

**MENU**



**DRINKS**

## HOT DRINKS

Coffee	3.30
Espresso	3.20
Double espresso	5.40
Cappuccino*	3.70
Caffe latte*	4.00
Latte macchiato*	4.00
Espresso macchiato*	3.40
Flat white*	5.50
Flavour with coffee, latte or cappuccino + 1.00 hazelnut   caramel   chocolate   cinnamon   vanilla   coconut	
* with oat milk	+ 0.50
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Iced coffee	6.50
Iced coffee with flavour hazelnut   caramel   chocolate (dark/white)	+ 1.00
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Tea by Blanche Dael (flavour of your choice)	3.00
Fresh mint tea	4.50
Fresh mint tea with honey	4.70
Fresh ginger tea with lemon	4.50
Fresh ginger and mint tea	5.00
Hot chocolate	3.50
with whipped cream	4.00

## PASTRIES

Grenache	6.00
crème au beurre   chocolate   macaron	
Apple pie	6.00
Apple pie with whipped cream	6.50
Limburg flan only available at weekends	6.00

## SOFT DRINKS/WATER

Coca-Cola   Coca-Cola Zero	3.50
Sprite	3.50
Fanta Orange   Fanta Cassis	3.50
Fuze tea sparkling   Fuze tea green	3.60
Rivella	3.60
Fristi	3.10
Cold chocolate milk	3.10
Apfelschörle	3.60
Bitter lemon	3.60
Ginger ale	3.60
with mint and lime	4.30
Tonic	3.60
Fever Tree tonic	5.60
Indian   Elderflower   Mediterranean	
Fever Tree ginger beer	5.60
Chaudfontaine still or sparkling	
25 cl	3.50
75 cl	8.20
Acqua Panna   San Pellegrino 75 cl	9.00

## JUICES

### FRESH

Orange juice	5.50
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### BOTTLE (ORGANIC)

Orange juice	4.00
Apple juice	4.00
Tomato juice	4.00

## BEER ON TAP

<b>Brand beer</b> 20 cl - 5%	<b>3.50</b>
<b>Brand beer</b> 25 cl - 5%	<b>4.30</b>
<b>Brand beer</b> 50 cl - 5%	<b>8.20</b>
<b>Brand Weizen</b> 30 cl - 5%	<b>6.50</b>
<b>Brand Weizen</b> 50 cl - 5%	<b>9.75</b>
<b>Mergel Wit</b> 25 cl - 5%	<b>6.00</b>
<b>Zuid Speciaal Blond</b> 25 cl - 7.4%	<b>6.00</b>
<b>Affligem Blond</b> 25 cl - 6.7%	<b>6.00</b>
<b>Affligem Blond</b> 25 cl - 0.0%	<b>5.00</b>
<b>La Chouffe</b> 25 cl - 8%	<b>6.00</b>
<b>Fourchette Tripel</b> 33 cl - 7.5%	<b>7.50</b>
<b>Kasteel Rouge</b> 25 cl - 8%	<b>6.50</b>

## BOTTLED BEER

<b>Karmeliet Tripel</b> 8.4%	<b>6.50</b>
<b>Westmalle Tripel</b> 9.5%	<b>6.50</b>
<b>LeFort Tripel</b> 8.8%	<b>6.50</b>
<b>LeFort Dark</b> 10%	<b>6.50</b>
<b>Val-Dieu Tripel</b> 9%	<b>6.50</b>
<b>Val-Dieu Dark</b> 8%	<b>6.50</b>
<b>Val-Dieu Quadrupel</b> 10.5%	<b>8.00</b>
<b>Maastrichter Maltezer</b> 6.5%	<b>7.00</b>
<b>Jopen Mooie Nel IPA</b> 6.5%	<b>7.50</b>
<b>Lagunitas IPA</b> 6.2%	<b>7.50</b>
<b>Duvel</b> 8.5%	<b>6.50</b>
<b>Omer</b> 8%	<b>6.50</b>
<b>Delirium Red</b> 8%	<b>6.50</b>
<b>Delirium Tremens</b> 8.5%	<b>6.50</b>
<b>Vedett White</b> 4.7%	<b>5.50</b>
<b>IJwit</b> 6.5%	<b>6.50</b>
<b>Paulaner</b> 5.5%	<b>6.00</b>

