

ENGLISH

Soft Drinks

CHAUDFONTAINE STILL WATER	3,50
CHAUDFONTAINE SPARKLING WATER	3,50
COCA COLA | ZERO	3,50
ORANGINA	3,50
SPRITE	3,50
ICE-TEA	3,50
ICE-TEA GREEN	3,50
SCHWEPPES TONIC	3,50
BIONINA BLOOD ORANGE	3,50
FEVER-TREE INDIAN | MEDITERRANEAN TONIC	4,00
FEVER-TREE SODA | GINGER ALE	4,00
FEVER-TREE GINGER BEER	4,00
FEVER-TREE AROMATIC	4,00
MINUTE MAID APPLE JUICE	3,50
MINUTE MAID ORANGE JUICE	3,50
MINUTE MAID MULTIFRUIT JUICE	3,50
FRESH ORANGE JUICE	7,00
BIG TOM TOMATO JUICE *(SPICY)*	5,00
CHOCOMEL CHOCOLATE MILK	3,50
BRU STILL WATER 50CL	6,00
BRU STILL WATER 1L	10,00
BRU LIGHTLY SPARKLING 50CL	6,00
BRU LIGHTLY SPARKLING 1L	10,00

Draft Beers

	25CL	33CL
STELLA *(TANKBEER)*	3,50	4,50
HOEGAARDEN	3,50	
RODENBACH	3,50	4,50
ST. HUBERTUS ZEENAT TRIPEL 'T WERFTJE		5,50
BRUGSE ZOT		5,50
KARMELIET		6,00
ST. BERNARDUS TRIPEL		6,00
KRIEK *(AVAILABLE APRIL TO OCTOBER)*	4,50	

Bottled Beers

DUVEL	5,50
WESTMALLE TRIPEL	5,50
KASTEELBIER BLONDE | BROWN	5,50
RODENBACH GRAND CRU	5,50
OMER	5,50
FILOU	5,50
SPORTZOT 0.0 *(NA)*	5,50
STELLA 0.0 *(NA)*	3,50
CARLSBERG 0.0 *(NA)*	3,50

Champagnes

ASK FOR OUR EXTENSIVE CHAMPAGNE & WINE LIST!

	GLAS	BOTTLE
CHAMPAGNE VRANKEN "CUVÉE DIAMANT"	14,00	75,00
CHAMPAGNE VRANKEN "CUVÉE DIAMANT ROSE"		85,00
CHAMPAGNE RUINART BRUT	19,00	115,00
CHAMPAGNE RUINART BLANC DE BLANCS		185,00
CHAMPAGNE RUINART ROSE BRUT		185,00

GILDA SKEWER €3,50 / PIECE

A classic Basque aperitif skewer with a green olive, anchovy and pickled green pepper.
Fresh, salty and slightly spicy. The perfect bite to accompany your aperitif or a refreshing beer!

Sparkling wines

	GLAS	BOTTLE
CAVA	6,50	34,00
KIR	6,40	
KIR ROYAL	14,40	
KIR CAVA	6,90	
FRANCIACORTA ANTICA FRATTA	11,00	65,00

Wines

WHITE

HOUSE WINE 2025-2026	6,00	30,00
TRIMBACH – SÉLECTION 't WERFTJE 2023–2024 *Pinot Blanc – Riesling – Pinot Gris* *Exclusive blend created for 't Werftje. Food pairing: Peruvian-style oysters, crevettes royales, smoked eel, North Sea crab and Asian-inspired dishes.*	7,50	38,00
DOMAINE MICHEL SARRAZIN ET FILS 2024–2025 *Rully "Sans Nom" – Bourgogne* *Full-bodied, elegant oak-aged Chardonnay. Food pairing: croquettes, sole, cod, lobster with herb butter and butter-based sauces.*	14,00	70,00
SOALHEIRO SELEÇÃO 't WERFTJE 2025-2026 *Vinho Verde – Portugal | Alvarinho – Loureiro* *Exclusive blend. Hand-harvested, fresh and aromatic. Food pairing: natural oysters, langoustines, smoked salmon and cold fish dishes.*	7,50	38,00
DOMAINE CLAUDE LAFOND – "LES CLOS DES MESSIEURS" 2023–2024 *Reuilly – Centre Loire | Sauvignon Blanc* *Food pairing: gratinated razor clams, fish soup, lobster Belle-Vue and seafood platters.*	9,00	45,00
CLARENDELLE – BORDEAUX BLANC BY HAUT-BRION 2023–2024 *Sélection 't Werftje* *Sauvignon Blanc – Sémillon – Muscadelle* *Exclusive blend. Fresh and full of character, with a smooth, creamy finish.* *Food pairing: scallops, smoked fish, caviar and lobster 't Werftje.*	10,50	53

