

D I N E R

Served from 5 p.m.

BREAD

6,0

Tapenade, butter, olive oil

S T A R T E R S

TOMATO SOUP

9,0

Crème fraîche, parsley ( possible)

PUMPKIN SOUP

11,0

Forest mushrooms, pepita

TUNA TATAKI

17,0

Ponzu vinaigrette, cucumber, fresh pearl barley, citrus hangop

CRAB SALAD

16,5

Red miso cream, crayfish, cocktail sauce, sesame crisp

CURED SALMON

15,5

Pumpkin cream, puffed quinoa, beetroot, dill oil

BEEF CARPACCIO

15,5

Parmesan cheese, truffle mayonnaise, pine nuts, arugula

PATA NEGRA

16,5

Burrata, duxelle, forest mushroom, balsamic glaze, puffed quinoa

STEAK TARTARE

16,0

Beef, confit egg yolk, toasted brioche, piccalilli mayonnaise

APPLE CARPACCIO

14,0

Granny Smith apple, walnuts, goat cheese, honey, atsina ( possible)

S A L A D S

CAESAR SALAD

17,0

Romaine lettuce, seared chicken thigh, anchovy, croutons, Parmesan cheese

EIBER SALAD

15,0

Blauw Klaver cheese, baby leaf, sweet and sour beets and tomatoes, forest mushrooms, lentils, pear, walnuts, orange vinaigrette ( possible)

 = vegetarian (possible)  = vegan (possible)

MAIN COURSES

BAKED SALMON FILLET	26,0
Spinach, carrots, parsnip-saffron mousseline, citrus beurre blanc	
HADDOCK & PRAWN	26,5
Herb risotto, carrots, bisque sauce	
SEABASS	27,5
Spinach, carrots, Romanesco, parsnip-saffron mousseline, rustic antiboise sauce	
GUINEA FOWL SUPRÊME	25,5
Potato mousseline, seasonal vegetables, apple sauce	
VENISON STEAK	27,5
Potato mousseline, seasonal vegetables, parsnip crisps, game jus	
GRILLED SIRLOIN STEAK	27,5
Potato mousseline, seasonal vegetables, truffle jus	
PORK SCHNITZEL	23,0
Forest mushroom sauce, seasonal vegetables, 'Frites uit Zuyd'	
CHICKEN THIGH SATAY	22,5
Sweet and sour cucumber, pointed cabbage, haricot vert, serundeng, cassava, peanut sauce, 'Frites uit Zuyd'	
BLACK ANGUS BURGER	22,5
Cheddar, bacon, piccalilli mayonnaise, jalapeño, 'Frites uit Zuyd'	
CÔTE DE BOEUF (2P.)	89,5
Forest mushrooms, roasted tomatoes, hasselback roseval potato, truffle jus	
PUMPKIN RISOTTO 	20,5
Butternut squash, goat cheese, forest mushroom, walnuts, roasted tomato	
CAULIFLOWER STEAK 	21,0
Roasted cauliflower purée, pearl couscous, roasted tomato, chimichurri	
VEGATARIAN BURGER 	22,0
Avocado smash, little gem, piccalilli mayonnaise, jalapeño, 'Frites uit Zuyd'	
CELERIAC WELLINGTON 	22,5
Duxelles, chestnut mushroom, herb salad, Jerusalem artichoke, mushroom jus	

SIDES

SWEET POTATO FRIES 🌿	5,5
Truffle mayonnaise, Parmesan cheese	
FRITES UIT ZUYD 🌿	5,5
Mayonnaise (🌿 possible)	
ROASTED ROSEVAL POTATOES 🌿	5,5
Rosemary, sea salt, mayonnaise (🌿 possible)	
MIXED SEASONAL VEGETABLES 🌿🌿	5,0

DESSERTS

DAME BLANCHE	12,5
Vanilla ice cream, chocolate sauce, hazelnut crumble, whipped cream	
CHOCOLATE FUDGE BROWNIE	12,5
Foam of crème brûlée, hazelnut ice cream	
POACHED PEAR	13,5
Cinnamon ice cream, caramel sauce, almond tuile	
DOME CITRUS	12,5
Carrot cake, citrus mousse, pumpkin sorbet	
ORANGE MERINGUE TART	13,0
Orange curd, blood orange sorbet, hazelnut crumble	
SORBET	12,5
Sorbet ice cream, fruit salad, whipped cream (🌿 possible)	
CHEESE PLATTER FROM NELLESTEIJN FARM	14,5
Farmhouse goat cheese, semi-matured cheese, nettle cheese, extra-aged cheese, raisin bread, quince chutney	
ESPRESSO MARTINI	12,5
Vodka, Kahlua, espresso	
COFFEE OR TEA WITH FRIANDISES	7,5

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