

ENGLISH VERSION

*it's always
a good idea to*

BISTROBAR



CATCH-UP

EST. MMXVII

NEW STYLE BISTRO

Our menu consists of a mix between classic bistro dishes combined with trendy international dishes. **QUALITY COMFORT FOOD**, with a corresponding price-quality ratio. That's what Bistro Catch-up stands for.

Meat, fish or vegetarian dishes... Catch-up offers something for everyone!

Would you like **A PRE-STARTER** to begin with?

RUSTIC BAGUETTE

herb butter  or aioli

herb butter  and aioli

5,5
6,5

OYSTERS 3 pieces / 6 pieces

shallot vinaigrette | mild Tabasco | lemon

11,25 / 22,5

SERRANO +/- 100 grams

dried Spanish ham | crostinis | arugula

12,5

DUTCH SHRIMP CROQUETTES

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

13,5

MARINATED OLIVES

4,75

CATCH-UP SHARING PLATTER for 2-3 persons

beef carpaccio | Serrano | truffle salami

crispy squid | mackarel spread | aioli | baguette | crostinis

27,5

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! The parking code and times of the area's paid parking have changed!



















2230

-  = vegetarian
-  = 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

STEAK TARTARE <small>raw</small>  	14,5
90 grams of handcut beef prepared in the classic way quail egg mustard-mayonnaise crostinis	
CARPACCIO <small>raw</small>  	14
thinly sliced beef truffle mayonnaise parmesan cheese pine nuts	
TUNA TATAKI   	14,5
briefly fried fresh tuna sashimi sesame-soy-vinaigrette mild wasabi-mayonnaise oriental crunch & furikake	
HOISIN DUCK PANCAKES  	13,5
3 'do-it-yourself' steamed Chinese pancakes crispy duck cashew nuts sweet and sour cucumber leek honey-hoisin sauce	
 GYOZA    	12,5
4 fried dumplings stuffed with sweet potato, feta (cheese) and almond spicy sesame mayonnaise sweet potato chips gochujang-soy dip spring onion	
VITELLO TONNATO with fresh tuna tartare  	14,5
thinly sliced rosé cooked veal tuna sauce tuna tartare fried capers sundried tomato sweet and sour red onion crisp	
 BURRATA   	14,5
cream-filled mozzarella cherry tomatoes arugula aceto vinaigrette pesto pistachio crostinis	
 FRENCH ONION SOUP  	9,5
Gruyère-crouton	
ESCARGOTS  	13,5
½ a dozen of snails melted parsley-garlic-butter lemon baguette	