ROSÉ

HOUSE WINE 2025-2026	6,00	30,00
ROSÉ OF THE MONTH	10,00	60,00

RED

HOUSE WINE 2025-2026	6,00	30,00
ELLE DE LA MARZELLE – SÉLECTION 't WERFTJE 2023–2024 *Saint-Émilion | Merlot – Cabernet Franc – Cabernet Sauvignon* *Young vines, aged for 8 months in French oak. Elegant and fruity, with soft tannins.*	11,50	53,00
HENRY MARIONNET – "PREMIÈRE VENDANGE" 2023–2024 *Loire | Gamay* *Hand-harvested, naturally fermented, with no added sulphites. Fresh and fruity.*	9,00	45,00
PALISTORTI DI VALGIANO 2023–2024 *Sangiovese – Merlot – Syrah* *Aged for 12 months in French oak barrels, followed by 6 months in concrete vats.* *Powerful and refined.*	14,50	73,00

Fortified Wines & Wine Aperitifs

APÉROL SPRITZ	13,00
PICON WHITE WIJN	13,00
PICON BEER	6,50
PORTO WHITE | RED	6,50
SHERRY	6,50
PINEAU DE CHARENTES	6,50
BELSAZAR VERMOUTH WHITE | RED | ROSÉ	12,00
MADEIRA COLLECTION 1 MEDIUM SWEET	10,00
MADEIRA COLLECTION 2 DRY	10,00
MADEIRA COLLECTION 3 MALVASIA	10,00
MADEIRA COLLECTION 4 MEDIUM DRY	10,00
MADEIRA COLLECTION 5 RESERVE	15,00
MADEIRA COLLECTION 6 SPECIAL RESERVE MEDIUM SWEET	27,00
CAMPARI	9,00
PORNSTAR MARTINI	15,00
WHISKY SOUR	15,00
AMARETTO SOUR	15,00
ESPRESSO MARTINI	15,00
MOJITO	15,00
MOSCOW MULE	15,00
DARK & STORMY	15,00
HUGO	15,00
LAZY RED CHEEKS	15,00
COCKTAIL OF THE WEEK	15,00
SUPPLEMENT FEVER-TREE TONIC	4,00
SUPPLEMENT CAVA	6,50
SUPPLEMENT ORANGE JUICE | FRESH ORANGE JUICE	3,50 | 7,00

Spirits

Excluding mixers

VODKA

VAN DEN VODKA	9,00
KETEL 1 VODKA	9,00
ICE EYES VODKA	10,00
MARY WHITE VODKA	10,00

RUM

BACARDI CARTA BLANCA	9,00
BACARDI 4 AÑOS	9,00
BACARDI 8 AÑOS	10,00
ZACAPA 23	25,00

GIN

COPPERHEAD BRONZE	11,50
BOOBIES	11,50
HERBALIST	11,50
GAUGIN BEACH *(MEDITERRANEAN, FRESH, CITRUS)*	11,50
GILLEMORE	11,50
BLIND TIGER	11,50
TANQUEREY	10,00
TANQUEREY NR.10	13,00
TANQUEREY SEVILLA *(SWEET GIN)*	10,00

WHISKEY

J&B	9,00
JACK DANDIEL'S	9,00
JOHNNIE WALKER RED LABEL	9,00
JOHNNIE WALKER BLACK LABEL	11,50
JOHNNIE WALKER BLUE LABEL	25,00
TALISKER 10 YEARS	11,00
GLENFIDDICH 12 YEARS	12,00
OBAN 14 YEARS	13,00
LAGAVULLIN 16 YEARS	14,00

MOCKTAILS / NON-ALCOHOLIC

ALCOHOL-FREE BASIL SMASH	12,00
VIRGIN MOIJITO	12,00
VIRGIN MULE	12,00
VIRGIN PORNSTAR	12,00
VIRGIN AMARETTO SOUR	12,00
VIRGIN RED CHEEKS	12,00
APEROL 0.0 %	12,00
GAUSIN WITH TONIC *(FRESH, HERBAL)*	12,00
CRODINO WITH FRESH ORANGE JUICE OR TONIC	12,50
ALCOHOL-FREE GIN TANQUEREY 0.0 WITH FEVER-TREE TONIC	13,00

