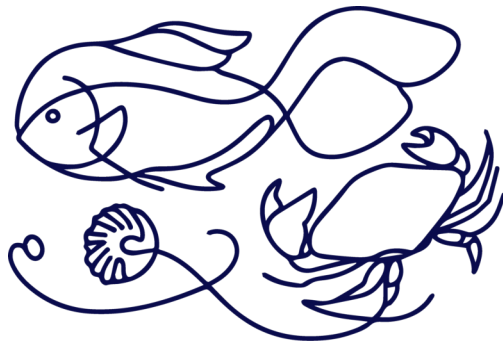


*“A dance between
water and land”*



*Welcome to Zuiderzoet, a place where water and land
come together and where memories of the past are
seamlessly intertwined with contemporary experiences,
all enhanced by culinary delights.
Stay connected & share your memories #Zuiderzoet.*

To share & Starters

OYSTERS CREUSES PER PIECE 5,00

Served on ice with lemon

CRISPY CALAMARI 12,50

With lemon and remoulade

NACHO'S 12,50

With pulled pork +4,00

SMOKED TROUT 15,50

*Trout, onion, parsley, horseradish mayonnaise
and sourdough bread*

BRUSCHETTA 7,00

2 pcs with tomato

KIBBELING 14,00

Fried cod pieces, remoulade and lemon

DUTCH 'BITTERBALLEN' MENU

Bitterballs of the house 8 pcs 8,00

Burgundian 8 pcs 15,50

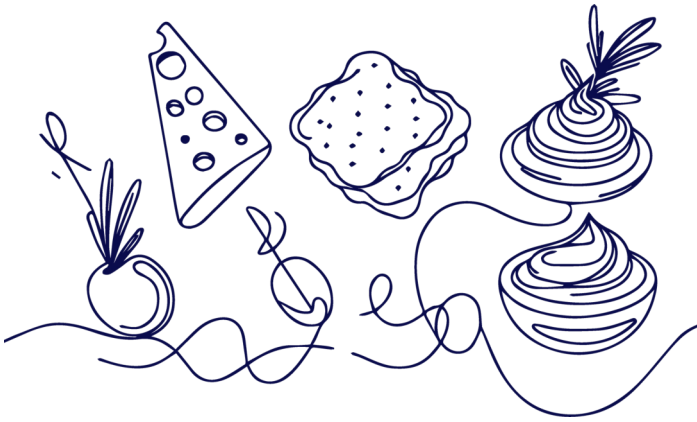
Vegan Bitterballs 8 pcs 13,00

Cheese sticks Old Amsterdam 8 pcs 13,50

*'Bitterballen' were created because people got hungry for
something tasty while drinking a "bittertje".*

PLANK "ZUIDERZOET"*from 2 pers. 22,50**A board with hot and cold dishes from
the starter menu (chef's choice)***TUNA TATAKI***17,50**Soy sauce, radish, sesame seeds, wasabi and enoki***BEEF TATAKI***14,50**Soy sauce, radish, sesame seeds, wasabi and enoki***BEEF CARPACCIO***17,00**Parmesan cheese, arugula and pine nuts***TO SHARE***7,00**Rosemary crackers, Mediterranean olives and aioli***CHEESE CROQUETTES***13,50**2 pcs with lemon, fried parsley and old Dutch cheese***TOMATO SOUP WITH MEATBALLS***7,00*

*Taste, enjoy and
be surprised!*



*Our kitchen is a theatre that stimulates all the senses
and where each dish has its own performance.
We love connecting you with local products, from the
delicious artisan cheeses to the best piece of beef, not
to mention artisanal ice cream.*

Poke Bowl & Salads

POKE BOWL SALMON

18,00

Rice, bean sprouts, soybeans, avocado, cucumber, sesame seeds, radish, carrot and egg

POKE BOWL TUNA

21,50

Rice, bean sprouts, soybeans, avocado, cucumber, sesame seeds, radish, carrot and egg

POKE BOWL VEGETARIAN

14,00

Rice, bean sprouts, soybeans, avocado, cucumber, sesame seeds, radish, carrot and egg

NIÇOISE SALAD

20,50

Fresh tuna, green beans, artichoke, radish, olives, shallot, capers, cucumber and tomato

GOAT CHEESE SALAD

19,50

Baked goat cheese, apple, walnut and beetroot

Since 1982, Bettinehoeve has been making the most delicious goat cheeses out of love for the artisanal cheese-making profession. With its wonderfully mild taste, Bettine has that unique Dutch character, is naturally soft and fresh, rich in proteins and also easily digestible. Let yourself be tempted by the most delicious piece of goat cheese from Dutch soil!

