

# Lunch TILL 17.00

## COLD

- YOGURT BOWL** |<sup>VG</sup> 6.5  
granola, honey, forest fruits and roasted seeds
- GOAT CHEESE SALAD** |<sup>VG</sup> 14.5  
With figs, sweet and sour carrot, grapes, little gem, seed mix and balsamic dressing
- CLASSIC CAESAR** <sup>JOSPER</sup> 15  
Chicken thigh, little gem, pancetta, Parmesan, egg, anchovies and caesar dressing
- SALMON SALAD** || 17.5  
With smoked salmon, salmon eggs, prawns, sweet and sour cucumber, baby spinach and sesame dressing

## POKE BOWL |

Quinoa, avocado, sweet and sour cabbage, radishes, soybeans, black sesame and wasabi mayonnaise

- VEGAN** <sup>VEG</sup> - With roasted seeds and hummus 13.5
- MEAT** <sup>JOSPER</sup> - With grilled chicken 14.5
- FISH** - With smoked salmon 16

## BREAD

- TUNA SALAD** | 8.5  
On a spelt bread roll with capers, red onion and a boiled egg
- CAPRESE** |<sup>VG</sup> 9  
On a spelt bread roll with tomato, pesto and pine nuts
- HOMESMOKED RIB-EYE** <sup>SMOKER</sup> 10.5  
On a spelt bread roll, with green herb salad, onion cream, crumble of old cheese, pine nuts and basil mayonnaise
- FRIED EGGS** 8.5  
On white burgundy sourdough with ham, cheese and / or bacon
- BEEF CROQUETTES** | 8.5  
2 pieces on farmers bread with mustard
- PITA PORCHETTA** <sup>JOSPER</sup> 10.5  
With gently cooked pork tenderloin, Jack Daniels onion compote, arugula and salsa verde

## WARM

- TOMATO SOUP** |<sup>VG</sup> 7  
With farmers bread and olive oil
- MAROCCAN TAJINE** |||<sup>VEG</sup> 16.5  
With yellow rice, chickpeas, grilled vegetables, green olives, pickled lemon, dates, tomato sauce with harissa, cashew nuts, mint and coriander
- CLASSIC BURGER** <sup>JOSPER</sup> 18  
Simmental burger (180gr) on a brioche roll with piccalilly mayonnaise, cheddar, bacon, Jack Daniels onion compote and little gem with fries from Frietboutique

## SIDES

- FRIES WITH TRUFFLE MAYONNAISE** <sup>VG</sup> 4.5  
Fries of Frietboutique
- CHEESY FRIES** <sup>VG</sup> 5  
Fries of Frietboutique with cheese sauce
- MIXED SALAD** |<sup>VEG</sup> 4.5
- VEGETABLE MIX** ||<sup>VEG</sup> 4.5

## PIE


- HOMEMADE VEGAN BROWNIE** ||<sup>VEG</sup> 4.5
- APPLE PIE** |<sup>VG</sup> 4.5
- PIE OF THE WEEK** 4.5
- WHIPPED CREAM** +0.5

# Fingerfood

AVAILABLE ALL DAY

- PIPERS CRISPS** ||<sup>VG</sup> 2.9  
Available in Sea Salt, Cheddar & Onion, Cider Vinegar & Sea Salt and Sweet Chili
- TRUFFLE CRISPS OF TORRES** ||<sup>VEG</sup> 3.5  
Crisps with black truffle flavor
- BITTERBALLEN** | 8.5  
Eight pieces from Oma Bobs, mustard
- CHEESE SOUFFLES** <sup>VG</sup> 8.5  
Eight pieces with chili sauce
- CRISPY CHICKEN WINGS** |<sup>JOSPER</sup> 8.5  
Five pieces, BBQ sauce
- NACHOS** <sup>VG</sup> 11.5  
With cheddar sauce, guacamole, sour cream, jalapeños, corn, spring onion and red pepper
- FLATBREAD** | 7  
With hummus, chimichurri, Grana Padano and arugula
- ZUID PLATEAU** 21  
With 4x bitterballen, 4x cheese souffles, 3x chicken wings (Josper), nachos with cheddar sauce and truffle crisps from Torres
- SURF THE MENU** 18.5  
PLATEAU FOR 2 PERSONS  
Beef tataki, roasted cauliflower, Porchetta, smoked salmon, flatbread with hummus



- | Uncooked and unprocessed
- | No gluten
- | No lactose
- | Contains nuts
-  Recommended
- VG** Vegetarian
- VEG** Vegan
- JOSPER** Josper oven\*  
\* A grill & oven that works 100% on charcoal



# Fingerfood

AVAILABLE ALL DAY

**PIPERS CRISPS** **||** <sup>VG</sup> 2.9  
Available in Sea Salt, Cheddar & Onion, Cider Vinegar & Sea Salt and Sweet Chili

