

ENGLISH VERSION

*it's always
a good idea to*

BISTROBAR



CATCH-UP

EST. MMXVII

NEW STYLE BISTRO

Our menu consists of a mix of classic bistro dishes combined with trendy international dishes. **QUALITY COMFORT FOOD**, with an associated price-quality ratio, is what bistro Catch-up stands for.

SHARED DINING?

Mix & match the starters and side dishes and fill your table with all kinds of different flavors.

We recommend 2 to 3 starters per person.

Already one of our **PRE-STARTERS** to get started?

RUSTIC BAGUETTE

herb butter  or aioli

herb butter  and aioli

6,5

7,5

OYSTERS per 3 pieces

11,75

classic | shallot vinaigrette | mild Tabasco | lemon

oriental | sesame-soy-vinaigrette | cucumber pearl | spring onion | sesame 

SERRANO HAM +/- 100 grams

12

dried Spanish ham | crostinis

DUTCH SHRIMP CROQUETTES

14,5

5 pieces | from 'de Haagsche Croquetterij' | cocktail sauce

VEGAN **MARINATED GARLIC OLIVES**

5

CATCH-UP SHARING PLATTER for 2-3 persons

29,5

beef carpaccio | Serrano | truffle salami

crispy squid | mackerel spread | aioli | baguette | crostinis

PS. Do you have a food allergy or food intolerance?

Please let one of our employees know.

There are a number of dishes that can be suitable for you with just a small adjustment.

We like to think along with you!

BTW! Are you by car? This is a paid parking area!



= vegetarian



= vegan



= kan ook vegan



= contains gluten



= contains lactose



= contains peanuts and/or nuts



= contains sesame



= not suitable for pregnant women

Cross-contamination of allergens can never be ruled out 100% in our kitchen.

PRE-STARTERS

STARTERS | SHARED DINING

STEAK TARTARE raw 15,5

90 grams of handcut beef | prepared in the classic way | quail egg
mustard-mayonnaise | crostinis

CARPACCIO raw 14,5

thinly sliced beef | truffle mayonnaise | parmesan cheese | pine nuts | rocket salad

TUNA TATAKI 15

shortly fried fresh tuna sashimi | sesame-soy vinaigrette | mild wasabi mayonnaise
cucumber pearl | oriental crunch & furikake

HOISIN DUCK PANCAKES 14,5

3 do-it-yourself steamed Chinese pancakes | crispy duck | cashew | cucumber | leek
honey-hoisin sauce | sesame

VEGAN GYOZA 13,5

4 fried dumplings | filled with sweet potato, vegan feta & almond
spicy sesame mayonnaise | sweet potato chips | gochujang-soy dip | spring onion

BURRATA 14,5

cream-filled mozzarella | cherry tomatoes | basil oil | shallot | parsley & basil
pine nuts | rocket | crostini

ALSO DELICIOUS WITH SERRANO HAM SUPPLEMENT + 2,5

VEGAN+ FRENCH GRATINTED ONION SOUP 10,5

Gruyère crouton

ESCARGOTS 14,5

½ a dozen of snails | melted parsley-garlic-butter | lemon | baguette

STARTERS | SHARED DINING

WHAT IS DRY-AGED?

For a real taste experience, meat has to mature for a few weeks. This is done in a special cold store: a dry-aging cabinet. The meat is 'hung' away in a controlled manner, so the meat becomes nicely tender and acquires an intense flavour.