Digestifs & Liqueurs

CALVADOS HORS D'AGE	11,00
COGNAC PHILBERT VSOP	11,00
ARMAGNAC GOUDOULIN VSOP	11,00
AMARETTO DISARONNO	8,00
FERNET BRANCA	8,00
SANG DE PASCUAL	8,00
BAILEYS	8,00
COINTREAU	8,00
GRAND MARNIER	8,00
KAHLUA	9,00
GRAPPA WHITE | BROWN	10,00
JÄGERMEISTER	6,00
POIRE WILLIAM EAU DE VIE BRANA	14,00
FRAMBOISE EAU DE VIE BRANA	14,00
LAURENCE'S LIMONCELLO	8,50
LAURENCE'S MANDARINELLO	10,50
SAMBUCCA	8,50
HIERBAS DE LAS DUNAS	8,00
RICARD	8,00
TEQUILA DON JULIO BLANCO	6,00
TEQUILA DON JULIO REPOSADO	7,00
TEQUILA DON JULIO 1942	25,00
YOUNG GENEVER | OLD GENEVER	6,00
YELLOW CHARTREUSE	10,00
GREEN CHARTREUSE	10,00

Hot Drinks

Coffee by MÁSALTO

VARIOUS TEAS BY "VITAO"	3,50
FRESH MINT TEA WITH HONEY	5,00
LUNGO	3,50
ESPRESSO	3,50
ESPRESSO MACCHIATO	3,60
RISTRETTO	3,70
DUBBELE ESPRESSO	4,00
DECAF COFFEE	3,70
CAPPUCCINO	4,00
CAPPUCCINO WHITH WHIPPED CREAM	4,00
LATTE MACCHIATO	4,00
HOT CHOCOLATE	4,00
HOT CHOCOLATE WITH WHIPPED CREAM	4,40
IRISH COFFEE *(WHISKEY)*	12,00
ITALIAN COFFEE *(AMARETTO)*	12,00
FRENCH COFFEE *(GRAND MARNIER)*	12,00
HASSELT COFFEE *(YOUNG GENEVER)*	12,00
BAILEYS COFFEE *(BAILEYS)*	12,00
JAMAICAN COFFEE *(KAHLUA)*	12,00
SPANISH COFFEE *(LICOR 43)*	12,00
MEXICAN COFFEE *(TEQUILLA & KAHLUA)*	12,00
POESTER *(FOR REAL FISHERMEN...)*	6,00
ESPRESSO MARTINI *(COLD)*	15,00
ICED LATTE *(COLD)*	4,00

GRENADINE	0,30
CRÈME DE CASSIS | FRAMBOISE	0,40

Oysters

	③	⑥	⑨	⑫
PREMIUM OYSTERS "SELECTION OF OUR OYSTER MASTER" *Every month a new variety*	15	23	31	39
WERFPAREL "BABY JEAN" *Sélection 't Werftje*	11	16	23	31
PERUVIAN STYLE *Tiger's milk — citrus — pickled red onion — avocado cream*	18	25	32	40
JAPANESE STYLE *Ponzu — ikura — sesame*	21	27	34	42
GRATINATED OYSTERS (6 PCS) *Spinach — Champagne sauce*		27		

Shellfish & Seafood

TRIO OF SHELLFISH *Fresh cocktail sauce*	29
WHELKS	12
PERIWINKLES	12
GREY SHRIMPS (SEASONAL)	DAYPRICE
CREVETTES ROYALES *Fresh cocktail sauce*	17
CRAB CLAWS *Fresh mayonaise*	22
COOKED LANGOUSTINES *Fresh cocktail sauce*	25
GRILLED RAZOR CLAMS WITH HERB BUTTER *Green herbs — Parmesan*	20

