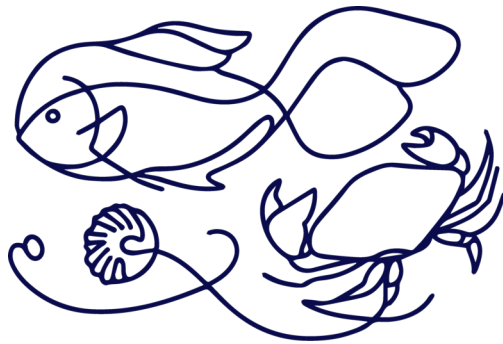


*“A dance between  
water and land”*



*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

*from 2 pers. 19,50 p.p*

- › 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

### YOUNG FARM CHEESE (FROM POLDERGENOT)

*12,50*

*Served with Zwolse mustard and pickles*

### KIBBELING

*14,50*

*Tartar sauce, watercress and lemon*

*Alternative: plant-based kibbeling (vegan)*

*+1,50*

### CRISPY CALAMARI RINGS

*14,50*

*Tartar sauce, watercress and lemon*

### BITTERBALLEN MENU

- › Bitterballen with pulled beef 8pcs *12,50*
- › Bitterballen with old cheese 8pcs *11,50*
- › Bitterballen sateh ayam 6pcs *14,50*
- › Bitterballen tasting (sateh ayam, cheese and pulled beef) 9pcs *16,50*



### GYOZA WITH PONZU AND SESAME

- › Chicken 2pcs & prawn 2pcs *9,00*
- › Vegetarian 4pcs *7,50*



### SPRINGROLLS (VEGAN)

*12,50*

*With a spicy, fresh kimchi filling and chili sauce*



*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** 20,50

*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, tuna mayonnaise, arugula and crispy capers*

## Soups

### **TOMATO SOUP** 7,00

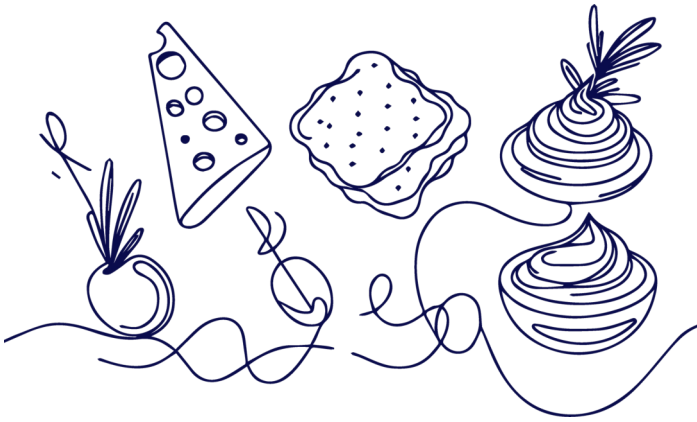
*With mascarpone*



### **PUMPKIN SOUP** 8,00

*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*

**SEA BASS 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*

#### **SEA BASS 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, 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*