lunch

until 16:00

sandwiches

roasted celeriac VEGAN
walnut–sage mayonnaise, walnuts, arugula, pangrattato and white balsamic — 14.00

smoked rib-eye
sesame mayonnaise, spring onion, bean sprouts and teriyaki shiitake — 15.00

vitello tonnato
veal, tuna mayonnaise, olive crumble, mustard seeds, pine nuts, arugula and caper berries — 15.00

eggs norwegian
smoked salmon, spinach, hollandaise and poached egg — 16.50

croquettes
Oma Bob's with mustard mayonnaise — 12.75

smoked beetroot VEGA
goat cheese cream, walnuts and thyme honey — 15.00

chestnut mushrooms
bacon, spinach and taleggio — 15.00

croque monsieur
cheese or farmer's ham and cheese, béchamel sauce and mustard mayonnaise — 9.50 / 10.50

daily croque — daily price

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salads

roasted beetroot VEGA
goat cheese cream, walnuts and thyme honey — 16.50

salmon
wakame, wasabi mayonnaise, avocado, cucumber, daikon and nori chips — 16.50

smoked rib-eye
sesame mayonnaise, spring onion, bean sprouts and teriyaki shiitake — 16.50

specials

chicken thigh satay
homemade peanut sauce, cassava, sautéed green beans, and pickled vegetables — 18.00

cod fillet
pointed cabbage, fennel seed, cockles, Dutch shrimp, mustard seed and crab–pastis sauce — 28.50

beefburger
blue cheese, lettuce, pickles caramelised sweet onion, and BBQ sauce with stout and whiskey — 17.75

pumpkin lentil soup VEGAN
chickpeas. spinach, coconut and masala oil — 9.00

sweet

apple pie
+ whipped cream — 5.75 / 6.25

carrot cake
from holtkamp — 7.75

Dietary requirements and/or allergies?
Let us know if you have any allergies or other specific dietary needs.

zuidam
Lunch & Diner

bites

bites

sourdough bread VEGA
aioli and olive oil 5.50

loaded pumpkin hummus VEGAN
pumpkin seeds, pomegranate seeds, sumac, pumpkin and chili oil 12.50

grilled sausage
honey mustard mayonnaise 9.50

beef ribs
BBQ sauce, red cabbage and sesame 13.00

camembert VEGA
oven-baked, sourdough, honey and thyme 12.75

olives & nuts VEGAN
chili pepper and thyme 7.75

rillettes de canard
roasted grapes, pickles and toast 11.00

mini pita (3pc) VEGAN
oyster mushroom shoarma, sweet-and-sour red onion and garlic saus 12.50

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snacks

bitterballen (6pc)
mustard mayonnaise 8.50

vega bitterballen (6pc) VEGA
mustard mayonnaise 8.50

sauerkraut bitterballen (6pc)
smoked sausage with honey–mustard mayonnaise from Chique Ballen 9.75

cheese sticks (8pc) VEGA
sweet chili sauce 9.50

mixed fingerfood (12pc)
bitterballen, samosa's, cheese sticks, and prawns 14.00

samosa's (8pc) VEGAN
sweet chili sauce 8.25

sweet

apple pie
+ whipped cream 5.75 / 6.25

carrot cake
from holtkamp 7.75

Dietary preferences and/or allergies?
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Lunch & Diner

dinner

from 17:00

starters

roasted celeriac VEGAN
walnut-sage mayonnaise, pangrattato, marinated celeriac and arugula — 14.00

vitello tonnato
veal, tuna mayonnaise, olive crumble, mustard seeds, pine nuts, arugula, sourdough and caper berries — 15.00

scallops
spinach, beurre noisette foam, samphire nameko, hazelnuts and mustard seeds — 17.00

salmon tartare
wakame, sesame mayonnaise, trout roe, cucumber, avocado, daikon and nori — 15.00

pork belly
glazed with apple syrup, five spices, kimchi, pumpkin cream, cuttlefish cackers — 15.00

leek tarte tatin VEGA
goat cheese cream, salad with walnut and apple — 15.00

pumpkin lentil soup VEGAN
chickpeas, spinach, coconut and masala oil — 9.00

wine

With every dish, we have a matching wine. Choose your dish and ask our colleagues which wine pairs best with it!

main courses

gnocchi VEGA
oven-baked, tomato, mozzarella, ciabatta, arugula salad with parmesan — 22.00

chicken thigh satay
house-made peanut sauce, cassava, sajoer beans and atjar — 18.00

flat iron steak
confit shallots, chestnut mushrooms, bacon and bordelaise sauce — 27.50

roasted cauliflower VEGAN
harissa, lima bean cream, dukkah and chermoula — 22.00

cod fillet
pointed cabbage, fennel seed, cockles, Dutch shrimp, mustard seed, crab–pastis sauce — 28.50

beefburger
blue cheese, lettuce, pickles caramelised sweet onion, and BBQ sauce with stout and whiskey, fries and mayonnaise — 20.75

daily special — daily price

side dishes

fries VEGA
homemade mayonnaise — 6.50

brussels sprouts
bacon, hazelnut and hollandaise — 8.50

roasted beetroot VEGA
goat cheese cream, walnuts, thyme honey — 7.50

pommes anna VEGA
béarnaise mayonnaise — 7.50

side salad VEGA
walnuts, celeriac and parmesan — 6.00

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Lunch & Diner

dessert

from 17:00

desserts

scroppino 10.00

date cake VEGAN
pecan crumble, orange caramel sauce and vanilla ice cream 11.00

vanilla panna cotta
caramelised apple, crumble and cinnamon foam 11.00

affogato parfait
hazelnut ganache, white chocolate sauce and coffee tuile 11.00

cheese platter
fig compote, fig-almond bread, roasted grapes and walnuts 14.00

dessert wine

red muscadel 6.25

pedro ximenez (sherry) 6.75

beerenauslese 7.75

port ruby 5.25

port tawny (10 years) 9.00

special coffees

irish coffee
Jamson whiskey, coffee, sugar, and cream 9.50

spanish coffee
Tia Maria, coffee, and cream 9.50

italian coffee
Amaretto, coffee, and cream 9.50

baileys coffee
Baileys, coffee, and cream 9.50

kiss of fire
Cointreau, Tia Maria, coffee, and cream 9.50

espresso martini
espresso, Vodka, and Kahlúa 11.00

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Lunch & Diner