CÔTE DE BOEUF

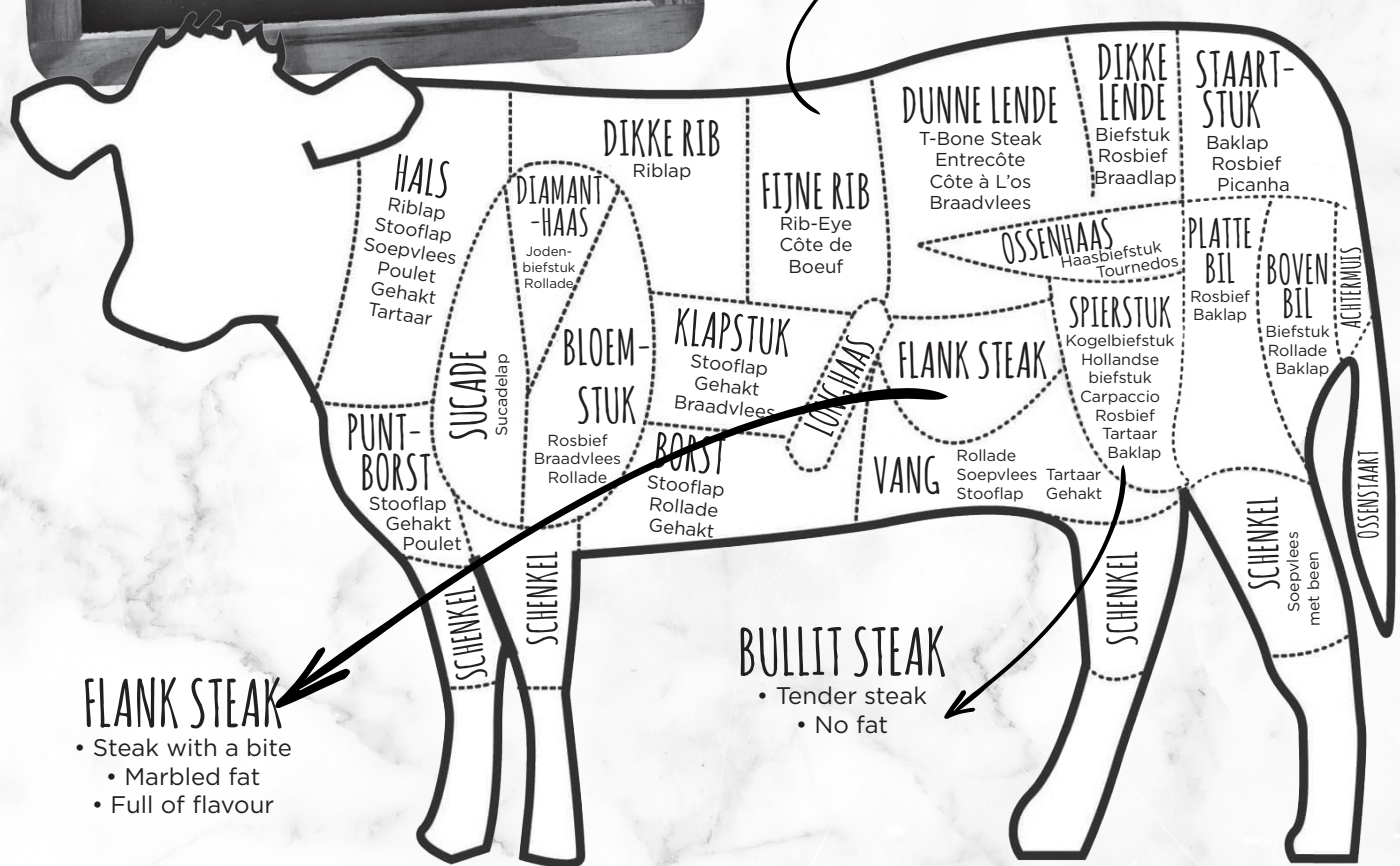
- Tender steak
- 21 days dry-aged
- Steak with fat
- Served with bone

FLANK STEAK

- Steak with a bite
- Marbled fat
- Full of flavour

BULLIT STEAK

- Tender steak
- No fat




TIP! CUT THE STEAK ON THE GRAIN (NOT WITH THE GRAIN) TO EXPERIENCE THE ULTIMATE TENDERNESS.

MAINS

STEAK & GRAVY

22,5 / 32,5

150 grams **or** 300 grams of pan fried, sliced bullet steak served with gravy | fries | fresh side salad 



FLANK STEAK***

27,5

180 grams of grilled, sliced South American Black Angus Beef | fries | fresh side salad 

CÔTE DE BOEUF 30 min. | can be ordered from 2 persons*

PRICE PER 100 GR. 11,75

Dry-aged Irish beef | pan fried  or grilled | ask our staff for the chalkboard with the different available weights** | including 1 sauce of your choice*** | fries | oriental coleslaw | fresh side salad 


SWEET SPARERIBS slow-cooked

26,5

+/- 550 grams | sweet marinated | garlic sauce | crispy onion | fries | oriental coleslaw

