

## LUNCH FROM 11.30 TILL 16.30

### SANDWICHES

DUTCH SHRIMPS lemon mayonnaise	14.5
2 VEAL CROQUETTES 'HOLTKAMP' mustard	10
2 SHRIMP CROQUETTES 'HOLTKAMP' cocktail sauce	14.5
ROASTED BEEF pickled vegetables - roasted pepper - mustard dressing	13
FRANK'S SMOKEHOUSE SMOKED SALMON wasabi mayonnaise	16

### EGGS

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

### LUNCH SPECIALS

LUNCH PLATTER (MINIMUM 2 PERSONS) blini salmon - Dutch shrimps - shrimp croquettes - mackerel with sour cream and fried capers - Nicoise salad - mayonnaise of lemon and cocktail	24.5 P.P.
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### SALAD - SOUP

BISQUE 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

MIXED NUTS	4
OLIVES	4
BREAD WITH CANNED SARDINES	5.5
BITTERBALLEN HOLTKAMP (6 PIECES)	8.25
SHRIMP CROQUETTES HOLTKAMP (3 PIECES)	13.5
TRUFFLE RISOTTINI (6 PIECES)	11
CHEESE FINGERS (8 PIECES)	8.5
FISH CAKES (3 PIECES)	9
CHEESE PLATTER selection of four cheeses - fig compote - crackers - nut bread	14.5
APPETIZERS PLATE mackerel - canned sardines - olives - mixed shellfish - anchovy butter - bread	15



## STORK'S SPECIALS FROM 11.30

### COLD

PLATEAU FRUITS DE MER oysters - vongole - prawns - scallops - razor clams - mussels North Sea crab legs	27.5 P.P.
PLATEAU FRUITS DE MER DELUXE (serves 2 to 3) oysters - snow crab legs - whole lobster - langoustines scallops - vongole - prawns - razor clams - mussels North Sea crab legs	PRICE OF THE DAY

SNOWCRAB LEGS ( 170 grams) lemon mayonnaise	22.5
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GRAVAD LAX celeriac panna cotta - cucumber - apple shallot vinaigrette	15
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### WARM

DOVER SOLE vegetables - fries from 'Zuyd'	37.5
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WHOLE LOBSTER (CANADIAN) fries from 'Zuyd' - vegetables - herb butter	PRICE OF THE DAY
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WARM SERVED SHELLFISH vongole - razor clams - mussels	20 / 28
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PASTA VONGOLE gremolata	19
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### OYSTERS

FINES DE CLAIRE No2/ ROWAN CROW Marennes, France / Ireland	3.5
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GILLARDEAU No4 Bourcefranc-le-chapus, France	5.25
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UMAMI Ireland	4.75
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AU GRATIN OYSTERS (FINES DE CLAIRE, 3 PIECES) parmesan cheese - Hollandaise sauce - spinach - shallots Granny Smith Apple	13.5
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OYSTER MIX 2 fines de claire- 2 gillardeau - 2 umami bloody mary & gin tonic splash	27.5
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## 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, 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 - 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 tapenade of crayfish - shells and croutons	13.5
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### 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	14
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Vegan option with vegan yoghurt foam	13
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## MAIN COURSES FROM 17.00

### FISH

PANFRIED RAY FILLET potato mousseline - autumn truffle - chestnut - sprouts - roasted butter beurre blanc	26.5
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WHOLE SEA BASS du puy lentils - parsley root - leeks - new zealand spinach - lovage sauce	24.5
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CATCH OF THE DAY	PRICE OF THE DAY
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### MEAT

GRILLED ENTRECÔTE Agria potatoes - salsify with caramelized shallot - veal gravy	26
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### VEGA(N)

VEGETARIAN CASSOULET OF MUSHROOMS topinambour - beans - silver onion - quail egg	20
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## EXTRAS

FRIES FROM 'ZUYD'	5
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SALAD	4.5
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VEGETABLES	4.5
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EXTRA BREAD	2
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## KIDS

FISH CAKES OR VEAL CROQUETTE WITH FRIES - only for kids under 12 with a popsicle for dessert	13
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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, MUSCAT citrus - tropical fruit - long finish	5.75
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### LICORS

LIMONCELLO - LICOR 43 - KAHLUA - BAILEYS - SAMBUCA	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 V.S	7
DOMAINE DES FORGES NAPOLEON 15 YRS	12.5
CHÂTEAU DU BREUIL CALVADOS V.S.	7
TARIQUET ARMAGNAC V.S.O.P.	7
TARIQUET ARMAGNAC X.O.	10
EAU DE VIE POIRE WILLIAMS	6
TERREBLU BIANCA GRAPPA	6
TERREBLU TORBATA GRAPPA	6

### WHISKY - BOURBON

JAMESON	6
GLENFIDDICH 12 YRS	7
TALISKER 10YRS	10
LAGAVULIN 16 YRS	12
BULLEIT KENTUCKY RYE	9
BULLEIT KENTUCKY BOURBON	8



## DESSERTS

STORK'S AFFOGATO hazelnut ice cream - warm espresso	8
ALMOND CRÉME BRÛLÉE mandarin sorbet - cantuccini	9
SGROPPINO lemon sorbet - vodka - prosecco - limoncello	9
CHEESE PLATTER selection of four cheeses - fig compote - crackers - nut bread	14.5
BROWNIE chocolate mousse - blood orange sorbet	10
HOME MADE CHOCOLATE TRUFFLE	3

## LIQUID DESSERT

ESPRESSO MARTINI espresso - ketel 1 vodka- kahlua	14
SWEET PARODY The Kraken rum - el Professore red vermouth - cranberry juice - cinnamon syrup - lime	13.5
OLD FASHIONED bulleit bourbon - angostura bitters - cane sugar - orange twist	14

## SPECIAL COFFEE

IRISH COFFEE jameson whiskey	10.5
FRENCH COFFEE grand marnier	10.5
SPANISH COFFEE tia maria	10.5
ITALIAN COFFEE amaretto	10.5

## 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.



MENU