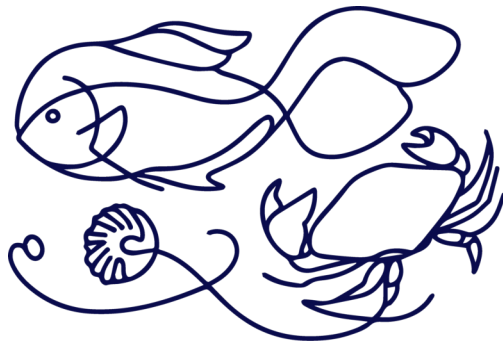


*“A dance between
water and land”*



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

To Share



PLANK ZUIDERZOET

- › Tasting of assorted bitterballen
- › Young farm cheese from Poldergenot
- › Gyoza with chicken & prawn
- › Kibbeling with tartar sauce
- › Prawn crackers with chili sauce
- › Pumpkin soup with crayfish and slow-cooked pork belly

from 2 pers. 19,50 p.p

SOURDOUGH ROLL

Aioli, hummus and butter

8,50

YOUNG FARM CHEESE (FROM POLDERGENOT)

Served with Zwolse mustard and pickles

12,50

KIBBELING

Tartar sauce, watercress and lemon

14,50

Alternative: plant-based kibbeling (vegan)

+1,50

CRISPY CALAMARI RINGS

Tartar sauce, watercress and lemon

14,50

BITTERBALLEN MENU

- › Bitterballen with pulled beef 8pcs
- › Bitterballen with old cheese 8pcs
- › Mini prawn croquettes 6pcs
- › Bitterballen tasting (prawn, cheese en pulled beef) 9pcs

12,50

11,50

15,50

16,50



GYOZA WITH PONZU AND SESAME

- › Chicken 2pcs & prawn 2pcs
- › Vegetarian 4pcs

9,00

7,50



SPRINGROLLS (VEGAN)

With a spicy, fresh kimchi filling and chili sauce

12,50



*The best of land and sea,
together on one plate*



Chef's choice

Starters

BURRATINI WITH GRILLED PUMPKIN 16,50

Grilled little gem lettuce, yellow beet, walnuts, honey and lemon oil

PRAWN CROQUETTES 19,50

Served with fried parsley and lemon 2pcs

HEREFORD BEEF CARPACCIO 16,00

Roasted sesame dressing, coriander, pickled Dutch wild mushrooms and mint

SALMON CARPACCIO 15,50

Soy sauce, radish, little gem, Dutch wild mushrooms, cucumber and wasabi mayonnaise



BEETROOT CARPACCIO 14,50

With mint-raspberry vinaigrette and Hüttenkäse



VITELLO TONNATO 16,00

Veal from Meierijsche Roem with tuna mayonnaise, arugula and crispy capers

Soups

TOMATO SOUP 7,50

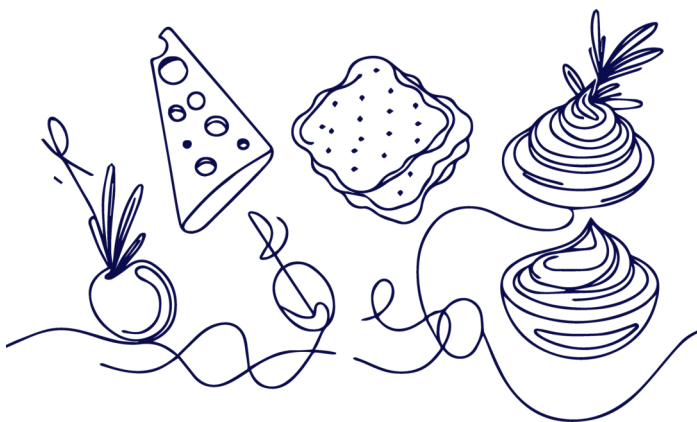
With mascarpone



PUMPKIN SOUP 9,50

With crayfish, slow-cooked pork belly, cayenne-peppercorn, wakame and coriander

*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.*

Main Courses – Meat

STEAK TARTARE

24,50

With capers, shallots, poached egg and fries

JÄGERSCHNITZEL

25,50

With mushroom sauce, cabbage salad and fries



ZUIDERZOET BURGER

23,50

Lakenvelder beef with cabbage salad, cheddar, marinated cucumber, tomato, lettuce, bacon, and BBQ sauce, served with fries



Supplement: tempura softshell crab

+6,50

LAKENVELDER LADY STEAK (160GR.)

24,50



LAKENVELDER STEAK (200GR.)

