

MEMORIZUID

TAPAS & SNACKS

10.30-22.00 o'clock

aioli with italian flat bread	6,00
carrot pumpkin dip with italian flat bread	6,00
mushrooms in warm black garlic sauce with italian flat bread	9,50
albondigas parmesan cheese italian flat bread	9,50
bruschetta goat cheese grilled pumpkin	8,50
bruschetta al pomodoro pecorino basil pesto	8,50
chorizo croquettes with pesto mayo	8,50
marinated steak skewers with aioli	12,50
sweet potato fries truffle mayo parmesan cheese	7,50
cheese platter le bergerin wildblumenkäse shropshire blue reblochon truffle syrup walnuts bread	13,00
tapas platter serrano ham manchego chorizo croquettes albondigas sweet potato soup bruschetta al pomodoro aioli salad bread	23,50
vegetarian tapas platter carrot pumpkin dip bruschetta goat cheese falafel couscous salad wildblumenkäse cheese croquettes mushroom in black garlic sauce parsnip soup salad bread	23,50

SNACKS

bitterballen (6 pieces)	6,50
vegetarian coconut-curry bitterballen (6 pieces)	7,50
snack platter (16 pieces) bitterballen vegetarian mini eggrolls mini frikandels crispy chicken breasts olives	14,00
cheese and meat platter fuet sausage serrano ham manchego wildblumenkäse cornichons	13,00
tortilla chips melted cheese paprika slices guacamole crème fraiche	9,00

LUNCH

10.30-16.00 o'clock

WARM LUNCH DISHES

club sandwich zuid focaccia bread with chicken pancetta cheese cocktail sauce salad	11,00
club vegan brown bread carrot pumpkin tapenade fried mushrooms and spinach pine nuts	10,50
falafel with flaguette bread grilled vegetables tzatziki ras el hanout mayo salad	9,50
farmers omelet paprika bacon mushrooms zucchini bread	10,50
pasta con polpette linguine meatballs tomato sauce parmesan cheese	15,50
panino tosti ham cheese ketchup salad	8,00
panino goat cheese fig onion compote salad	9,50
panino serrano ham parmesan cheese aioli rucola salad	9,50
veal croquettes by holtkamp on brown bread mustard salad	9,75

SANDWICHES (white or brown bread)

ham and cheese egg tomato chive mayo salad	8,00
tuna salad sundried tomato olives salad	9,00
meatloaf melted cheese red onion honey mustard sauce salad	9,50
creamy goat cheese grilled pumpkin and pear walnut crumble balsamic syrup salad	9,50
black angus beef carpaccio parmesan cheese pine nuts truffle mayo salad	10,50

MAIN COURSES

16.30-22.00 o'clock

zuid dish our chef's choice	price varies
zuid pasta our chef's choice	price varies
changing fish dish our chef's choice	price varies
thai chicken satay cassava fried rice with egg and spring onion sajoor beans	18,50
pasta with beef zucchini mushroom truffel cream sauce	20,50
south american ribeye steak red port sauce warm vegetables potato pancakes	22,50
maastricht's zuurvlees red cabbage salad with bacon an apple fries	18,50
muhammara stew kohlrabi sweet potato cauliflower paprika chickpeas walnut couscous	18,50

SALADS

10.30-22.00 o'clock

chicken salad warm chicken fillet bacon garlic croutons parmesan cheese caesar dressing bread	16,50
winter salad couscous baby spinach vegetables cookies grilled pumpkin red beet shred lime dressing bread	16,50
val-dieu salad grilled pear figs walnut dressing bread	16,50

SOUPS*

10.30-22.00 o'clock

soup of the week	7,00
oriental sweet potato soup with coconut	7,00
paesnip soup with garlic croutons	7,00

* all soups are served with bread.

