

DRINKS

HOT DRINKS

Coffee	2,70	Tea (flavour of choice)	2,40
Espresso	2,70	Fresh mint tea	3,30
Double espresso	4,80	with honey	3,50
Cappuccino*	2,90	Fresh ginger tea	
Caffe latte*	3,20	with lemon	3,40
Latte macchiato*	3,20	Fresh ginger and	
Espresso macchiato*	2,80	mint tea	3,90
Flat white*	4,70	Hot chocolate	3,10
Flavour with coffee,		with whipped cream	3,60
latte or cappuccino	+ 0,75		

hazelnut | caramel | chocolate |
cinnamon | vanilla | coconut

* with oat milk + 0,10

JUICES

FRESH

Orange juice	5,00
Strawberry orange juice	5,50

BOTTLE (BIOLOGIC)

Orange juice	3,50
Apple juice	3,50
Pear juice	3,50
Tomato juice	3,50

SOFT DRINKS/WATER

Coca cola	3,00	Finley bitter lemon	3,10
Coca cola zero	3,00	Finley ginger ale	3,10
Sprite	3,00	with mint and lime	3,70
Fanta orange	3,00	Finley tonic	3,10
Fanta cassis	3,00	Fever Tree tonic	4,30
Fuze ice tea green	3,10	Fever Tree ginger beer	4,30
Rivella	3,10	Chaufontaine still or sparkling	
Fristi	2,70	25 cl	3,00
Cold chocolate milk	2,70	75 cl	7,00
Apfelschorle	3,10	Aqua panna San Pellegrino	
Crodino	5,10	75 cl	8,00



BEER

DRAUGHT

Brand bier 20 cl	2,90
Brand bier 25 cl	3,60
Brand bier 50 cl	7,25
Tripel Karmeliet 25 cl	5,75
La Chouffe 25 cl	5,50
Affligem Blond 25 cl	5,50
Affligem Belgisch Wit 25 cl	5,50
Brand Weizen 30 cl	5,50
Brand Weizen 50 cl	9,00
Texels Skuumkoppe 30 cl	5,50

BOTTLED

Birra Moretti	4,00
Jopen Mooie Nel IPA	6,00
Jopen Blurred Lines Neipa	6,00
Jopen Triple IPA Heavy Cross	6,00
Lagunitas IPA	5,50
Blonde Ingel	6,00
IJwit	5,50
Amstel Radler	4,00
Kriek St. Louis	4,50
Kasteel Rouge	5,50
Liefmans Fruitesse	4,50
Erdinger	4,25
De Koninck	4,25
LeFort	5,50
Tripel LeFort	5,50
Westmalle Dubbel	5,00
Westmalle Tripel	5,50
Fourchette	5,50
Vedett Blond	4,00
Duvel	5,50
Omer	5,50
Desperados	5,00
Corona	5,00
Ruwet Cider	5,50

NON-ALCOHOLIC

Heineken 0,0	4,00
Affligem Blond 0,0	4,50
Desperados 0,0	5,00
Brand Weizen 0,0	4,50
Jopen Non-IPA*	6,00

* 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

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
Bombay Gin	7,00
Bombay Bramble Gin	7,00
Hendrick's Gin	8,00
Dundee Dry Gin	8,00
Grappa	5,00
Tequila	5,00
Ketel 1 Jonge Jenever	3,00
Corenwijn	3,00
Els	3,00
Jägermeister	3,00
Beerenburger	3,00
Martini Bianco	5,00
Martini Rosso	5,00
Domecq Sherry Dry	5,00
Domecq Sherry Medium	5,00
Dow's Port Ruby	5,00
Dow's Port White	5,00
Dow's Port Tawny	5,00

COGNAC/CALVADOS

Hennessy	8,00
Courvoisier	8,00
Busnel Calvados	7,00



COCKTAILS

Tinto de Verano	5,50
Refreshing, Spanish red wine cocktail	
Mojito	9,50
Bacardi Carta Blanca mint lime soda cane sugar	
Espresso Martini	9,50
Vodka coffee liquor espresso	
Pornstar Martini	9,50
Vanille vodka passion fruit juice lime juice protein	
Caipirinha	9,50
Cachaça lime cane sugar	
Moscow Mule	9,50
Ginger beer vodka lime mint	
Hugo cocktail	8,00
elderflower syrup mint lime prosecco	
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
Hendrick's Gin tonic* cucumber rosemary	10,50
Dundee Dry Gin tonic* orange	10,50
* Gin tonics with Fever Tree tonic	+ 1,50

MOCKTAILS

Virgin Mojito	6,00
Sprite mint lime	
Passion Fruit Ice Tea	6,00
Fuze ice tea passion fruit syrup mint lemon orange	
Martini Vibrante* & tonic orange	7,00
Martini Floreale* & tonic orange	7,00