Please let us know if you have any food allergies.

Main Courses

ZUIDERZOET BURGER 16,50

Local beef burger with lettuce, tomato, red onion, pickle and BBQ sauce

+ Bacon +2,00

+ Cheddar +1,25

+ Peanut sauce +1,50

VEGETARIAN BURGER 21,00

Vegetarian burger with grilled vegetables, tomato, red onion, pickle, avocado and yoghurt dressing

FISH BURGER 18,50

Fried cod with tomato, lettuce, cucumber, avocado and remoulade

ZEELANDIC COOKED MUSSELS 24,50

Celery, leek, carrot, shallot, lemon and remoulade sauce

FRIED SOLE 29,00

2 pcs with butter, lemon and parsley

SALMON FILLET 21,50

With herb crust and lime

CANNALONI WITH GRILLED PRAWNS 24,50

Filled with beef, pancetta, hard Italian cheeses, garlic and spinach

SPAGHETTI BURRATA 21,50

Creamy buffalo mozzarella, spaghetti, tomato sauce, shallot and basil

HOLSTEIN STEAK (200GR.) 22,50

HOLSTEIN ENTRECOTE (220GR.) 29,50

SPARERIBS 26,50

With a spicy marinade, garlic sauce and a fresh cabbage salad

Holstein cows are native to Europe and originate primarily from the northern parts of the Netherlands and Germany. About 2000 years ago, the main historical development of their origins took place in North Holland and Friesland. Originally, they were black and white animals of the Batavians and Frisians, who settled in the Rhine delta. Today, the cattle are recognised by their distinctive colour markings and excellent milk production

Please let us know if you have any food allergies.

Side dishes for main courses

POTATO CROQUETTES	3,50
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CHIPS	3,00
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MASHED POTATOES	3,50
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PASTA AGLIO E OLIO	4,00
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SWEET POTATO FRIES	5,50
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With truffle mayonnaise

SAUCES

<i>Pepper sauce</i>	3,50
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<i>Mushroom sauce</i>	3,50
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<i>Chimichurri</i>	3,00
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<i>Homemade Bearnaise</i>	3,50
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*“Where every bite
tells a story”*



*Zuiderzoet shines locally and cultivates a
culture with as little waste as possible.
There is a story in every bite.*

Desserts & Pastries

CHOCOLATE MOELLEUX

13,50

With raspberry sorbet, red fruit coulis

HOMEMADE APPLE PIE

9,50

With artisanal ice cream

CRÈME BRÛLÉE

7,50

PASTRY

6,50

Bombastic brownie

COFFEE WITH ...

8,50

Coffee with apple pie

Artisanal ice cream

SORBET

9,50

Cherries, passion fruit or pear

DAME BLANCHE

10,50

COUPE BANANA SPLIT

12,50

COUPE EGGNOG

12,50

COUPE STRAWBERRIES

12,50

Gebo Gelato is a family business based in Oud-Beijerland in South Holland. Started in 1950 by the Both brothers. The passion for ice cream, recipes and craftsmanship have been passed down from generation to generation. You can taste that in the delicious ice cream from Gebo Gelato. This ice cream stands for unsurpassed quality and appearance.

Please let us know if you have any food allergies.

*Reflections of
natural tranquility
in every glass.*



*The serenity of nature reflects
in every detail at Zuiderzoet.*

Cold drinks

SOFT DRINKS

<i>Coca Cola</i>	4,00
<i>Coca Cola Zero</i>	4,00
<i>Sprite</i>	4,00
<i>Fanta Sinas</i>	4,00
<i>Finley Tonic</i>	4,00
<i>Cassis</i>	4,00
<i>Finley Bitterlemon</i>	4,00
<i>Ginger Ale</i>	4,00
<i>Rivella</i>	4,00
<i>Ice Tea sparkling</i>	4,00
<i>Ice Tea green</i>	4,00
<i>Chocomel</i>	4,00
<i>Fristi</i>	4,00
<i>Red Bull</i>	6,00

