

*“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

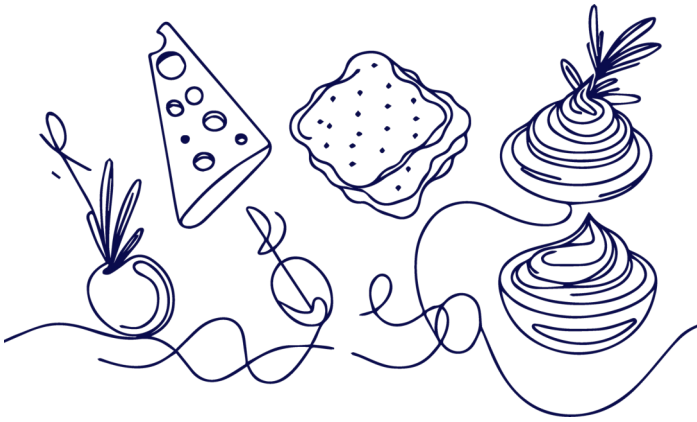
13,50

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

Glass / Bottle

MERLOT 'SPIER SIGNATURE'

6,00 / 34,50

South Africa, Stellenbosch

*Sultry and fruity, full of cherries and berries,
soft sourness in the aftertaste*

SHIRAZ 'SPIER SIGNATURE'

6,50 / 37,50

South Africa, Stellenbosch

*Fruity and refined, with plums, berries, subtle
vanilla and light spiciness*

CHIANTI BARONE RICASOLI

7,50 / 42,50

Italy, Tuscany

*Ripe black fruit, spicy and refined, with notes of
vanilla and chocolate*

PINOT NOIR VDP D'OC 'SAINT SEINE'

34,50

France, Languedoc

*Elegant aroma of red fruit, flowers and subtle
vanilla*

PRIMITIVO TERRE D'ABRUZZO IGP 'PONTE LEVATOIO'

37,50

Italy, Abruzzo

*Black cherries and plums, with roasted
almonds and spicy nuances*

SHIRAZ 'KINGS OF PROHIBITION LUCKY LUCIANO'

39,50

Australia, Victoria

*Ripe dark fruit, soft tannins and notes of
chocolate and vanilla*

White wines

Glass / Bottle

CÔTES DE GASCogne IGP SAUVIGNON BLANC

6,00 / 34,50

France, Gascony

*Uplifting and fragrant, with flowers, grapefruit
and gooseberries*

PINOT GRIGIO DELLE VENEZIE DOC 'PONTE'

6,50 / 37,50

Italy, Vento

*A refined Pinot Grigio with a delicate, complex
nose*

CHARDONNAY RESERVA PREMIER 1850 'CARMEN'

7,50 / 42,50

Chili, Casablanca Valley

*Subtle aromas of almond, hazelnut, pear and a hint of
citrus*

SAUVIGNON BLANC IGP ORGANIC 'LA DONCELLA'

37,50

Spain, La Mancha

*Round and fruity, with fresh aromas of green herbs
and citrus*

CHARDONNAY 'KINGS OF PROHIBITION STELLA BELOUMANT'

39,50

Australia, Victoria

*Everyone's friend: soft, fruity with mango, nectarine
and butter*

Rosé wines

Glass / Bottle

CLOBANEL ROSÉ MONT BAUDILE PAYS D'HÉRAULT IGP

6,00 / 34,50

France, Languedoc

*Intense and smooth, with juicy fruit and a
seductive finish*

COTEAUX D'AIX EN PROVENCE ORGANIC

42,50

France, Provence

*Flowers, strawberries, raspberries, pear and
peach, pink grapefruit, fine hint of pepperiness*

Sweet White Wine

MOSCATO 'DEAKIN'

6,00 / 34,50

Australia

*Fresh and seductive, with grape aromas and a hint
of green apple*

Sparkling Wines

Glass / Bottle

CAVA DO BRUT 'TORRE DEL GALL'

6,00 / 34,50

Spain, Penedes

Soft and aromatic: roses, blossom, pear and a hint of honey

CHAMPAGNE BRUT DE SAINT MARCEAUX

67,50

France, Champagne

Exhilarating and elegant, with soft acidity and a fine mousse. Dry, yet smooth.

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.

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

Bacardi 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