Tapas to Share

FRIED CALAMARI RINGS *Fresh tartare sauce*	14,90
FRIED TORPEDO SHRIMP *Sweet and sour sauce*	14,90
10 SHRIMP CROQUETTES TO SHARE *1 plate — lemon — fried parsley — no extra plates or cutlery*	70
IBERICO CEBO 100G	29
IBERICO BELLOTA 100G (100% PATA NEGRA)	39
PLATE OF HAND-SLICED AGED MEAT OF THE MONTH	25
TOAST WITH HAND-PEELED GREY SHRIMP SALAD	29
STUFFED NORTH SEA CRAB *Fresh crab salad — buttered toast*	25
BRIOCHE WITH SMOKED EEL *Pickled red onion — avocado-cream — beetroot — citrus*	27
ASSORTMENT OF APERITIF BALLS (9 PCS) *Gandaham — shrimp — cheese*	15
SHRIMP BALLS (9 PCS)	19
SHRIMP GYOZA (6 PCS) *Asian glaze — sesame*	16
PAN CRISTAL WITH HAND-CLEANED SPANISH SARDINES (4 PCS) *Toasted pan cristal – sweet pepper marmalade – premium-quality sardinas anchoadas!*	23

Our homemade croquettes with salad

FRESH SALAD WITH 2 SHRIMP CROQUETTES 23,80
Bread — butter

FRESH SALAD WITH 2 CHEESE CROQUETTES 18
Bread — butter

FRESH SALAD WITH 2 GANDAHAM CROQUETTES 19
Bread — butter

FRESH SALAD WITH TRIO OF OUR CROQUETTES 26,40
Shrimp — Gandaham — cheese — bread — butter

Croquettes per piece

SHRIMP CROQUETTE 7,90

CHEESE CROQUETTE 5

GANDAHAM CROQUETTE 5,50

Soups

FISH SOUP 12
Spicy homemade rouille — grated cheese — 2 slices of bread

SHRIMP SOUP 14
Spicy homemade rouille — grated cheese — 2 slices of bread

ROYAL BOUILLABAISSE 39
Generously filled with shellfish, seafood & fresh fish — rouille — grated cheese

CREAMY TOMATO SOUP WITH MEATBALLS 8
2 slices of bread — butter

Zeebrugge fish dishes

PAN-FRIED ICELANDIC COD 44
Seasonal vegetables — mashed potatoes & mousseline sauce

SUPPLEMENT HAND PEELED SHRIMPS 50 grammes 15

GRATINATED SCALLOP WITH MASH POTATOES 23
White wine sauce — spinach — mushrooms — peeled shrimp

SMOKED SALMON WITH TOAST 27
Pickled red onion — wasabi mayo — citrus

SOLE “MEUNIÈRE DAYPRICE
Fries — fresh salad

FRIED FISH STRIPS 19,90
Catch of the day — tartare sauce

LANGOUSTINE & SHRIMP COCKTAIL 29
Langoustines — hand peeled shrimps — salad — tomato — egg — cocktail sauce

TOMATO SHRIMP ROYAL 45
Salad — tomato — egg — hand peeled shrimps — fries — cocktail sauce & mayonaise

ROYAL ZEEBRUGGE-STYLE SHRIMP & MASH 45
Hand-peeled North Sea grey shrimp — mashed potatoes — poached egg

Grilled Lobsters

HERB BUTTER — DAYPRICE
Green herbs — pan-fried pearl couscous

'T WERFTJE — DAYPRICE
Nut oil — Chardonnay vinegar — green herbs — fresh harissa cherry tomatoes — pan-fried pearl couscous

ORIENTAL STYLE — DAYPRICE
Tom kha coconut sauce — mango salsa — pan-fried pearl couscous

CHEF'S STYLE — DAYPRICE
Lobster béarnaise sauce — pan-fried pearl couscous

Grilled Icelandic langoustines

HERB BUTTER — DAYPRICE
Green herbs — pan-fried pearl couscous

'T WERFTJE — DAYPRICE
Nut oil — Chardonnay vinegar — green herbs — fresh harissa cherry tomatoes — pan-fried pearl couscous

ORIENTAL STYLE — DAYPRICE
Tom kha coconut sauce — mango salsa — pan-fried pearl couscous

CHEF'S STYLE — DAYPRICE
Lobster béarnaise sauce — pan-fried pearl couscous

Grilled Prawns

HERB BUTTER — 39
Green herbs — pan-fried pearl couscous

'T WERFTJE — 39
Nut oil — Chardonnay vinegar — green herbs — fresh harissa cherry tomatoes — pan-fried pearl couscous

ORIENTAL STYLE — 39
Tom kha coconut sauce — mango salsa — pan-fried pearl couscous

CHEF'S STYLE — 39
Lobster béarnaise sauce — pan-fried pearl couscous

Belle-vue

COOKED LOBSTER — DAYPRICE
Fresh salad — fresh cocktail sauce & mayonaise

COOKED NORTH SEA CRAB — 29
Fresh salad — fresh cocktail sauce & mayonaise — some hands-on work required!