**TRUFFLE CRISPS OF TORRES** **||** <sup>VEG</sup> 3.5  
Crisps with black truffle flavor

**BITTERBALLEN** **|** 8.5  
Eight pieces from Oma Bobs, mustard

**CHEESE SOUFFLES** <sup>VG</sup> 8.5  
Eight pieces with chili sauce

**CRISPY CHICKEN WINGS** **|** <sup>JOSPER</sup> 8.5  
Five pieces, BBQ sauce

**NACHOS** <sup>VG</sup> 11.5  
With cheddar sauce, guacamole, sour cream, jalapeños, corn, spring onion and red pepper

**FLATBREAD** **|** 7  
With hummus, chimichurri, Grana Padano and arugula

**ZUID PLATEAU** 21  
With 4x bitterballen, 4x cheese souffles, 3x chicken wings (Josper), nachos with cheddar sauce and truffle crisps from Torres

**SURF THE MENU** 18.5  
**PLATEAU FOR 2 PERSONS**  
Beef tataki, roasted cauliflower, Porchetta, smoked salmon, flatbread with hummus



**|** Uncooked and unprocessed

**|** No gluten

**|** No lactose

**|** Contains nuts

**☀** Recommended

**|** Wine suggestion

**VG** Vegetarian

**VEG** Vegan

**JOSPER** Josper oven\*

\* A grill & oven that works 100% on charcoal

# Dinner

FROM 17.30

## STARTERS

**TOMATO SOUP** **|** <sup>VG</sup> 7  
With farmers bread and olive oil

**TATAKI OF BEEF** 10.5  
Tataki of beef, five spices, white cabbage, yuzu, hoisin, sesame tuile and Mizuna  
**|** *Viu Manent Cabernet Sauvignon*

**TARTARE OF SALMON** 13.5  
With avocado cream, salmon eggs, radish, gambas and green herb salad  
**|** *Simonsig Chenin Blanc*

**SASHIMI OF WATERMELON** 10.5  
With wasabi cream, soy gel, pickled ginger, wakame and pea cress

## SALADS

**GOAT CHEESE SALAD** **|** <sup>VG</sup> 14.5  
With figs, sweet and sour carrot, grapes, little gem, seed mix and balsamic dressing  
**|** *Domaine de Chatenoy Mentor-Salon Blanc*

**CLASSIC CAESAR** <sup>JOSPER</sup> 15  
Chicken thigh, little gem, pancetta, Parmesan, egg, anchovies and caesar dressing  
**|** *Viu Manent Chardonnay*

**SALMON SALAD** **||** 17.5  
With smoked salmon, salmon eggs, prawns, sweet and sour cucumber, baby spinach and sesame dressing

**POKE BOWL** **|**  
Quinoa, avocado, sweet and sour cabbage, radishes, soy beans, black sesame and wasabi mayonnaise

**VEGAN** <sup>VEG</sup> - With roasted seeds and hummus 13.5

**MEAT** <sup>JOSPER</sup> - With grilled chicken 14.5

**FISH** - With smoked salmon 16

## SIDES

**FRIES WITH TRUFFLE MAYONNAISE** <sup>VG</sup> 4.5  
Fries of Frietboutique

**CHEESY FRIES** <sup>VG</sup> 5  
Fries of Frietboutique with cheese sauce

**MIXED SALAD** **|** <sup>VEG</sup> 4.5

**VEGETABLE MIX** **||** <sup>VEG</sup> 4.5

## MAIN

**CHICKEN PIRI PIRI** **||** 20  
With sweet potato, grilled asparagus, grilled little gem, lemon and piri piri salsa

**MAROCCAN TAJINE** **|||** <sup>VEG</sup> 16.5  
With yellow rice, chickpeas, grilled vegetables, green olives, pickled lemon, dates, tomato sauce with harissa, cashew nuts, mint and coriander  
**|** *Elena Walch Pinot Grigio of de Primitivo*

**ROASTED VEGETABLE SALAD** **||** <sup>VEG</sup> 16  
With roasted cauliflower, pumpkin, carrots, beets, green asparagus and flatbread with hummus

**CLASSIC BURGER** <sup>JOSPER</sup> 18  
Simmental burger (180gr) on a brioche roll with piccalilly mayonnaise, cheddar, bacon, Jack Daniels onion compote and little gem with fries from Frietboutique

**SATAY** <sup>JOSPER</sup> 18.5  
Chicken thigh satay, sambal beans, cucumber atjar and fries from Frietboutique

**BAKED SEA WOLF** 25  
With mussels, carrots, pom fondant and a shellfish gravy

## KIDS

**TOMATO SOUP** **|** <sup>VG</sup> 7  
With farmers bread and olive oil

**BEEF CROQUETTE** **|** 8.5  
With fries and apple sauce

**SPAGHETTI BOLOGNESE** 7.5  
With Grana Padano

**MINI PANCAKES** <sup>VG</sup> 6  
With icing sugar and butter

## DESSERTS

**VEGAN BROWNIE** **||** <sup>VEG</sup> 7.5  
With orange sorbet and nut praline

**STRAWBERRY TIRAMISU** <sup>VG</sup> 8.5  
With yogurt cream and a white chocolate scotch

**|** *Viu Manent Noble Semillon*

**KAHLUA CARAMEL** **||** <sup>VG</sup> 8.5  
Caramel ice cream, marinated pecans, caramel sauce and whipped cream