

DINER

Served from 5 p.m.

BREAD from our local bakery 'Lekker Brood' 6,0

Tapenade, butter, olive oil

STARTERS

SLOW ROASTED CELERIAC SOUP 🌿 11,0

Pickled ginger, truffle oil

TOMATO SOUP 🌿 9,0

Sour cream, parsley (🌿 possible)

SEARED TUNA 17,5

Green asparagus, piccalilli cream, sambal dressing

CRAB SALAD 16,5

Red miso cream, savory yoghurt, crunch of sesame

CONFIT OF SALMON 16,0

Watercress, kohlrabi, mustard sabayon

BEEF CARPACCIO 15,0

Parmesan cheese, pesto, truffle mayonnaise, pine nuts, rocket salad

VEAL STEAK TARTARE 16,5

Pickled spring vegetables, egg confit, toast

CRISPY PORK BELLY 15,5

Ginger and carrot cream, gingerbeer sauce, lotus root

ROASTED CARROT TARTARE 🌿 14,5

Lime gel, carrot pesto, marinated radish, pecan nuts

SALADS

CAESAR SALAD (small/large) 17/22

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

SPRING SALAD (small/large) 🌿 15/20

Burrata, pickled spring vegetables, piccalilly cream, crunch of nuts

🌿 = vegetarian (possible) 🌿 = vegan (possible)

MAIN COURSES

GRILLED SIRLOIN STEAK	26,5
Cream of potato, seasonal vegetables, chimichurri	
BRAISED VEAL CHEEK	25,5
Cream of potato, seasonal vegetables, sage and red wine gravy	
GRILLED IBERICO PORK STEAK	27,5
Cream of potato, seasonal vegetables, pepper sauce	
CÔTE DU BOEUF (2P.)	89,5
Roasted roseval potatoes, seasonal vegetables, café de Paris butter	
PANFRIED HADDOCK	25,5
Cream of parsnip, spinach, seasonal vegetables, shellfish sauce	
BAKED SALMON FILLET	26,5
Cream of parsnip, seasonal vegetables, basil and cream sauce	
BAKED SEA BREAM FILLET	27,5
Saffron risotto, fennel, seasonal vegetables, beurre blanc sauce, green herbs	
PORK ESCALOPE	23,0
Seasonal vegetables, mushroom sauce, 'Frites uit Zuyd'	
BLACK ANGUS BURGER	22,5
Hamburger sauce, bacon, Taleggio, 'Frites uit Zuyd'	
CHICKEN THIGH SATAY	22,5
Atjar, sweet corn, cassava crackers, peanut sauce, 'Frites uit Zuyd'	
BEETROOT TARTE TATIN 	21,0
Goat cheese, crunch of nuts, port vinaigrette, caramelized onion, puff pastry ( possible)	
CAULIFLOWER STEAK 	21,0
Roasted cauliflower purée, chimichurri, pearl couscous	
VEGAN BURGER 	21,0
Avocado smash, sweet corn, little gem, hamburger sauce, 'Frites uit Zuyd'	
VEGAN LEMON GAMBA'S 	22,5
Saffron risotto, lime mayonnaise, crispy garlic	

SIDES

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

DESSERTS

DAME BLANCHE	12,0
Dark chocolate mousse, chocolate sauce, vanilla ice cream	
VAN DER VALK SORBET	12,5
Seasonal fruits, vanilla ice cream, fruit syrup, sparkling water, whipped cream	
LEMON MERINGUE TART	13,0
Mango sorbet ice cream	
STRAWBERRY TRIFLE	13,0
Chocolate cake, strawberries, strawberry compote, mascarpone cream	
CHOCOLATE FUDGE BROWNIE	12,5
Cream of crème brûlée, hazelnut ice cream	
TRIO OF SORBET ICE CREAM	12,0
Green apple, mango, raspberry, seasonal fruit, pistachio coulis	
CHEESE PLATTER	14,5
Nettle cheese of local cheese farm 'Nellesteijn' from Wassenaar, Blauw Klaver, Comté, Morbier, raisin and nut bread, fig chutney	
ESPRESSO MARTINI	12,5
Vodka, Kahlua, espresso	
COFFEE OR TEA WITH FRIANDISES	7,5

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