29,50

With romaine lettuce, Caesar dressing, homemade béarnaise sauce, watercress and served with fries



Supplement: Grilled XL Prawn

+6,50

VENISON STEAK

31,50

With potato-celeriac purée, bacon-port cranberry sauce, oyster mushrooms, chanterelles and amaretti crunch

CHICKEN "HOLLANDSE HOEN"

23,50

With romaine lettuce, Caesar dressing, homemade pepper sauce, watercress and served with fries



*The best of land and sea,
together on one plate*



Chef's choice

Main Courses – Fish

SPAGHETTI VONGOLE 21,50

Garlic, red chili, white wine and parsley



ORECCHIETTE WITH CRAYFISH 21,00

With Conchiglie pasta, green pesto, chicken “Hollandse Hoen”, tomato and Grana Padano cheese

COD BAKED ON THE SKIN 27,50

Ravioli with truffle and wild mushrooms, celeriac, walnuts, beurre blanc, lemon oil and wild watercress

Main Course – Vegan

CAULIFLOWER STEAK 20,50

Moroccan spices, lemon oil, potato-celeriac purée, pumpkin, tomato, broccoli and pine nuts

Side dishes

FRIES 4,00

POTATO-CELERIAC PUREE 4,50

PASTA AGLIO E OLIO 4,50

FRESH VEGETABLES 4,50

AMERICAN COLESLAW 3,50

MINI CAESAR SALAD 4,00



*The best of land and sea,
together on one plate*

3-Course choice menu

39,50

Starters

PRAWN CROQUETTE

Served with fried parsley and lemon

BEETROOT CARPACCIO

With mint-raspberry vinaigrette and Hüttenkäse

VITELLO TONNATO

*Veal from Meierijsche Roem with tuna mayonnaise,
arugula and crispy capers*



Main Courses

LAKENVELDER STEAK (160GR.)

*With romaine lettuce, Caesar dressing, homemade
béarnaise sauce, watercress and fries*

COD BAKED ON THE SKIN

*Ravioli with truffle and wild mushrooms, celeriac, walnuts,
beurre blanc, lemon oil and wild watercress*

CAULIFLOWER STEAK

*Moroccan spices, lemon oil, potato-celeriac purée,
pumpkin, tomato, broccoli and pine nuts*



Dessert

DAME BLANCHE

Vanilla ice cream with whipped cream and chocolate sauce

CRÈME BRÛLÉE

Creamy vanilla custard with a caramelized layer

CHAI LATTE PANNA COTTA

With apple-pear chutney, white chocolate crunch and pecans

*For the youngest table
guests: tasty and
prepared with care*



*Every bite is an adventure,
especially for little food lovers*

Kids' Menu

SPAGHETTI 12,50

With tomato sauce and grated cheese

KIBBELING 12,50

With sweet cucumber, cherry tomatoes, applesauce and fries

Alternative: plant-based kibbeling (vegan)

CHICKEN NUGGETS 11,50

With sweet cucumber, cherry tomatoes, applesauce and fries

BITTERBALLEN 11,50

With sweet cucumber, cherry tomatoes, applesauce and fries

FRIKANDEL 11,50

With sweet cucumber, cherry tomatoes, applesauce and fries

2-course choice menu 14,50

3-course choice menu 17,50

TOMATO SOUP



CHILDREN'S MAIN COURSE

Choose from one of the children's dishes above



CHILDREN'S ICE CREAM

Vanilla ice cream with whipped cream

Desserts



ZUIDERZOET CHOCOLATE FLOWERPOT 12,50

Creamy chocolate mousse with brittle chocolate and edible flowers

DUBAI DESSERT 11,00

Pistachio, tahini, dates, kadayif, and chocolate, served with black sesame ice cream

CHAI LATTE PANNA COTTA 9,00

With apple-pear chutney, white chocolate crunch and pecans

DAME BLANCHE 10,50

Vanilla ice cream with whipped cream and chocolate sauce

CRÈME BRÛLÉE 9,50

Creamy vanilla custard with a caramelized layer

SORBET 6,50

Pear and raspberry

KIDS' ICE CREAM 6,50

Vanilla ice cream with whipped cream

Pastries



APPLE PIE 7,50

Vanilla ice cream with whipped cream

TARTLET 5,50

With vanilla cream, apple, and pear

LAYER CAKE PANDAN 6,00

LAYER CAKE CHOCOLATE 7,00

CARROT CAKE 6,50

CHOCOLATE CAKE 6,50



Chef's choice

*“Where every bite
tells a story”*



*Zuiderzoet lets local produce shine and cultivates
a culture with as little waste as possible.
There's a story in every bite.*

ADDITIONAL LUNCH DISHES (BETWEEN 12:00 - 16:00)

All lunch dishes are served on sourdough bread

HEREFORD BEEF CARPACCIO 12,50

Roasted sesame dressing, coriander, pickled mushrooms and mint

SALMON CARPACCIO 13,00

Soy sauce, radish, cucumber and wasabi mayonnaise



VITELLO TONNATO 13,50

Veal from Meierijische Roem with tuna mayonnaise, arugula and crispy capers

CHICKEN "HOLLANDSE HOEN" 12,50

Marinated cucumber, little gem lettuce and fried onions

HUMMUS 13,50

Pomegranate seeds, avocado, Dutch wild mushrooms, cherry tomatoes, radish and pickled cucumber



Chef's choice

KATSU SANDO 12,50

A light Japanese bun with crispy chicken, white cabbage slaw, and tonkatsu sauce



*The best of land and sea,
together on one plate*