KIDS

10.30-22.00 o'clock

sandwich slice of brown bread with strawberry jam or chocolate spread	3,50
kid's pasta tomato sauce meatballs parmesan cheese	9,00
crispy chicken fillets fries apple sauce ketchup mayonnaise	8,50

DESSERTS

10.30-22.00 o'clock

tiramisu	7,50
speculoos parfait	7,50
dame blanche	7,50
cheese platter le bergerin wildblumenkäse shropshire blue reblochon truffle syrup walnuts bread	13,00

PASTRIES

grenache butter cream chocolate macaroon	4,00
homemade cheesecake	4,00
apple pie	4,50
apple pie with whipped cream	5,00

ALLERGEN INFORMATION AVAILABLE ON REQUEST

HOT DRINKS

coffee	2,60
espresso	2,60
double espresso	4,60
cappuccino*	2,80
caffe latte*	3,10
latte macchiato*	3,10
espresso macchiato*	2,80
flat white*	4,60
* with oat milk	+ 0,10
tea with flavour of choice	2,30
fresh mint tea	3,20
with honey	3,30
fresh ginger tea with lemon	3,30
fresh ginger and mint tea	3,80
hot chocolate	3,00
with whipped cream	3,50
flavour with coffee cappuccino latte	0,75
hazelnut caramel chocolate cinnamon vanilla coconut	

SOFT DRINKS/ WATER

coca cola (zero)	2,90
sprite	2,90
fuze ice tea (green)	3,00
fuze ice tea mango chamomile	3,00
finley tonic	3,00
fever tree tonic	4,20
finley bitter lemon	3,00
apfelschorle	3,00
fanta	2,90
fanta cassis	3,00
finley ginger ale	3,00
ginger ale with mint and lime	3,60
fever tree ginger beer	4,20
crodino	5,00
rivella	3,00
fristi	2,60
cold chocolate milk	2,60
chaudfontaine still of sparkling 25 cl	2,90
chaudfontaine still of sparkling 75 l	7,00
aqua panna san pellegrino 75 cl	8,00

JUICES

fresh orange juice	4,75
fresh strawberry orange juice	5,00
bottled bio orange juice	3,25
bottled bio apple juice	3,25
bottled bio pear juice	3,25
bottled bio tomato juice	3,25

COCKTAILS

tinto de verano	5,00
refreshing, spanish red wine cocktail	
mojito bacardi carta blanca mint lime soda cane sugar syrup	9,00
caipirovska	8,50
wodka lime cane sugar syrup	
caipirinha	8,50
cachaca lime cane sugar syrup	
moscow mule	9,00
ginger beer wodka lime mint	
hugo cocktail	8,00
elderflower syrup prosecco mint lime	
aperol spritzer	8,00
aperol prosecco soda orange	
limoncello spritzer	8,00
limoncello prosecco soda lemon	
bombay gin tonic lime	9,50
bombay bramble gin tonic lemon	10,00
hendricks gin tonic	10,50
cucumber rosemary	
dundee dry gin tonic orange	10,50
gin tonics with fever tree tonic	+ 1,50

MOCKTAILS

virgin mojito sprite mint lime	5,50
passion fruit ice tea	5,50
fuze ice tea passion fruit syrup mint lemon	
martini vibrante* & tonic orange	6,50
martini floreale* & tonic orange	6,50
* 0,5% alcohol.	

COGNAC/CALVADOS

hennessy	8,00
courvoisier	8,00
busnel calvados	7,00

BEERS

DRAUGHT BEERS

brand bier 20 cl	2,80
brand bier 25 cl	3,50
brand bier 50 cl	7,00
tripel lefort 33 cl	5,50
la chouffe 25 cl	5,00
affligem blond 25 cl	5,00
brand weizen 30 cl	5,00
brand weizen 50 cl	8,25
westmalle dubbel 25 cl	5,00
brand double bock/winter bock	5,00

BOTTLED BEERS

birra moretti	3,75
jopen mooie nel ipa	5,50
jopen blurred lines neipa	6,00
jopen triple ipa heavy cross	6,00
lagunitas ipa	5,50
maastricht maltezer	6,00
ijwit	5,00
amstel radler	3,50
kriek st. louis	4,00
kasteel rouge	5,00
liefmans fruitesse	4,00
erdinger	4,00
de koninck	4,00
lefort	5,00
westmalle tripel	5,00
karmeliet tripel	5,00
fourchette	5,00
vedett blond	4,00
duvel	5,00
omer	5,00
desperados	4,50
apple bandit cider	3,50

NON-ALCOHOLIC BEERS

heineken 0,0	3,50
affligem blond 0,0	4,00
jopen non-ipa*	5,50
brand weizen 0,0	4,50

* 0,3% alcohol.

