicious fresh red wine, with an aroma of dark cherries, some floral notes and a rural character.

New Zealand, Marlborough

“Misty Cove”

€ 30, 00

Pinot noir

full and juicy, with impressions of passion fruit and citrus



*“Welcome to Captain Cook..
it’s an honor to welcome you in our restaurant.
Our menu is based on a international kitchen,
for everyone something delicious. Please take a seat and relax, we are
at your service..”*

Team Captain Cook..