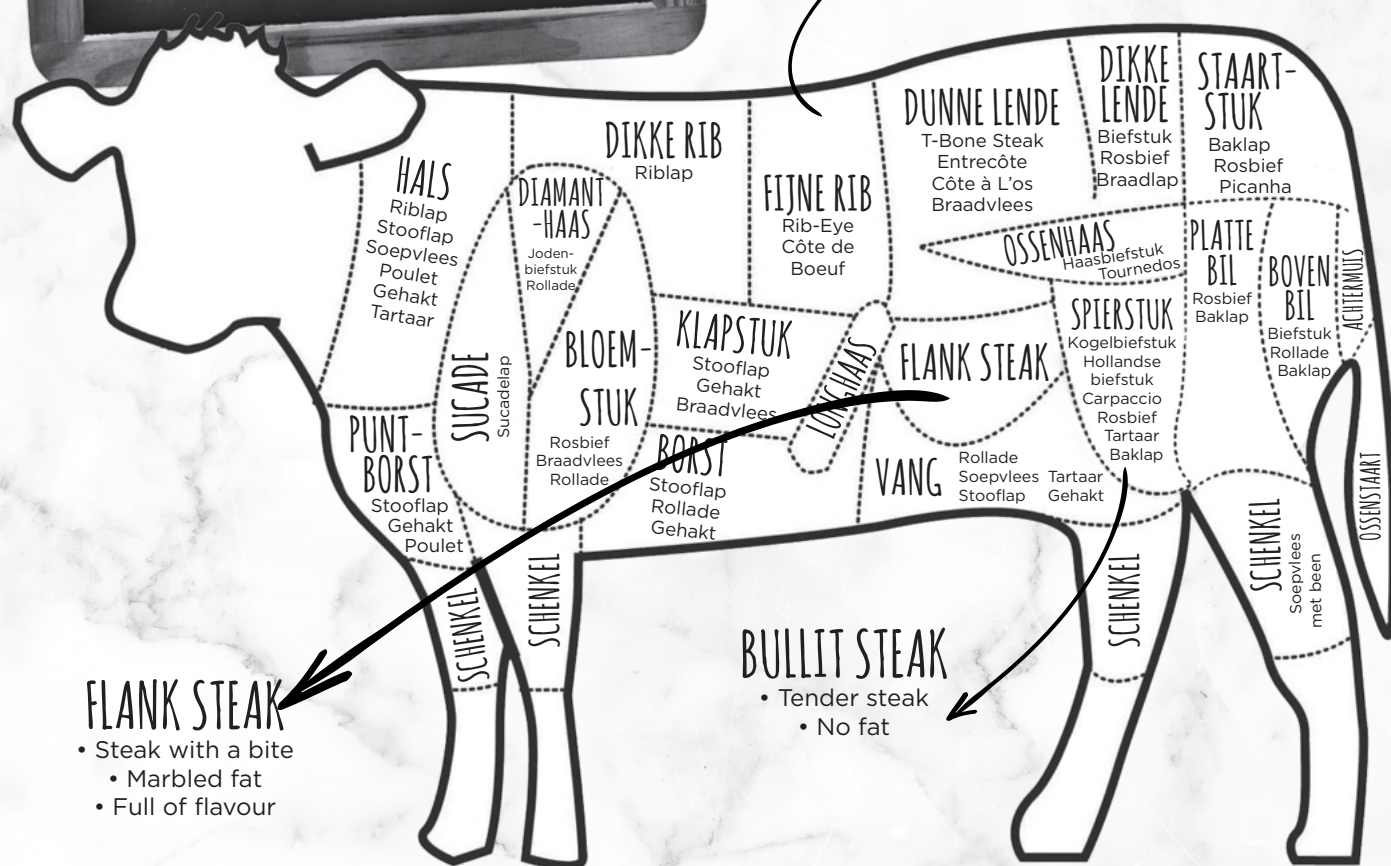
STARTERS

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

19,5 / 29,5

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



FLANK STEAK***

25

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. 10,75

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 | coleslaw | fresh side salad 

SURF & TURF PLATTER TO SHARE! to be ordered per 2 persons

PER PERSON 28,75

Catch-up burger    or 180 gr. of Flank steak (+3p.p.) | sweet  or spicy  pork ribs
4 Black Tiger prawns | aioli | fries | coleslaw | fresh side salad 

SWEET OR SPICY RIBS slow-cooked

23,5

+/- 550 grams of pork ribs | garlic sauce | fries | coleslaw

COUNTRYSIDE CHICKEN +/- 450 grams

21

classic **or** spicy | oriental glaze (on the side)  | fries | coleslaw

SATAY of chicken thigh

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

2 SKEWERS ± 120 grams

16,5

3 SKEWERS ± 180 grams

+ 4

TRUFFLE RISOTTO

21,5

oyster mushrooms | green asparagus | hazelnut | parmesan cheese
poached egg | fresh truffle

BLACK TIGER PRAWNS unpeeled

24,5

gambas | gremolata marinade | aioli | fries | fresh cucumber salad

SOLE À LA MEUNIÈRE

25,5

2 sautéed fishes | remoulade | fries | fresh cucumber salad



ORIENTAL TUNA SALAD

19,5

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

CHEESE FONDUE Emmentaler and Gruyère

18,5

white wine | nutmeg | parsley | rustic baguette

WITH CRUDITÉS

+ 4

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

DID YOU KNOW...
THAT THE CATCH-UP SAUCES ARE HOMEMADE?



Try them all!

BURGERS

CATCH-UP BURGER   	19,5
180 grams of 100% coarsely ground minced meat from the grill CATCH-UP SAUCE ® sesame brioche bun lettuce tomato pickle melted cheddar red onion bacon fries	
SPICY CATCH-UP BURGER   	19,5
180 grams of 100% coarsely ground minced meat from the grill SPICY CATCH-UP SAUCE ® sesame brioche bun arugula tomato melted cheddar jalapeño fries	
CHICKEN BURGER   	19,5
160 grams of crispy fried chicken sesame brioche bun CATCH-UP BBQ SAUCE ® lettuce tomato avocado coleslaw fries	
 VEGETARIAN BURGER    	19,5
crispy falafel burger sesame brioche bun SPICY CATCH-UP SAUCE ® lettuce grilled tomato & zucchini tzatziki dukkah fries	

SIDES

RUSTIC FRIES with mayonnaise 	4,5
TRUFFLE FRIES 'loaded' with parmesan cheese and truffle mayonnaise  	6,5
SWEET POTATO FRIES 'loaded' with truffle mayonnaise, spring onion and crispy onions  	6,5
ROSEVAL POTATOES out of the oven rosemary thyme garlic mayonnaise 	4,5
FRESH CUCUMBER SALAD thinly sliced cucumber red onion fresh mayo-dressing 	2,75
FRESH SIDE SALAD  	3
different types of lettuce honey-mustard dressing cucumber tomato crispy potato	
SPINACH stir-fried garlic shallot almond   	4,5
COLESLAW sliced cabbage and carrot honey-mustard dressing 	2,75
ROASTED VEGETABLES of the season sesame  	5

SAUCES Mushroom-truffle sauce  Bearnaise Chimichurri Beurre Café de Paris 	2,5
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KIDS UNTILL 11 YEARS

KIDS BURGER  	11
small burger lettuce tomato CATCH-UP SAUCE ® melted cheddar fries cucumber-tomato salad apple sauce	
CHICKENBITES 	9,5
4 pieces fries cucumber-tomato salad apple sauce	
KIDS RIBS	11
4 pieces fries cucumber-tomato salad apple sauce	
SOLE FISH 	14
1 piece filleted fries cucumber-tomato salad apple sauce	
KIDS RISOTTO  	9,5
small portion mild truffle flavor Parmesan cheese rocket salad cucumber-tomato salad	
KIDS ICE CREAM  	PER BOL 2,5
vanilla ice cream cookie crumble party toppings	

DESSERTS

PORNSTAR MARTINI ETON MESS  	9,5
passionfruit flavored cream cookie crumble passionfruit meringue vanilla ice cream	
CHEESECAKE lime flavored  	8,5
base of biscuit caramel sauce apple chocolate pearls 'stroopwafel'crunch vanilla ice cream	
CRÈME BRÛLÉE vanille  	8,5
traditionally prepared and caramalized vanilla ice cream cookie-crumble	
HOT BROWNIE   	8,5
caramelized pecans salted caramel crème anglaise vanilla ice cream	
CHEESE BOARD    	14,5
4 different types of cheese from Ridders' Kaashuis truffle-honey caramelised walnuts crostinis	