LIQUERS

amaretto	5,50
baileys	5,50
drambuie	5,50
cointreau	5,50
grand marnier	6,50
sambucca	5,50
licor 43	5,50
limoncello	5,50

WHISKEYS

dewars (scotch)	7,50
jameson (irish)	7,50
william lawsons (scotch)	7,50
william lawsons 13 years (scotch premium)	8,50
chivas regal 12 years (scotch premium)	10,00
the glenlivet (single malt)	10,00
highland park (single malt)	10,00
jack daniels (bourbon)	7,50
southern comfort	6,00

STRONG LIQUORS

42 below vodka	5,50
grey goose vodka	8,50
pernod ricard	5,50
bacardi carta blanca	5,50
bacardi carta negra	5,75
bacardi carta fuego	5,75
bombay gin	7,00
bombay bramble gin	7,00
hendricks gin	8,00
dundee dry gin	8,00
grappa	5,00
cazadores tequilla	5,00
ketel 1 jonge jenever	3,00
corenwijn	3,00
els	3,00
jägermeister	3,00
beerenburger	3,00
martini bianco rosso rosato	5,00
domecq sherry dry medium	5,00
dow's port ruby white tawny	5,00

WHITE WINE

chiloé - sauvignon blanc (chi)	
tropical fruit citrus grapefruit	
glass	4,75
bottle	23,75
luna verde - verdejo (spa)	
tropical fruit tight dry fresh acidity	
glass	5,50
bottle	27,50

famille maurel - chardonnay (fra)	
white fruit rich flavour creamy	
glass	5,50
bottle	27,50

weingut zinief - grüner veltliner (aut)	
blossom exciting citrus	
bottle	30,00

garnier & fils, chablis - chardonnay (fra)	
flintstone minerality seductive roundness	
bottle	39,50

bidoli - pinot grigio (ita)	
tropical fruit anise peach	
bottle	35,00

domaine roblin sancerre - sauvignon blanc (fra)	
crispy minerally boxwood citrus	
bottle	42,50

ROSÉ

la palombe - cinsault (fra)	
red fruit dry refreshing	
glass	4,75
bottle	23,75

extrême gris - grenache noir, mourvèdre (fra)	
invigorating fruit aromas inviting	
glass	5,50
bottle	27,50

domaine de la croix - i.a. grenache, syrah, cinsault, mourvèdre (fra)	
provence irresistible elegant	
bottle	37,50

RED WINE

les gravillons - merlot (fra)	
rich fruit tones cherries beautiful acidity	
glass	4,75
bottle	23,75

bodega langa - grenache (spa)	
oak vanilla dried fruits dates	
glass	5,50
bottle	27,50

torre dei vescovi - pinot noir (ita)	
cherries spicy slightly smoky	
glass	5,50
bottle	27,50

saurus - malbec (arg)	
cherries juicy elegant	
bottle	29,50

amastuola - primitivo (ita)	
spiciness dried fruit tannins	
bottle	32,50

BUBBELS

di carlo - prosecco d.o.c. (ita)	
solid foam freshness intense flavour	
20 cl	9,00

le couchon brut - prosecco doc (ita)	
fine carbonation floral dry finish	
bottle	32,00

café de paris - sparkling wine (fra)	
fresh start mint citrus	
bottle	30,00

cava mvsa brut- macabeo, xarel-lo, parellada (spa)	
fine carbonation white fruit mildly dry	
bottle	30,00

champagne - moët & chandon imperial brut (fra)	
elegant bubbles citrus refreshing	
bottle	75,00