JUICES

<i>Orange juice</i>	4,25
<i>Apple juice</i>	4,25

WATER

<i>Chaudfontaine still / sparkling (20cl)</i>	3,00
<i>Chaudfontaine still / sparkling (1 ltr)</i>	6,50

Cocktails

MOSCOW MULE 12,50

Vodka, lime, ginger beer

DARK N STORMY 12,50

Dark rum, lime, angostura bitters, ginger beer

SAILORS SPICE 12,50

Spiced rum, lime, hazelnut, chilli, five spice, roasted almond, ginger beer

GUAVA MARGARITA 12,50

Tequila, guava, triple sec, lime

PORNSTAR MARTINI 12,50

Vodka, passion fruit, vanilla, lime

MOJITO 12,50

Rum, lime, mint, sugar, sparkling water

APEROL SPRITZ 12,00

Aperol, cava, sparkling water

Mocktails

LAZY RED CHEEKS 0,0% 9,00

Raspberry, violet, limoen, cane sugar, sparkling water

IPANEMA 9,00

Passion fruit, lime, ginger beer

Beers

BEER ON TAP

<i>Heineken 0.25l</i>	4,25
<i>Heineken 0.5l</i>	6,75
<i>Birra Moretti</i>	4,75
<i>Brand Weizen</i>	5,75

BEER BY BOTTLE

<i>Affligem Blonde</i>	6,00
<i>Affligem Double</i>	6,00
<i>Affligem Triple</i>	6,25
<i>Brand IPA</i>	6,00
<i>Brand Double Bock</i>	5,75
<i>La Chouffe</i>	6,50
<i>Amstel Radler 2.0</i>	5,00
<i>Liefmans Fruitesse</i>	5,50
<i>Amstel Radler 0.0</i>	5,00
<i>Heineken 0.0</i>	5,00
<i>Affligem Blonde 0.0</i>	6,00

Red wines

Glas / Fles

SHIRAZ KINGS (HOUSEWINE)

6,00 / 29,50

Smooth Shiraz from Australia with aromas of ripe, dark fruit, chocolate and vanilla. A perfect wine to accompany BBQ and also delicious with aged cheese.

CABERNET SAUVIGNON

6,00 / 32,50

Delicious cherries and cassis, berries, pleasantly spicy note of oak and vanilla, hint of leather and tobacco, firmness, fine acidity. Powerful, dry red wine. Ideal with entrecote from the grill, fine with lamb chops or aged cheese.

CHIANTI BARONE RICASOLI

7,25

Elegant flavour with ripe black fruit, pleasantly spicy.

PINOT NOIR

6,50 / 34,50

A balanced and elegant Pinot Noir with aromas of red fruits, floral notes and a hint of vanilla.

White wines

Glas / Fles

CÔTES DE GASCogne SAUVIGNON (HOUSEWINE)

7,00 / 36,50

*Freshly flavoured taste and made from the
Armagnac grape and complemented by
Sauvignon blanc.*

PINOT GRIGIO VENEZIE

34,50

Light and fruity with a nice structure.

PINOT GRIGIO BRUT VENEZIE

6,00

*Hints of fruit notes such as apple and pear,
floral scents, jasmine.*

CHARDONNAY RESERVA PREMIER 1850

6,00 / 32,50

*Chardonnay in Chilean style, with a beautiful
subtle and subdued aroma, a touch of that
Burgundian, rich character, nicely full-bodied
and powerful, but never too heavy due to a
telling freshness.*

CHARDONNAY KINGS OF PROHIBITION STELLA

8,50 / 45,00

*Everybody's friend from down under. A
tropical Chardonnay with a nod to California.*

Rosé wines

Glass / Bottle

CLOBENAL ROSÉ PAYS D'OC (HOUSEWINE)

7,00

Mouth-filling and powerful rosé, juicy fruit, mild and certainly seductive, with a fresh acidity after.

MONT BAUDILE GRIS MONTALIS

7,00 / 36,50

Delicate rosé from the south of France. Exotic fruits, red berries and an uplifting freshness.

COTEAUX D'AIX EN PROVENCE ORGANIC

7,00

A delicious and subtle typical Provence rosé, with floral scent, strawberries, raspberries, pear and peach, pink grapefruit, beautifully soft in taste, mild and juicy.

