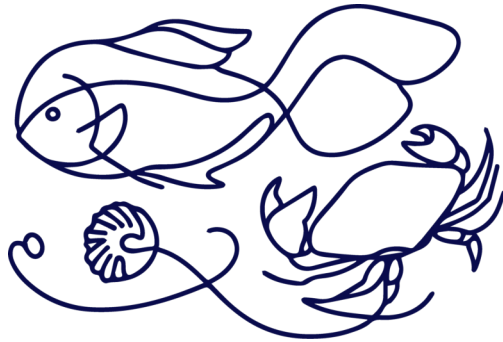


*“A dance between  
water and land”*



*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

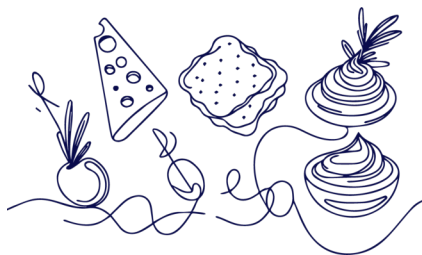
*With polder chicken, poached egg, anchovies, caesardressing, bacon, Parmesan and crispy sourdough bread*

## 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 fries by Zuyd*

**JÄGERSCHNITZEL\*** 25,50

*With mushroom sauce*



**ZUIDERZOET BURGER** 24,50

*Lakenvelder beef, cheddar, pickled cucumber, tomato, lettuce, bacon and BBQ sauce, served with fries by Zuyd*

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

**LAKENVELDER STEAK\* (200GR.)** 28,50

**TOURNEDOS\* (180GR.)** 39,50

*With homemade béarnaise sauce and watercress*



**ROASTED POUSSIN\*** 27,00

*With poultry jus, rosemary, lemon and watercress*

*\* These main courses are served with a small Caesar salad and fries by Zuyd.*



*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

**FRIES VAN ZUYD** 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 Meierijsche Roem, tuna mayonnaise, arugula, Parmesan and fried capers*

*Main Courses*

**LAKENVELDER STEAK (160GR.)**

*With homemade béarnaise sauce, watercress, a small Caesar salad and fries by Zuyd*

**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*

**BITTERBALLEN** 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

**SPEKKOEK PANDAN** 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*