<b>Texels skuumkoppe</b> 6%	<b>6.50</b>
<b>Amstel Radler</b> 2%	<b>4.00</b>
<b>Kriek Max</b> 3.5%	<b>5.00</b>
<b>Paix Dieu</b> 10%	<b>7.50</b>
<b>Liefmans Fruitesse</b> 3.8%	<b>5.50</b>
<b>Apple Bandit Cider</b> 4.5%	<b>5.00</b>
<b>Desperados</b> 5.9%	<b>6.00</b>

## NON-ALCOHOLIC BEER

<b>Heineken</b> 0.0	<b>4.00</b>
<b>Brand Weizen</b> 0.0	<b>5.00</b>
<b>Amstel Radler</b> 0.0	<b>4.00</b>
<b>Jopen Non-IPA</b> 0.5%	<b>7.00</b>

## LIQUEURS

<b>Amaretto Disaronno</b>	<b>6.00</b>
<b>Baileys</b>	<b>6.00</b>
<b>Cointreau</b>	<b>6.00</b>
<b>Drambuie</b>	<b>6.00</b>
<b>Grand Marnier</b>	<b>7.00</b>
<b>Licor 43</b>	<b>6.00</b>
<b>Limoncello Villa Massa</b>	<b>6.00</b>
<b>Molinari Sambucca</b>	<b>6.00</b>
<b>Salmari</b>	<b>4.00</b>

## COGNAC/CALVADOS

<b>Calvados</b>	<b>7.50</b>
<b>Courvoisier</b>	<b>8.50</b>
<b>Hennessy</b>	<b>8.50</b>

## SPIRITS

<b>Vodka</b>	<b>6.00</b>
<b>Grey Goose Vodka</b>	<b>9.00</b>
<b>Pernod</b>	<b>6.00</b>
<b>Ricard</b>	<b>6.00</b>
<b>Bacardi Carta Blanca</b>	<b>6.00</b>
<b>Bacardi Carta Negra</b>	<b>6.50</b>
<b>Gin</b> Bombay   Bobby's   Hendrick's   Nordes	<b>9.00</b>
<b>Julia Grappa</b>	<b>5.50</b>
<b>Tequila</b>	<b>4.00</b>
<b>Jenever</b> young   old	<b>4.00</b>
<b>Corn wine</b>	<b>4.00</b>
<b>Els</b>	<b>4.00</b>
<b>Jägermeister</b>	<b>4.00</b>
<b>Martini</b> Bianco   Rosso	<b>6.00</b>
<b>Domecq Sherry</b> Dry   Medium	<b>6.00</b>
<b>Dow's Port</b> White   Tawny   Ruby	<b>6.00</b>

## WHISKEYS

<b>Chivas Regal 12 years</b> Scotch premium	<b>10.50</b>
<b>Highland Park</b> Single malt	<b>10.50</b>
<b>Jameson</b> Irish	<b>8.00</b>
<b>Jack Daniels</b> Bourbon	<b>8.00</b>
<b>Southern Comfort</b>	<b>6.50</b>
<b>The Glenlivet</b> Single malt	<b>10.50</b>
<b>William Lawsons</b> Scotch	<b>8.00</b>

## COCKTAILS

<b>Tinto de Verano</b>	<b>7.50</b>
Tempranillo   Sprite   orange   lemon	
<b>Espresso Martini</b>	<b>10.50</b>
Vodka   coffee liqueur   espresso	
<b>Pornstar Martini</b>	<b>11.00</b>
Vanilla vodka   passion fruit juice   lime juice   egg white	
<b>Mojito</b>	<b>10.50</b>
Bacardi Carta Blanca   mint   lime   soda water   cane sugar	
<b>Caipirinha</b>	<b>10.50</b>
Cachaça   lime   cane sugar	
<b>Moscow Mule</b>	<b>11.00</b>
Ginger beer   Vodka   lime   mint	
<b>Bombay Gin Tonic</b>	<b>13.00</b>
Fever Tree Indian Tonic   lime	
<b>Hendrick's Gin Tonic</b>	<b>14.00</b>
Fever Tree Elderflower Tonic   cucumber   rosemary	
<b>Nordes Gin Tonic</b>	<b>13.50</b>
Fever Tree Mediterranean Tonic   juniper berries	
<b>Bobby's Gin Tonic</b>	<b>13.50</b>
Fever Tree Indian Tonic   orange   clove	

## MOCKTAILS

<b>Virgin Mojito</b> Sprite   mint   lime	<b>7.50</b>
<b>Pornstar Martini</b>	<b>7.50</b>
apple juice   granulated sugar   lime juice   egg white	
<b>Passion Fruit Ice Tea</b>	<b>7.50</b>
Fuze tea   passion fruit syrup   mint   lemon   orange	
<b>Gin Tonic</b> Royal Bliss Tonic   lime	<b>9.00</b>
<b>Crodino Mocktail</b> Tonic   orange	<b>8.50</b>

