

LUNCH FROM 11.30 TILL 16.30

SANDWICHES

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| DUTCH SHRIMPS lemon mayonnaise | 13.5 |
| 2 VEAL CROQUETTES 'HOLTKAMP' mustard | 8.5 |
| 2 SHRIMP CROQUETTES 'HOLTKAMP' cocktail sauce | 14.5 |
| ROASTED BEEF pickled vegetables - roasted pepper - mustard dressing | 13 |
| FRANK'S SMOKEHOUSE SMOKED SALMON wasabi mayonnaise | 14 |

EGGS

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| EGGS BENEDICT SALMON (ALSO AS A VEGETARIAN OPTION) brioche - poached eggs - smoked salmon - spinach - Hollandaise sauce | 17.5 |
| VEGETARIAN OPTION | 14 |

LUNCH SPECIALS

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| LUNCH PLATTER (MINIMUM 2 PERSONS) blini salmon - Dutch shrimps - crab salad - shrimp croquettes mackerel with fresh cream and fried capers - salad with haricots verts, tomato, smoked halibut - horseradish - mayonnaise of lemon and cocktail | 24.5 P.P. |
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SEE STORK SPECIALS FOR MORE LUNCH DISHES

SALAD - SOUP

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| BISQUE OF LOBSTER tapenade of crayfish - shells and croutons | 13.5 |
| STORK SALAD (ALSO AS A VEGETARIAN OPTION) quinoa - raw salmon - raw corvina - avocado - edamame - carrot seaweed - sesame - onion - soy dressing - wasabi | 16.5 |
| VEGETARIAN OPTION | 13 |

SNACKS FROM 11.30

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| MIXED NUTS | 3.5 |
| OLIVES | 3 |
| BREAD WITH CANNED SARDINES | 5.5 |
| BITTERBALLEN HOLTKAMP (6 PIECES) | 8.25 |
| VEGGIE BITTERBALLEN (6 PIECES) | 6.25 |
| SHRIMP CROQUETTES HOLTKAMP (3 PIECES) | 13 |
| TRUFFLE RISOTTINI (6 PIECES) | 11 |
| CHEESE FINGERS (8 PIECES) | 8.5 |
| FISH CAKES (3 PIECES) | 9 |
| CHEESE PLATTER selection of three cheeses - fig compote - crackers | 13 |
| APPETIZERS PLATE mackerel - canned sardines - olives - mixed shellfish - anchovy butter - bread | 14.5 |



STORK'S SPECIALS FROM 11.30

COLD

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| PLATEAU FRUITS DE MER <i>take away</i> oysters - vongole - prawns - scallops - razor clams - mussels North Sea crab legs | 27.5 P.P. |
| PLATEAU FRUITS DE MER DELUXE (serves 2 to 3) <i>take away</i> oysters - snow crab legs - whole lobster - langoustines - scallops vongole - prawns - razor clams - mussels - North Sea crab legs | 150 |
| SNOWCRAB LEGS (200 grams) <i>take away</i> lemon mayonnaise | 22 |
| GRAVAD LAX smoked salmon - celeriac panna cotta - cucumber - apple shallot vinaigrette | 15 |

WARM

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| DOVER SOLE fries from 'Friethoes' | 37.5 |
| WHOLE LOBSTER (CANADIAN) <i>take away</i> pasta - vegetables - herb butter | PRICE OF THE DAY |
| WARM SERVED SHELLFISH <i>take away</i> vongole - razor clams - mussels | 19 / 25 |

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| PASTA VONGOLE gremolata | 19 |
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OYSTERS

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| FINES DE CLAIRE No2 <i>take away</i> Marennes, France | 3.5 |
| GILLARDEAU No4 <i>take away</i> Bourcefranc-le-chapus, France | 5.25 |
| AU GRATIN OYSTERS (FINES DE CLAIRE, 3 PIECES) parmesan cheese - Hollandaise sauce - spinach - shallots Granny Smith Apple | 13.5 |
| OYSTER MIX 2 fines de claire - 2 gillardeau - 2 fines de claire au gratin bloody mary & gin tonic splash | 27.5 |

FISH & SEASON FOUNDATION

Stork has been joined to the Fish & Season Foundation and is the first fish and seafood restaurant with this partnership.

We strive, supported by the partner program of the Foundation Fish & Sea-son, to increase the share of seasonally caught sustainable fish.

The basic principle of Fish & Season Foundation is that the ideal catching and eating seasons should be followed and that the spawning seasons should be respected. In this way a contribution can be made to the conservation of fish stocks and the quality of the fish will be more optimal. To speak of sustainable fish, attention is also paid to population, manage-ment and catching or farming techniques.



STARTERS FROM 17.00

FISH

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| STORK PLATTER soft shell crab with salad of pumpkin and carrot smoked mackerel - blini salmon - artichoke with crayfish tails - ceviche | 17.5 P.P. |
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| GRAVAD LAX celeriac panna cotta - cucumber - apple shallot vinaigrette | 15 |
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| BISQUE OF LOBSTER tapenade of crayfish - shells and croutons | 13.50 |
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MEAT

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| VEAL TERRINE fig compote - sweet and sour rettich - rucola - capers | 15 |
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VEGA(N)

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| GRILLED ARTICHOKE roasted carrots - parsnip - baharat oil - hazelnut - goat curd | 14 |
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| Vegan option with vegan yoghurt foam | 13 |
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MAIN COURSES FROM 17.00

