

LUNCH FROM 11.30 TILL 16.30

SANDWICHES

DUTCH SHRIMPS lemon mayonnaise	10
2 VEAL CROQUETTES 'HOLTKAMP' mustard	8.5
2 SHRIMP CROQUETTES 'HOLTKAMP' cocktail sauce	13.5
ROASTED BEEF pickled vegetables - roasted pepper - mustard dressing	12
FRANK'S SMOKEHOUSE SMOKED SALMON wasabi mayonnaise	12.5

EGGS

EGGS BENEDICT SALMON (ALSO AS A VEGETARIAN OPTION) brioche - poached eggs - smoked salmon - spinach - Hollandaise sauce	15
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LUNCH SPECIALS

LUNCH PLATTER (FROM 2 PERSONS) blini salmon - Dutch shrimps - crab salad - shrimp croquettes mackerel with fresh cream and fried capers - salad with haricots verts, tomato, smoked halibut and horseradish mayonnaise of lemon and cocktail.	21.50 P.P.
FRITTO MISTO tempura of squid and prawn - carrot - zucchini - chili mayonnaise	14

SEE STORK SPECIALS FOR MORE LUNCH DISHES

SALAD - SOUP

STORK SALAD (ALSO AS A VEGETARIAN OPTION) quinoa - raw salmon - raw corvina - avocado - edamame - carrot seaweed - sesame - onion - soy dressing - wasabi	16.5
BISQUE OF LOBSTER tapenade of crayfish - shells and croutons	12.50

SNACKS FROM 11.30

MIXED NUTS	3.5
OLIVES	3
BREAD WITH CANNED SARDINES	5.5
BITTERBALLEN HOLTKAMP (6 PIECES)	6.5
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

PLATEAU FRUITS DE MER <i>take away</i> oysters - vongole - prawns - scallops - razor clams - mussels North Sea crab legs	26 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	140
SNOWCRAB LEGS (200 grams) <i>take away</i> lemon mayonnaise	22
GRAVAD LAX celeriac panna cotta - cucumber - apple shallot vinaigrette	14

WARM

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	17 / 25
PASTA VONGOLE gremolata	19

OYSTERS

FINES DE CLAIRE No2 <i>take away</i> Marennes, France	3.25
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	12.50
OYSTER MIX 2 fines de claire - 2 gillardeau - 2 fines de claire au gratin bloody mary & gin tonic splash	26

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 con-servation of fish stocks and the quality of the fish will be more optimal. To speak of sustainable fish, attention is also paid to population, management and catching or farming techniques.



STARTERS FROM 17.00

FISH

STORK PLATTER soft shell crab with salad of pumpkin and carrot smoked mackerel - blini salmon - potato salad with crayfish tails ceviche	16 P.P.
GRAVAD LAX celeriac panna cotta - cucumber - apple shallot vinaigrette	14
BISQUE OF LOBSTER tapenade of crayfish - shells and croutons	12.50

MEAT

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

GRILLED ARTICHOKE roasted carrots - parsnip - baharat oil - hazelnut - goat curd	13.5
Vegan option with vegan yoghurt foam	12.5

MAIN COURSES FROM 17.00

FISH

CORVINA FILLET <i>take away</i> smoked halibut - mashed potatoes - rucola - citrus oil - horseradish	24
WHOLE SEA BASS orzo - roasted egg plant - harissa oil and paprika sauce	22.50

CATCH OF THE DAY PRICE OF THE DAY

MEAT

GRILLED ENTRECÔTE potato tortilla - green asparagus - jus de veau	24
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VEGA(N)

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

BREAD WITH BUTTER AND SARDINE SPREAD	2
FRIES FROM 'FRIETHOES'	4.20
SALAD	3.75
VEGETABLES	3.75

KIDS

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

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

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

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

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

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

STORK'S AFFOGATO hazelnut ice cream - warm espresso	8
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WHITE CHOCOLATE SPONGECAKE crème of tangerine - stewed pear ice cream	10
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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

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

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.