# SUMMER DRINKS



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**Aperol Spritz** 9.00

Aperol | Prosecco | soda water | orange

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**Campari Spritz** 9.00

Campari | Prosecco | soda water | orange

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**Villa Massa Limoncello Spritz** 9.00

Limoncello | Prosecco | soda water | lemon

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**Hugo** 9.00

Prosecco | elderflower syrup | mint | lime

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**Mimosa** 7.50

Prosecco | orange juice | orange

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**Crodino** 6.50

NON-ALCOHOLIC

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**FOOD**

**ALL DAY**  
10.30 AM-10.00 PM

## TAPAS & APPETISERS

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<b>Italian flatbread</b>	
with aioli	<b>7.00</b>
with olive and tomato tapenade	<b>7.50</b>
duo of dips	<b>8.50</b>
<b>Bruschetta al pomodoro</b> pecorino   pesto	<b>11.00</b>
<b>Oriental chicken skewers</b>	<b>13.50</b>
hoisin   sriracha mayonnaise   sesame	
<b>Ebi fry scampi</b> with chilli sauce (6 pcs)	<b>10.50</b>
<b>Albondigas</b> with flatbread (5 pcs)	<b>10.50</b>
<b>Chorizo croquettes</b>	<b>10.00</b>
with sun-dried tomato mayonnaise (5 pcs)	
<b>Bitterballen</b> (6 pcs)	<b>7.50</b>
<b>Coconut curry bitterballen</b>	<b>9.50</b>
(vegetarian, 6 pcs)	
<b>Kibbeling</b> tartare sauce   lemon	<b>12.50</b>
<b>Snacks</b>	<b>15.50</b>
bitterballen   vegetarian spring rolls   mini frikandellen   crispy chicken fillets (16 pcs)	
<b>Sweet potato fries</b>	<b>12.00</b>
truffle mayonnaise   parmesan cheese	
<b>Tortilla chips*</b>	<b>12.00</b>
melted cheese   bell pepper   guacamole   crème fraîche   tomato salsa   chilli sauce	
* supplement spicy minced meat	<b>+ 4.00</b>

## SOUPS served with bread

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<b>Soup of the week</b>	<b>7.50</b>
<b>Pomodori soup</b> (Tomato soup)	<b>7.50</b>
basil   mascarpone   bread (vegetarian)	
<b>Vegetable soup with bread</b> (vegan)	<b>7.50</b>

## SALADS

**Chicken salad** **19.50**

hot chicken breast | bacon bits | garlic croutons | olives | parmesan cheese | cocktail dressing | bread

**Fish salad** **23.50**

smoked salmon | ebi fry scampi | fresh (grilled) tuna | lemon mayonnaise | egg | bread

**Goat cheese salad** **21.50**

goat cheese | raspberry dressing | walnuts | bread

**Falafel salad** **19.50**

grilled vegetables | sesame dressing | tzatziki | bread

## KIDS

**Poffertjes** **7.50**

**Frikandel or croquette** **8.50**

with chips

**Children's pasta** **8.50**

with meatballs in tomato sauce

## DESSERTS

**Cheese platter** **16.50**

wildblumenkäse | Shropshire Blue | Munster Marikel | Petit Lathuy Bioferme | truffle syrup | walnuts | bread

**Vanilla ice cream** **9.50**

red fruit sauce | whipped cream

**Tiramisu** **9.50**

## ZUID PLATTERS

**Cheese platter** **16.50**

wildblumenkäse, Shropshire Blue, Munster Marikel, Petit Lathuy Bioferme, truffle syrup, walnuts & bread

**Snack platter** **14.50**

pepper sausage, serrano ham, Manchego, aged Rotterdammer & cornichons

**Tapas platter** **32.50**

serrano ham, Manchego, chorizo croquettes, albondigas, bruschetta al pomodoro, ebi fry scampi, aioli, olive and tomato tapenade, salad & bread

**Veggie tapas platter** **32.50**

falafel, wildblumenkäse, goat cheese croquettes, coconut curry bitterballen, bruschetta al pomodoro, halloumi, tzatziki, olive and tomato tapenade, grilled vegetables, salad & bread

**'We serve one bill per table.'**

# LUNCH

10.30 AM-4.00 PM

## SPECIALS

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**Club Zuid** **17.50**  
focaccia | chicken | bacon | cheese |  
cocktail sauce | salad