ORIENTAL CHICKEN +/- 450 grams

24,5

teriyaki glaze | sesame | fries | oriental coleslaw 

SATAY of chicken thigh

grilled | peanut sauce | crispy onion | cassava | fries | atjar

2 SKEWERS ± 120 grams 18,5

3 SKEWERS ± 180 grams + 4,75

VEGAN* TRUFFLE RISOTTO

24

crispy fried oyster mushrooms | green asparagus | hazelnut | Parmesan | rocket

MISO SALMON

26,5

Skin-fried salmon steak | stir-fried spinach | roasted miso herb butter
togarashi tempura crunch | fries

SEA BASS KARAAGE

25

2 fillets with a crispy crust | soy & wasabi marinated | furikake
Romaine lettuce with soy-sesame vinaigrette | wasabi remoulade | lime | fries

ORIENTAL TUNA SALAD

22

briefly fried fresh tuna sashimi | different types of lettuce | sesame dressing
avocado | wakame | corn | oriental crunch & furikake

CAESAR SALAD

18,5

crispy chicken katsu | baby Romaine salad | Caesar dressing | poached egg | Parmesan
bacon | anchovies | red onion | croutons

VEGETARIAN OPTION: AVOCADO

14,5

A FEW SMALL DETAILS:

* If you share a 2-person dish with an extra person, we charge €8,- for extra fries, fresh side salad and coleslaw.

** Our chef prefers to prepare the steaks medium-rare. If you order a different cooking method, please bear in mind that there is a weight difference of +/- 35% between rare and well-done.

*** Check the next page for the different sauces.

MAINS

BURGERS

CATCH-UP BURGER

180 grams of 100% coarsely ground minced meat | from the grill | **CATCH-UP SAUCE**®
sesame brioche bun | lettuce | tomato | pickle | melted cheddar | caramelized onion
bacon | fries

21

+ jalapeño **+ 1**

ORIENTAL 'KATSU' BURGER

Crispy Chicken Katsu | sesame brioche bun | tonkatsu sauce | Kewpie | lettuce
oriental coleslaw | spring onion | avocado | sweet and sour cucumber | fries

21

 **VEGETARIAN OPTION: CRISPY TOFU**

VEGAN **VEGAN OPTION: CRISPY TOFU & VEGAN BUN**

+ 1

SIDES

RUSTIC FRIES with mayonnaise **VEGAN+**

5

TRUFFLE FRIES 'loaded' with parmesan cheese and truffle mayonnaise

6,5

SWEET POTATO FRIES 'loaded' with truffle mayonnaise, spring onion and crispy onions

7

ROSEVAL POTATOES out of the oven | rosemary | thyme | garlic | mayonnaise **VEGAN+**

6

FRESH SIDE SALAD

different types of lettuce | honey-mustard dressing | cucumber | tomato | crispy potato

3,5

STIR-FRIED SPINACH shallot | garlic | white wine | red pepper **VEGAN+**

6,5

COLESLAW sliced cabbage and carrot | honey-mustard dressing

3

GRATINATED GREEN ASPARAGUS Gruyère **VEGAN+**

7,5

SAUCES | Pepper sauce | Bearnaise | Chimichurri | Miso-herb butter

2

KIDS UNTILL 11 YEARS

KIDS BURGER

small burger | lettuce | tomato | **CATCH-UP SAUCE**® | melted cheddar
fries | cucumber-tomato salad | apple sauce

11

CHICKENBITES

4 pieces | fries | cucumber-tomato salad | apple sauce

11

KIDS RIBS

4 pieces | fries | cucumber-tomato salad | apple sauce

11

KIDS RISOTTO

small portion | mild truffle flavor | Parmesan cheese | rocket salad | cucumber-tomato salad

11

KIDS ICE CREAM

vanilla ice cream | cookie crumble | party toppings

PER BOL 2,5

DESSERTS

STRAWBERRY ROMANOFF

Strawberry flavored cream with vodka | marinated strawberries | vanilla ice cream
cookie crumble | meringue

9,75

CRÈME BRÛLÉE vanille

traditionally prepared and caramalized | vanilla ice cream | cookie crumble | hazelnut biscuit

9,5

CHEESECAKE yuzu flavored

base of biscuit | caramel sauce | apple | chocolate pearls
'spekkoek' crumble | vanilla ice cream

9,75

CHOCOLATE SUNDAE

vanilla ice cream | chocolate-caramel-sauce | nougatine
chocolate chip cookie dough | whipped cream

9,5

CHEESE BOARD

4 different types of cheese from Ridders' Kaashuis | truffle-honey
caramelised walnuts | crostinis

15