In every grape there is a story lurking, every shade reveals the soul of the earth. Anthocyanin, a plant pigment, paints the nuances on the skin of red grapes. During the brew, peels and juice dance in an intimate embrace, resulting in pink like a budding dawn. In Cahors, they even raise the temperature, an ode to the lush bounty of nature.

Sparkling wines

Glass / Bottle

PROSECCO DELIZIA

6,00 / 34,50

Fresh taste and made from the Armagnac grape and complemented with Sauvignon blanc.

CHAMPAGNE BRUT DE SAINT MARCEAUX

67,50

A real Brut Champagne, with a nice fresh and dry character. Broad and open, highlighting white fruit, citrus, pear, apple, brioche. Uplifting and elegant, good mousse, soft acidity.

Cava

CAVA BRUT RESERVA

32,50

Elegant Cava with a fresh delicate mousse.

The 15-month maturation ensures body and a full flavour taste with a long finish. A particularly aromatic nose of floral, citrus, white fruits, tropical fruits.

Strong drinks

DOMESTIC DISTILLED

<i>Young Gin</i>	5,00
<i>Vieux</i>	5,00
<i>Beerenburg</i>	5,00

FOREIGN DISTILLED

<i>Pernod</i>	5,00
<i>Ricard</i>	5,00
<i>Campari</i>	5,00
<i>Vodka Smirnoff</i>	6,00

GIN

<i>Hendricks</i>	8,00
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LIQUEURS

<i>Limoncello</i>	6,00
<i>Baileys Irish</i>	6,00
<i>Licor 43</i>	6,00
<i>Tia Maria</i>	6,00
<i>Amaretto</i>	6,00
<i>Grand Marnier Rouge</i>	6,00
<i>Cointreau</i>	6,00
<i>Drambui</i>	6,00
<i>Southern Comfort</i>	6,00
<i>Safari</i>	6,00
<i>Passoa</i>	6,00
<i>Malibu</i>	6,00

RUM

Baccardi Carta Blanca

6,00

WHISKEY

Johnnie Walker Red Label 3cl

6,25

Johnnie Walker Red Label 5cl

8,95

Chivas Regal 3cl

7,25

Chivas Regal 5cl

9,65

Jack Daniels 3cl

6,25

Jack Daniels 5cl

8,10

Ballantines 3cl

5,95

Ballantines 5cl

8,75

Four Roses 3cl

7,50

Four Roses 5cl

11,00

COGNAC

Remy Martin VSOP

13,50

Martell VS

7,65

Calvados

7,65

Courvoisier VS

8,30

Armagnac

7,65

APERITIVE

Port White

5,25

Port Red

5,25

Sherry Medium

5,25

Sherry Medium Dry

5,25

Martini White

5,25

Martini Red

5,25

*A warm dance of
flavors.*



*A warm dance of flavors,
disappears in a whisper.*

Hot drinks

COFFEE

<i>Coffee</i>	3,50
<i>Coffee late</i>	4,25
<i>Espresso</i>	3,50
<i>Double espresso</i>	5,00
<i>Cappuccino</i>	4,25
<i>Latte macchiato</i>	5,00
<i>Flat White</i>	5,00

*An extra shot of syrup, you have the choice of
vanilla, hazelnut or amaretto* +0,50

All coffee variants are also available in decaf.

TEA

<i>Selection of teas</i>	3,50
<i>Fresh Mint Tea</i>	5,00
<i>Fresh Ginger Tea</i>	5,00

HOT CHOCOLATE MILK

<i>Whipped cream</i>	4,50 +0,50
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PASTRY

<i>Petit Four</i>	2,75
<i>Pastry</i>	4,25

Coffee specials

IRISH COFFEE

12.50

Double espresso with Irish Whiskey, brown sugar and cream

D.O.M COFFEE

12.50

Double espresso with D.O.M. Benedictine and cream

SPANISH COFFEE

12.50

Double espresso with Tia Maria and cream

ITALIAN COFFEE

12.50

Double espresso with Amaretto and cream

FRENCH COFFEE

12.50

Double espresso with Grand Marnier and cream

BRASIL COFFEE

12.50

Double espresso with Tia Maria, Grand Marnier and cream

DOKKUMER COFFEE

12.50

Double espresso with Grand Marnier and cream

ZUIDERZOET COFFEE

12.50

Double espresso with Licor 43 and cream