* 0,5% alcohol

WHISKEYS

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

FOOD

10:30 AM
4:00 PM



LUNCH

SPECIALS

Club sandwich Zuid focaccia bread chicken pancetta cheese cocktail sauce salad	12,00
Sandwich smoked salmon flatbread roasted fennel egg asparagus crème salad	11,50
Falafel with flaguette bread grilled vegetables tzatziki Vadouvan mayo salad	9,50
Sandwich grilled vegetables pea mint spread pine nuts salad	9,50
Panino tosti ham cheese ketchup salad	8,50
Panino goat cheese apple honey compote spinach salad	10,00
Veal croquettes by Holtkamp brown bread mustard salad	9,75

SANDWICHES*

Grilled ham and cheese egg tomato chives mayo salad	8,50
Tuna salad sundried tomato olives salad	9,50
Warm meatloaf melted cheese red onion honey mustard sauce salad	9,50
Creamy goat cheese grilled pear walnut crumble balsamic syrup salad	9,50
Black Angus beef carpaccio Parmesan cheese pine nuts truffle mayo salad	11,00

* choice between white or brown sandwiches

10:30 AM
10:00 PM

TAPAS & BORREL

Italian flat bread with aioli	6,50
with tomato tapenade	6,50
with peas mint spread	6,50
Bruschetta al pomodoro pecorino basil pesto	9,50
Nacho bites with scampi and guacamole	9,00
Chorizo croquettes with Vadouvan mayo	9,00
Marinated tenderloin skewers with aioli	13,50

Sweet potato fries truffle mayo Parmesan cheese	9,50
Bitterballen (6 st.)	6,50
Coconut-curry bitterballen (6 st.) Vegetarian	7,50
Snack platter (16 st.) bitterballen vegetarian mini eggrolls mini frikandels crispy chicken breasts olives	14,50
Tortilla chips melted cheese paprika slices jalapeño peppers guacamole crème fraiche	9,50

OUR ZUID PLATTERS

Cheese 13,50	Borrel
Le Bergerin, Wildblumenkäse, Shropshire Blue, Reblochon, truffle syrup, walnuts & bread	fuet sausage, serrano ham, Manchego, Wildblumenkäse & cornichons

Tapas 24,50	Veggi-Tapas
serrano ham, Manchego, chorizo croquettes, rib fingers, potato-tuna salad, aioli, Vadouvan mayo, salad & bread	peas mint spread, falafel, couscous salad, Wildblumenkäse, goat cheese croquettes, vegan lasagna, tzatziki, salad & bread

4:30 PM
10:00 PM



MAIN COURSES

Zuid dish our chef's choice	price varies
Zuid pasta our chef's choice	price varies
Thai chicken satay cassava fried rice atjar	18,50
Diamond hare cognac peper sauce fries lardon salad	21,50
Salmon fillet dill lemon rice antibiotic sauce grilled asparagus	21,50
Maastrichts zuurvlees red cabbage salad with bacon and apple fries	18,50
Linz Dish sweet potato spinach bundle mushrooms cashew nuts Greek yoghurt flatbread salad	18,50

ALLERGEN INFORMATION AVAILABLE ON REQUEST

10:30 AM
10:00 PM

SALADS

Chicken salad warm chicken fillet bacon garlic croutons Parmesan cheese Caesar dressing bread	16,50
Thai beef salad beef strips carrot cucumber mango green asparagus cashew nuts Ponzu dressing bread	18,50
Couscous salad vegetable cookies mango grilled vegetable strawberry chili dressing tzatziki bread	16,50
Fish salad squid carpaccio marinated scampi anchovies lime dressing bread	18,50

SOUPS

Soup of the week	7,00
Carrot coconut soup with harissa	7,00
Tomato paprika soup with basil and crème fraiche	7,00

All soups are served with bread

KIDS

Sandwich brown bread with strawberry jam or chocolate spread	3,50
Kid's pasta tomato sauce bacon parmesan cheese	9,50
Crispy chicken fillets fries apple sauce ketchup mayo	9,00



DESSERTS

Strawberry tiramisu	8,50
Passion fruit parfait	8,50
Vanilla ice cream with forest fruit coulis, whipped cream and meringue	8,50
Cheese platter Le Bergerin Wildblumenkäse Shropshire Blue Reblochon truffle syrup walnuts bread	13,50

WINE

WHITE WINE



RED WINE

Chiloé - Sauvignon Blanc (CHI) tropical fruit citrus grapefruit		
Glass	5,00	Bottle 25,00

Famille Maurel - Chardonnay (FR) white fruit rich flavour creamy		
Glass	5,75	Bottle 28,75

Luna Verde - Verdejo (ES) tropical fruit tight dry fresh acidity		
Glass	5,50	Bottle 27,50

Weingut Ziniel - Grüner Veltliner (AT) blossom exciting citrus		
Bottle	30,00	

Garnier & Fils - Chablis/Chardonnay (FR) flintstone minerality seductive roundness		
Bottle	39,50	

Bidoli - Pinot Grigio (IT) tropical fruit anise peach		
Bottle	35,00	

Domaine Roblin Sancerre - Sauvignon Blanc (FR) crispy minerally boxwood citrus		
Bottle	42,50	

ROSÉ

La Palombe - