

DINER

Available from 5:00 PM

BREAD TO SHARE

6,5

Tapenade, butter, olive oil

STARTERS

BEEF CARPACCIO

15,5

Parmesan cheese, truffle mayonnaise, pine nuts, arugula, balsamic

STEAK TARTARE

16,0

Beef, toasted brioche, poached egg, mustard caviar

TUNA NIÇOISE

17,0

Seared tuna, young green beans, black olives, boiled egg, red onion, tomato, Dutch baby potatoes, beetroot mayonnaise

CONFIT SALMON

15,5

Avocado cream, pickled cucumber, pergamena di pane, salmon caviar

GRILLED HALLOUMI

15,5

Lime hummus, sweet and sour tomato, crostini, basil oil

ROASTED BIMBI

14,5

Whipped goat cheese, poached egg, harissa dressing

THAI COCONUT SOUP

11,0

Bean sprouts, spring onion, red chili, coriander, shimejj mushrooms

CLASSIC TOMATO SOUP

9,0

Crème fraîche, basil ( optional)

SALADS

CAESAR SALAD

17,0




Romaine lettuce, fried chicken thigh, anchovies, Parmesan cheese, boiled egg, croutons

EIBER SALAD

15,0

Young leaf lettuce, Dutch baby potatoes, green beans, vegetables from our own preserving room, summer dressing

MAIN COURSES

GRILLED ENTRECÔTE	27,5
Potato gratin, seasonal vegetables, roasted tomato, red wine and bay leaf sauce	
SLOW-COOKED SHORT RIB	26,5
Potato gratin, seasonal vegetables, roasted tomato, black garlic jus	
ROASTED POUSSIN	27,5
Roasted lemon, thyme, green asparagus, beurre de Paris, crispy polenta	
PAN-FRIED SEA BREAM	26,0
Skin-on sea bream, beetroot risotto, samphire, beurre blanc	
PAN-FRIED SALMON FILLET	26,0
Roasted sweet potato cream, seasonal vegetables, citrus antiboise	
CHICKEN THIGH SATAY	23,0
Chinese cabbage, green beans, serundeng, cassava, satay sauce, fries from Zuyd	
DUTCH BEEF HAMBURGER	22,5
Cheddar, bacon, onion textures, chimichurri mayonnaise, tomato, lettuce, pickle, fries from Zuyd  optional	
PORK SCHNITZEL	23,5
Pepper sauce, seasonal vegetables, fries from Zuyd	
PAN-FRIED POINTED CABBAGE 	22,5
Roasted sweet potato cream, smoked almonds, piccalilli cream	
GREEN ASPARAGUS TART 	22,5
Puff pastry, citrus ricotta, roasted sweet potato cream, seasonal vegetables	
CHEF'S SPECIAL	MARKET PRICE
Seasonal dish, ask our team!	
GRILLED TOMAHAWK STEAK (2P.)	89,5
Chimichurri, black garlic jus, seasonal vegetables, roasted tomato, crispy polenta	

 = vegetarian (optional)  = vegan (optional)

SIDES

FRIES FROM ZUYD 🌿	5,5
Mayonnaise (🌿 optional)	
SWEET POTATO FRIES 🌿	5,5
Truffle mayonnaise, Parmesan cheese (🌿 optional)	
CRISPY POLENTA 🌿	5,5
Lemon mayonnaise (🌿 optional)	
GREEN ASPARAGUS 🌿	6,5
Parmesan cheese (🌿 optional)	

DESSERTS

ESPRESSO MARTINI	12,5
Vodka, Kahlúa, espresso	
HOMEMADE CHOCOLATE CAKE	15,0
Chocolate almond sponge, dark chocolate mousse, chocolate shards	
DAME BLANCHE	12,5
Vanilla ice cream, chocolate sauce, whipped cream	
SORBET	12,5
Sorbet ice cream, fruit salad, whipped cream (🌿 optional)	
BASIL LIME TART	13,0
Basil lime curd, meringue, citrus cream	
OUR PASTRY CHEF'S SPECIALTY	13,5
Seasonal dessert from our in-house pastry chef	
CHEESE	14,5
Selection of Dutch cheeses, fruit loaf, quince chutney	
COFFEE OR TEA WITH FRIANDISES	7,5