FISH

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| CORVINA FILLET smoked halibut - mashed potatoes - rucola - citrus oil - horseradish | 24 |
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| WHOLE SEA BASS orzo - roasted egg plant - harissa oil and paprika sauce | 22.50 |
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| CATCH OF THE DAY | PRICE OF THE DAY |
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MEAT

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| GRILLED ENTRECÔTE charlotte potatoes - green asparagus - jus de veau | 24 |
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VEGA(N)

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| VEGETARIAN PARATHA filled with pumpkin and mushrooms - balsamic dressing - rocket lettuce and pine nuts | 20 |
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EXTRAS

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| BREAD WITH BUTTER AND SARDINE SPREAD | 3 |
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| FRIES FROM 'FRIETHOES' | 4.6 |
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| SALAD | 4.5 |
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| VEGETABLES | 4.5 |
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KIDS

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| FISH CAKES OR VEAL CROQUETTE WITH FRIES with a popsicle for dessert | 11 |
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HOT BEVERAGES

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| COFFEE - ESPRESSO - RISTRETTO - MACCHIATO | 3 |
| CAPPUCCINO - CAFE AU LAIT | 3.25 |
| FLAT WHITE - DOUBLE ESPRESSO | 4 |
| LATTE MACCHIATO | 3.25 |
| TEA green - earl grey - rooibos - verveine - English breakfast - kamille | 3 |
| FRESH MINT TEA - FRESH GINGER TEA | 3.5 |
| HOT CHOCOLATE (WITH WHIPPED CREAM+0.5) | 3.25 |

DIGESTIVES

DESSERT WINES

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| TELMO RODRIQUEZ (MR) MOUNTAIN WINE, MUS-CAT | 5.75 |
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| MAURY MAS D'EN JANEIL, GRANACHE crisp - red fruit - rosemary | 7 |
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LICORS

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| LIMONCELLO - LICOR 43 - KAHLUA - BAILEYS - SAMBU- | 5 |
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| COINTREAU - DRAMBUIE - SOUTHERN COMFORT - AMARETTO DISARONNO - D.O.M BENEDICTINE - TIA MARIA - GRAND MARNIER | 6 |
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COGNAC - ARMAGNAC - GRAPPA

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| DOMAINE DES FORGES (HUIS- | 5.5 |
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| DOMAINE DES FORGES | 7 |
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| DOMAINE DES FORGES NAPOLEON 15 | 9.5 |
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| CHÂTEAU DU BREUIL CALVADOS | 6 |
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| TARIQUET ARMAGNAC | 7.75 |
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| TARIQUET ARMAGNAC | 8.5 |
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| EAU DE VIE POIRE WIL- | 8 |
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| TERREBLU BIANCA GRAP- | 5.75 |
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| TERREBLU TORBATA GRAP- | 6.75 |
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WHISKY - BOURBON

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| JOHNNIE WALKER RED LABEL - JAMESON - JACK | 6 |
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| JOHNNIE WALKER BLACK LABEL | 8 |
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| GLENFIDDICH 12 YRS | 7 |
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| LAGAVULIN 16 YRS | 12 |
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| LAPHROAIG 10 YRS | 8.5 |
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| MAKERS MARK BOURBON | 6 |
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DESSERTS

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| STORK'S AFFOGATO hazelnut ice cream - warm espresso | 8 |
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| NEW YORK CHEESECAKE red fruit | 9 |
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| SGROPPINO citroen sorbet - vodka - prosecco - limoncello | 9 |
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| CHEESE PLATTER selection of three cheeses - fig compote - crackers | 13 |
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| BROWNIE chocolate mousse - vanilla ice cream- red fruit | 10 |
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| HOME MADE CHOCOLATE TRUFFLE | 2.5 |
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LIQUID DESSERT

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| ESPRESSO MARTINI espresso - ketel 1 vodka- kahlua | 13.5 |
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| BELLA DONNA DAIQUIRI amaretto - havana 7 years - lemon juice | 13.5 |
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| BRANDY ALEXANDER domaine des forges V.S. cognac - white chocolate licor - cream - nut- | 14.5 |
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| OLD FASHIONED makers mark bourbon - angostura bitters - cane sugar - orange | 12 |
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SPECIAL COFFEE

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| IRISH COFFEE jameson whiskey | 10 |
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| FRENCH COFFEE grand marnier | 10 |
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| SPANISH COFFEE tia maria | 10 |
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| ITALIAN COFFEE amaretto | 10 |
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ABOUT STORK

In 1908 the Kromhout company decided to move its newly established engine division to a new factory in the North of Amsterdam. The popularity of the location on the IJ river was due to its good position in relation to the Noorzeekanaal, the main shipping route for international goods transport. Until 1966, it not only built ship engines there, but also magnificent trucks and buses. In 1966 Kromhout was taken over by machine manufacturer Stork, which converted the factory into a machine factory. There they made machines for other factories, mainly in the food industry.

By the late 1980s, little remained of the industrial strip along the IJ. The character and businesses within the area changed dramatically when the inlet canals were largely filled in. The shipping history of the area faded. In addition, Stork relocated several divisions within the Netherlands and sold the site in 1998 to the current Heijmans IBC Real Estate Development. In consultation with the municipality of Amsterdam, it developed the site into a diverse business park. In 2009 housing corporation Eigen Haard took over the terrain to give an impulse to the area. In anticipation of the definitive development, Eigen Haard made the terrain suitable for exploitation. Restaurant Stork, located in one of the former factory buildings, opened its doors in January 2011.