Meat

IRISH RIBEYE "HEREFORD" — 40
Fries — fresh salad — choice of mushroom sauce, pepper sauce or béarnaise sauce

Snacks

SPAGHETTI — 15

CROQUE MONSIEUR — 12

Seafood Platter

63,- PER PERSON

OYSTERS - CRAB - LANGOUSTINES
CREVETTES ROYALES - WHELKS - PERIWINKLES
RAZOR CLAMS - GREY SHRIMP...

A generously filled seafood platter with the best seafood from the North Sea!

SUPPLEMENT LOBSTER BELLE-VUE *(700g)*	DAYPRICE
SUPPLEMENT LOBSTER HERB BUTTER / 'T WERFTJE / ORIENTAL STYLE *(700g)*	DAYPRICE
SUPPLEMENT CAVIAR 10G	25
SUPPLEMENT CAVIAR 30G	60
SUPPLEMENT CAVIAR 50G	90
SUPPLEMENT CAVIAR 125G	225
SUPPLEMENT CAVIAR 250G	420

Served with blinis, sour cream, shallots & chives.

Caviar

"Imperial Heritage Caviar" sélection 't Werftje
Served with blinis — sour cream — shallots & chives

10 G CAVIAR	35
30 G CAVIAR	80
50 G CAVIAR	115
125 G CAVIAR	250
250 G CAVIAR	450

We work exclusively with fresh, top-quality local products.
The availability and pricing of our fresh fish and shellfish depend on weather conditions and market availability.

We offer new daily specials every day.
Please check our specials boards for more information.

Do you have any allergies? Please inform us.
For larger groups, we kindly ask you to limit the selection to a maximum of 6 different dishes per table.

1 TABLE = 1 BILL.

Our kitchen is open continuously from 12:00 PM and closes promptly at 9:30 PM.

Desserts

CHOCOLATE MOUSSE 8
With or without whipped cream

TIRAMISU 10

FRESH EGGNOG 8
With or without whipped cream

VANILLA ICE CREAM WITH EGGNOG 10
With or without whipped cream

DAME BLANCHE 10
With or without whipped cream

VANILLA ICE CREAM WITH FRESH STRAWBERRY 12
With or without whipped cream

VANILLA ICE CREAM 8
With or without whipped cream

LEMON SORBET 8
With or without whipped cream

KIDS ICE CREAM 5
1 scoop of vanilla ice cream with or without whipped cream

COUPE COLONEL - GAUGIN 12
Lemon sorbet with vodka or gin

CAFÉ GLACÉ 12
Vanilla ice cream — coffee

PAVLOVA 'T WERFTJE 12
Meringue — fresh whipped cream — red fruits

ASSORTMENT OF ICE CREAM PRALINES BY PHILIP'S BISCUITS 22
6 different flavours

SABAYON (PREPARED TABLESIDE) 18
Tableside preparation available during the winter months only.

Waffles & Pancakes

FRESH WAFFLE 8
With or without whipped cream — powdered sugar

FARMER'S PANCAKE 8
Butter — sugar — jam

CRÊPE SUZETTE WITH VANILLA ICE CREAM (PREPARED TABLESIDE) 18
Flambéed pancake with Grand Marnier — orange zest
Tableside preparation available during the winter months only.

CRÊPE NORMANDE WITH VANILLA ICE CREAM (PREPARED TABLESIDE) 18
Caramelised and flambéed pancake with Calvados – apple slices
Tableside preparation available during the winter months only.

