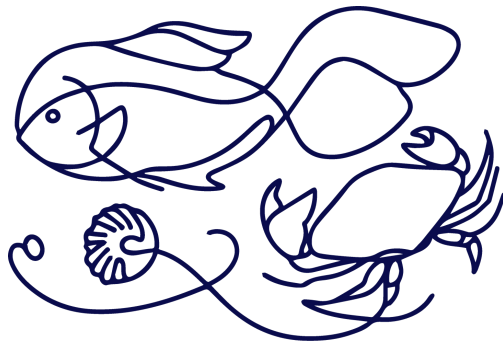


*“A dance between
water and land”*



*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



ZUIDERZOET PLATTER

from 2 pers. 15,50 p.p

- › Cheese and pulled beef bitterballen
- › Coburger ham with hüttenkäse
- › Gyoza with chicken and shrimp
- › Kibbeling with tartar sauce
- › Roasted Padrón peppers
- › Tomatosoup with mascarpone

CRISPY CALAMARI RINGS

14,50

Tartar sauce, watercress and lemon

KIBBELING

14,50

Tartar sauce and lemon

ROASTED PADRÓN PEPPERS

10,50

With fleur de sel

BITTERBALLEN MENU

- › Bitterballen with pulled beef 8pcs *10,50*
- › Bitterballen with old cheese 8pcs *11,50*

PLATTER WITH COBURGER HAM AND HÜTTENKÄSE

13,50

With a crispy sourdough crisp

POPCORN CHICKEN SWEET & SOUR

13,50

With chili sauce, spring onion and sesame

GYOZA WITH PONZU AND SESAME

- › Chicken 2pcs & prawn 2pcs *12,50*
- › Vegetarian 4pcs *9,50*



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



Chef's choice

Starters

BREAD BOARD

8,50

With olive tapenade, tomato bruschetta and butter

CARPACCIO OF COEUR DE BOEUF TOMATO

15,50

With burrata, olive oil, Taggiasca olives, pine nuts and fleur de sel

SHRIMP CROQUETTES

20,50

With fried parsley and lemon 2 pcs

CARPACCIO OF HEREFORD BEEF

16,50

With truffle mayonnaise, arugula, Parmesan, capers and pine nuts



MARINATED SALMON WITH BEET & GIN

16,50

With herb salad, radish, cucumber, dune mushrooms and parsley oil



VITELLO TONNATO

17,50

Veal from Meierijsche Roem, tuna mayonnaise, arugula, Parmesan and fried capers

CRISPY CALIFORNIA ROLL

16,50

With crab, avocado, pickled ginger, wakame and wasabi, served with soy sauce

Salads

SCAMPI SALAD

23,00

With shrimp, avocado, mango, crispy croutons and mango-yogurt dressing



CAESAR SALAD

19,50

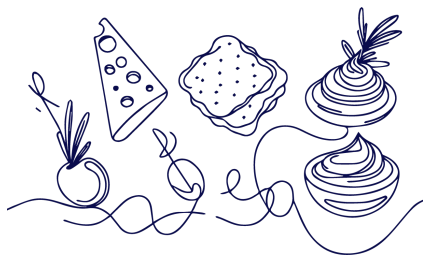
With polder chicken, poached egg, anchovies, caesardressing, bacon, Parmesan and crispy sourdough bread

Soups

TOMATO SOUP

8,00

With mascarpone



Our kitchen works with the finest local ingredients: from flavorful cheeses and carefully selected beef to surprising desserts. Each dish is prepared with care, with a focus on quality and taste.

Main Courses – Meat

STEAK TARTARE 24,50

With capers, shallots, poached egg and fresh crunchy fries

JÄGERSCHNITZEL* 25,50

With mushroom sauce



ZUIDERZOET BURGER 24,50

Lakenvelder beef, cheddar, pickled cucumber, tomato, lettuce, bacon and BBQ sauce, served with fresh crunchy fries

LAKENVELDER LADY STEAK* (160GR.) 25,50

LAKENVELDER STEAK* (200GR.) 28,50

BEEF BAVETTE* (200GR.) 32,00

With homemade pepper sauce and watercress



LAKENVELDER ROASTED CHICKEN (450GR.) 27,00

With poultry jus, rosemary, lemon and watercress

** These main courses are served with a small Caesar salad
and fresh crunchy fries.*



Chef's choice

Main Courses – Fish

GRILLED PRAWNS

29,00

With tomato tagliatelle, antiboise, and roasted vine tomatoes



RAVIOLI WITH SCALLOPS (ST. JACQUES)

26,00

With Coburger ham, edamame beans and beurre blanc with citrus oil

PAN-SEARED SEA BASS

24,00

With carrot purée, pak choi, beurre blanc, parsley oil and wild watercress

Main Course – Vegetarian

GRILLED GREEN ASPARAGUS

21,50

With lemon, hazelnut crunch, oyster mushrooms, Parmesan and a poached egg

SPAGHETTI BURRATA

21,50

With tomato sauce and watercress

Side dishes

FRESH CRUNCHY FRIES

4,50

PASTA AGLIO E OLIO

4,50

FRESH VEGETABLES

4,50



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

3-Course choice menu 39,50

Starters

SHRIMP CROQUETTES

With fried parsley and lemon

CARPACCIO OF COEUR DE BOEUF TOMATO

With burrata, olive oil, Taggiasca olives, pine nuts and fleur de sel

VITELLO TONNATO

Veal from Meierijssche Roem, tuna mayonnaise, arugula, Parmesan and fried capers

Main Courses

LAKENVELDER STEAK (160GR.)

With homemade béarnaise sauce, watercress, a small Caesar salad and fresh crunchy fries

PAN-SEARED SEA BASS

With carrot purée, pak choi, beurre blanc, parsley oil and wild watercress

GRILLED GREEN ASPARAGUS

With lemon, hazelnut crunch, oyster mushrooms, Parmesan and a poached egg

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 mango 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

CHICKEN NUGGETS

11,50

With sweet cucumber, cherry tomatoes, applesauce and fries

BEEF SAUSAGE

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 crisp chocolate and edible flowers

ETON MESS 10,50

Meringue, Dutch strawberries, vanilla cream and whipped cream

STRAWBERRY SUNDAE 11,50

With vanilla ice cream, Dutch strawberries, whipped cream, white chocolate crunch and kletsoppen

CHAI LATTE PANNA COTTA 9,50

With mango 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 top

SORBET 7,50

Pear and raspberry

KIDS' ICE CREAM 6,50

Vanilla ice cream with whipped cream

Pastries



APPLE PIE 6,50

CHEESECAKE 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

CARPACCIO OF HEREFORD BEEF 17,00

With truffle mayonnaise, arugula, Parmesan, capers and pine nuts

MARINATED SALMON WITH BEET & GIN 17,00

With herb salad, radish, cucumber, dune mushrooms and parsley oil



VITELLO TONNATO 18,00

Veal from Meierijsche Roem, tuna mayonnaise, arugula, Parmesan and fried capers

COBURGER HAM 12,50

With hüttenkäse and radish

HUMMUS 14,50

With pomegranate seeds, avocado, dune mushrooms, cherry tomatoes, radish and pickled cucumber



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