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**Panino tosti** **9.50**  
ham | cheese | ketchup | salad

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**Panino goat's cheese** **12.50**  
red onion compote | spinach | salad

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**Panino tuna melt** **12.50**  
red onion | cocktail sauce | salad

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**Bao bun pulled chicken** **14.00**  
chicken | hoisin | gochujang mayonnaise | red onion

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**Chicken pie** **16.50**  
mushrooms | salad

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**Holtkamp veal croquettes** **14.50**  
bread | mustard | salad

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**Holtkamp shrimp croquettes** **16.50**  
bread | lemon mayonnaise | salad

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**Falafel with flaguette bread** **14.50**  
grilled vegetables | tzatziki |  
sun-dried tomato mayonnaise

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**Caprese quiche** **14.50**  
sun-dried tomato mayonnaise | salad

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## MILLER'S BREAD SANDWICHES

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### **Grilled ham and cheese** **11.50**

egg | tomato | chive mayonnaise | cucumber | salad

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### **Black Angus beef carpaccio** **13.50**

parmesan cheese | pine nuts | truffle mayonnaise | olives | salad

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### **Hot minced meat** **12.50**

melted cheese | red onion | honey mustard sauce | salad

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### **Niçoise** **12.50**

tuna salad | egg | olives | red onion | anchovy mayonnaise | salad

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### **Halloumi** **12.50**

guacamole spread | grilled courgette | chilli honey | salad

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# DINNER

4.30-10.00 PM

## MAIN COURSES

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**Zuid platter** our chef's choice **price varies**

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**Fish platter** our chef's choice **price varies**

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**Satay Babi** **22.50**

cassava | sajoer beans | nasi | atjar

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**Sour meat** **22.50**

chips | fresh salad

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**Beef tenderloin tournedos** **34.50**

warm vegetables | potato gratin | pepper sauce

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**Melanzane alla Parmigiana** **24.50**

roasted aubergine | tomato sauce | mozzarella | basil | parmesan

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**Rigatoni alla Vodka** **22.50**

fresh rigatoni | tomato | vodka | chilli | burrata

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**Allergen information  
available on request.**

**WINES**



## WHITE WINE

### **Chiloé - Sauvignon Blanc (CL)**

tropical fruit | citrus | grapefruit

per glass **6.00**

per bottle **30.00**

### **Famille Maurel - Chardonnay (FR)**

white fruit | flavourful | creamy

per glass **6.50**

per bottle **32.50**

### **Luna Verde - Verdejo (ES)**

tropical fruit | bone dry | fresh acidity

per glass **6.00**

per bottle **30.00**

### **Clos de l'Abbe Dubois - Viognier (FR)**

fresh | peach | apricot

per bottle **35.00**

### **Garnier & Fils - Petit Chablis/Chardonnay (FR)**

flint | minerality | seductive roundness

per bottle **42.50**

### **Bidoli - Pinot Grigio (IT)**

tropical fruit | aniseed | peach

per bottle **37.50**

## RED WINE

### Les Gravillons - Merlot (FR)

ripe fruit notes | lovely acidity | cherries

per glass	5.50
per bottle	27.50

### Santo Stefano - Primitivo (IT)

spicy | dried red fruit

per glass	7.00
per bottle	35.00

### Bodega Langa - Grenache (ES)

oak | vanilla | dried fruit | dates

per bottle	32.50
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### Saurus - Malbec (AR)

cherry | juicy | elegant

per bottle	32.50
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### Maison Chanzy Bourgogne - Pinot Noir (FR)

delicate Burgundy | slender and refined

per bottle	49.50
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## ROSÉ

### Lasserre - Grenache and Merlot (FR)

red fruit | dry | refreshing

per glass	6.00
per bottle	30.00

### Extrême gris - Mourvèdre and Grenache Noir (FR)

invigorating | fruit aromas | inviting

per glass	6.50
per bottle	32.50

### AIX - Cinsault, Grenache and Syrah (FR)

dry | fresh | fruity

per bottle	42.50
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## BUBBLES

### Prosecco Pronol - Spumante (IT)

fresh and pure

20 cl bottle	9.50
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### Clos Amador, Brut Delicat Reserva Cava - Macabeo, Xarello and Parellada (ES)

citrus | green apple | brioche

per bottle	35.00
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### Champagne - Moët & Chandon Imperial Brut (FR)

elegant bubbles | citrus | refreshing

per bottle	80.00
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