EXTRA VANILLA ICE CREAM 3,50

EXTRA CHOCOLATE SAUCE 1,50

EXTRA WHIPPED CREAM 1,50

Children's Menu

FRIED CALAMARI RINGS (6 PCS) *Fresh tartare sauce*	14,90
FRIED TORPEDO SHRIMP (6 PCS) *Sweet and sour sauce*	14,90
SHRIMP CROQUETTE (1 PC)	7,90
CHEESE CROQUETTE (1 PC)	5
KIDS SPAGHETTI	12
CROQUE MONSIEUR (2 PCS)	12
CREAMY TOMATO SOUP WITH MEATBALLS *2 slices of bread — butter*	8
FRIED FISH STRIPS *Catch of the day — fresh tartare sauce*	19,90
EXTRA FRIES (1 PERSON)	3,50
EXTRA MASHED POTATOES (1 PERSON)	3,50
CHOCOLATE MOUSSE *With or without whipped cream*	8
KIDS ICE CREAM *With or without whipped cream*	5
FRESH WAFFLE *With or without whipped cream — powdered sugar*	8
FARMER'S PANCAKE *Butter — sugar — jam*	8

For the Dogs

MARIE-JEANNE SPECIAL *250g cooked ham*	9

Take-away

WWW.TWERFTJE.BE/TAKE-AWAY



SOUPS

CREAMY TOMATO SOUP 1L 8
With meatballs

FISH SOUP 1L 12
Rouille & cheese

SHRIMP SOUP 770ML 12
Rouille & cheese

ROYAL BOUILLABAISSE 32
The finest flavours of the North Sea

READY TO FRY AT HOME

SHRIMP CROQUETTE 4,50
Per piece

CHEESE CROQUETTE 3
Per piece

GANDAHAM CROQUETTE 3,20
Per piece

SHRIMP BALL 1,10
Per piece

CHEESE BALL 0,90
Per piece

GANDAHAM BALL 0,95
Per piece

FISH STRIPS 15
6 pieces with fresh tartare sauce

CALAMARI RINGS 14
TORPEDO SHRIMP 14
DAYPRICE

SHELLFISH & SEAFOOD

CRAB CLAWS 27 / STUK
With fresh mayonnaise

NORTH SEA CRAB BELLE-VUE 29
With fresh mayonnaise

CREVETTES ROYALES DAYPRICE
With fresh cocktail sauce DAYPRICE

GREY SHRIMP 9,50
LANGOUSTINES 14,90

WHELKS (300G WHELKS)
PERIWINKLES (400G PERIWINKLES)

AVAILABLE SEPARATELY

SMOKED SALMON TOAST PER 250G 27
Pickled red onion — wasabi mayo — citrus

BRIOCHE WITH SMOKED EEL PER 250G 27
Pickled red onion — avocado cream — beetroot

GRATINATED SCALLOP 17
Ready for the oven or air fryer!

ROUILLE (250G) 4,10
COCKTAIL SAUCE (250G) 3,99
TARTAR SAUCE (250G) 3,99
MUSSEL SAUCE (130G) 2,49
HAND-SLICED IBÉRICO HAM CEBO 24,90
HAND-SLICED IBÉRICO HAM BELLOTA 34,90
NORTH SEA CRAB SALAD (130G) 7,15
ROYAL COD SALAD (130G) 5,10
FRESH SHRIMP SALAD (130G) 12,00

SEAFOOD PLATTER

58,- P/P

OYSTERS — CRAB — LANGOUSTINES
RAZOR CLAMS — WHELKS — CREVETTES ROYALES
PERIWINKLES — FRESH SAUCES, BREAD & LEMON...

A generously filled platter with the finest seafood our North Sea has to offer!

SUPPLEMENT: 1 COOKED LOBSTER ± 700G
DAYPRICE

CAVIAR

10 GRAMMES 23
30 GRAMMES 60
50 GRAMMES 90
125 GRAMMES 210
250 GRAMMES 380

LOBSTERS

BELLE-VUE DAYPRICE
Fresh salad
fresh cocktail sauce & mayonnaise

HERB BUTTER DAYPRICE
Served with pan-fried pearl couscous

'T WERFTJE DAYPRICE
Nut oil — Chardonnay vinegar — fresh herbs
fresh harissa — cherry tomatoes
& pan-fried pearl couscous

OYSTERS

PREMIUM OPENED 18,80 | 27,20 | 35,60
6 - 9 - 12 PIECES

PREMIUM UNOPENED 15,80 | 22,70 | 29,60
6 - 9 - 12 PIECES

WERFPAREL OPENED 14 | 20 | 26
6 - 9 - 12 PIECES

WERFPAREL UNOPENED 11 | 15,50 | 20
6 - 9 - 12 PIECES

HAND-PEELED NORTH SEA SHRIMP

Top quality!

125 GRAMMES 17,50

500 GRAMMES 70,00