

DINNER

Available from 17.00

BREAD TO SHARE  **6,5**
Butter, tapenade, aioli

STARTERS

BEEF CARPACCIO **15,5**
Truffle mayonnaise, balsamic, rocket, Parmesan

BEEF SHOULDER TATAKI **16,0**
Ponzu gel, green apple, togarashi, cashews, clustered mushrooms, pickled onion, pickled cucumber

SALMON TARTARE **15,5**
Marinated beetroot, horseradish, crisp squid ink wafer

SMOKED MACKEREL PÂTÉ **14,5**
Orange, crisp pergamena bread, mackerel roe, cream cheese

GOAT'S CHEESE CREAM  **14,0**
Beetroot trio, walnuts, crisp pergamena bread

PUMPKIN CARPACCIO  **13,5**
Lemon dressing, pumpkin seeds, vegan feta crumble, shimeji

RED LENTIL SOUP  **11,0**
Vegan feta crumble, herb gremolata

CLASSIC TOMATO SOUP  **9,0**
Basil foam ( available)

SALADS

CAESAR SALAD **16,0**
Romaine lettuce, pan-fried chicken thigh, anchovies, Parmesan, boiled egg, croutons

EIBER SALAD  **15,0**
Crisp sesame filo, baby spinach, Mediterranean tahini dressing, vegan feta crumbles, spring onions and dill

MAIN COURSES

VEAL CHEEK 26,5

Cauliflower purée with white chocolate, red wine-poached pear, Parmesan foam, crisp celeriac

TOURNEDOS 28,5

Seasonal vegetables, potato and leek gratin, red port and chestnut mushroom sauce

CORN-FED CHICKEN ROULEAU 26,0

Seasonal vegetables, potato and leek gratin, tarragon and sweetcorn velouté

SMALL SOLE À LA MEUNIÈRE 29,0

Pumpkin purée, baby fennel, Bimi, cucumber salad, homemade remoulade sauce, Frites uit Zuyd

AUTUMN RISOTTO 22,5

Porcini mushrooms, chestnut mushrooms, Parmesan cheese foam, rocket, pine nuts

CARROT PUFF PASTRY TART 22,5

Carrot trio, carrot purée, vegan feta, maple syrup, pecans

CHEF'S SPECIAL DAGPRIJS

Seasonal special: ask our team for today's dish

GRILLED TOMAHAWK STEAK (FOR 2) 89,5

Chimichurri, red port and chestnut mushroom sauce, seasonal vegetables, crispy baby potatoes, aioli

PAN-FRIED SALMON FILLET 26,0

Braised fennel, grilled Bimi, baby carrots, crispy baby potatoes, beurre blanc

CHICKEN THIGH SATAY 23,0

Chinese cabbage, green beans, seroendeng, cassava crackers, satay sauce, Frites uit Zuyd

BLACK ANGUS HAMBURGER 22,5

Homemade burger sauce, bacon chutney, iceberg lettuce, tomato, cheddar ( available)

PORK SCHNITZEL 23,5

Peppercorn sauce, seasonal vegetables, Frites uit Zuyd

SIDE DISHES

FRITES UIT ZUYD 🌿	5,5
Mayonnaise (🌿 available)	
SWEET POTATO FRIES 🌿	5,5
Truffle mayonnaise, Parmesan	
CRISPY BABY POTATOES 🌿	5,5
Tarragon, parsley, aioli	
ROASTED AUTUMN VEGETABLES 🌿	5,5
Chestnut mushrooms, pumpkin, crisp oyster mushrooms, marinated Brussels sprouts, peppers	

DESSERTS

ESPRESSO MARTINI	10,0
Vodka, Kahlúa, espresso	
GOLD CHOCOLATE CAKE	14,0
Almond sponge, caramel gel, caramel chocolate mousse, caramel chocolate, toasted almonds	
DAME BLANCHE	12,5
Vanilla ice cream, warm chocolate sauce, whipped cream	
SORBET	12,5
Sorbet, fresh fruit, whipped cream (🌿 available)	
CHERRY AND ALMOND TART	13,0
Cherry compote, cocoa nibs, tonka bean chocolate mousse	
OUR PASTRY CHEF'S SPECIAL	13,5
Seasonal dessert by our pastry chef	
CHEESE	14,5
Dutch cheese selection, fruit and nut bread, quince chutney	
COFFEE OR TEA WITH PETITS FOURS	7,5

Scan the QR code for allergen information

