

LUNCH FROM 11.30 TILL 16.30

SANDWICHES

DUTCH SHRIMPS 10
lemon mayonnaise

2 VEAL CROQUETTES 'HOLTKAMP' 8.5
mustard

2 SHRIMP CROQUETTES 'HOLTKAMP' 13,5
cocktail sauce

PASTRAMI 12
confit sauerkraut - lettuce - picalilly - mustard dressing

FRANK'S SMOKEHOUSE SMOKED SALMON 12
wasabi mayonnaise

EGGS

EGGS BENEDICT SALMON 15
brioche - poached eggs - smoked salmon - spinach - Hollandaise sauce

Vegetarian option 12

LUNCH SPECIALS

STORK PLATTER 18 P.P.
mackerel - salmon tataki - blini smoked salmon - softshell crab with papaya & mango salad - potato salad with crayfish tails and langoustine oil - ceviche

FRITTO MISTO 13
tempura of squid and prawn - carrot - zucchini - chili mayonnaise

SEE STORK SPECIALS FOR MORE LUNCH DISHES

SALAD

STORK SALAD 16.5
quinoa - raw salmon - raw corvina - avocado - edamame - carrot - seaweed - sesame - onion - soy dressing - wasabi

Vega(n) option 13

SNACKS FROM 11.30

MIXED NUTS 3.5

OLIVES 3

BREAD WITH CANNED SARDINES 5.5

BITTERBALLEN HOLTKAMP (6 PIECES) 6

VEGGIE BITTERBALLEN (6 PIECES) 6

SHRIMP CROQUETTES HOLTKAMP (3 PIECES) 10.5

TRUFFLE RISOTTINI (6 PIECES) 11

CHEESE FINGERS (8 PIECES) 8.5

FISH CAKES (3 PIECES) 8.5

CHEESE PLATTER 12.5
selection of three cheeses - fig compote - crackers

APPETIZERS PLATE 14.5
mackerel - canned sardines - olives - mixed shellfish - anchovis butter - bread



STORK'S SPECIALS FROM 11.30

COLD

PLATEAU FRUITS DE MER *take away* 26 P.P.
oysters - vongole - prawns - scallops - razor clams - mussels - North Sea crab legs

PLATEAU FRUITS DE MER DELUXE (serves 2 to 3) *take away* 140
oysters - snow crab legs - whole lobster - langoustines - scallops - vongole - prawns - razor clams - mussels - North Sea crab legs

SNOWCRAB LEGS (200 grams) *take away* 22
lemon mayonnaise

WARM

DOVER SOLE 37.5
salad - fries from 'Friethoes'

WHOLE LOBSTER (CANADIAN) (500 gram) *take away* 42
confit tomato - lemon butter - Hollandaise sauce - fries from 'Friethoes'

WARM SERVED SHELLFISH *take away* 16 / 23
vongole - razor clams - mussels

PASTA VONGOLE 19
gremolata

OYSTERS

FINES DE CLAIRE No2 *take away* 3
Marennes, France

GILLARDEAU No4 *take away* 4.75
Bourcefranc-le-chapus, France

AU GRATIN OYSTERS (FINES DE CLAIRE, 3 PIECES) 12.50
parmesan cheese - Hollandaise sauce - spinach - shallots - Granny Smith Apple

OYSTER MIX 24
2 fines de claire - 2 gillardeau - 2 fines de claire au gratin - bloody mary & gin tonic splash

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 & Season, 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 11.30

FISH

STORK PLATTER 18 P.P.
mackerel - salmon tataki - blini smoked salmon - softshell crab with papaya & mango salad - potato salad with crayfish tails and langoustine oil - ceviche

GRAVAD LAX 14
celeriac panna cotta - cucumber - apple shallot vinaigrette

MEAT

VEAL TERRINE 15
fig compote - sweet and sour rettich - watercress - capers

VEGA(N)

GRILLED ARTICHOKE 11
roasted carrots - parsnip - baharat oil - hazelnut - goat curd

Vegan option with vegan yoghurt foam 11

MAIN COURSES FROM 11.30

FISH

CORVINA FILLET *ake away* 24
smoked halibut - mashed potatoes with buttermilk - kale - citrus oil -

CATCH OF THE DAY PRICE OF THE DAY

SEE STORK SPECIALS FOR MORE MAIN COURSES

MEAT

GRILLED ENTRECÔTE 24
potato tortilla - green asparagus - jus de veau

VEGA(N)

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

EXTRAS

BREAD WITH BUTTER AND SARDINE SPREAD 2

FRIES FROM 'FRIETHOES' 3.75

SALAD 3.75

VEGETABLES 3.75

KIDS

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



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

LIQUID DESSERT

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

SPECIAL COFFEE

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

ABOUT STORK

In 1908 the Kromhout company (which until then had mainly built ships) 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 (temporary) exploitation. Restaurant Stork, located in one of the former factory buildings, opened its doors in January 2011.



DESSERTS

STORK'S AFFOGATO hazelnut ice cream - warm espresso	8
WHITE CHOCOLATE SPONGECAKE crème of tangerine - stewed pear ice cream	10
SGROPPINO citroen sorbet - vodka - prosecco - limoncello	9
CHEESE PLATTER selection of three cheeses - fig compote - crackers	12.5
BROWNIE chocolate mousse - vanilla ice cream- red fruit	10
HOME MADE CHOCOLATE TRUFFLE	2.5

DIGESTIVES

DESSERT WINES

TELMO RODRIQUEZ (MR) MOUNTAIN WINE, MUSCAT citrus - tropical fruit - long finish	5.75
MAURY MAS D'EN JANEIL, GRANACHE crisp - red fruit - rosemary	7
LIMONCELLO - LICOR 43 - KAHLUA - BAILEYS - SAMBUCA	5
COINTREAU - DRAMBUIE - SOUTHERN COMFORT - AMARETTO DISARONNO - D.O.M BENEDICTINE - TIA MARIA - GRAND MARNIER	6

LICORS

COGNAC - ARMAGNAC - GRAPPA

DOMAINE DES FORGES (HUISCOGNAC)	5.5
DOMAINE DES FORGES V.S.O.P	7
DOMAINE DES FORGES NAPOLEON 15 YRS	9.5
CHÂTEAU DU BREUIL CALVADOS V.S.	6
TARIQUET ARMAGNAC V.S.O.P.	7.75
TARIQUET ARMAGNAC X.O.	8.5
EAU DE VIE POIRE WILLIAMS	8
TERREBLU BIANCA GRAPPA	5.75
TERREBLU TORBATA GRAPPA	6.75

WHISKY - BOURBON

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



MENU

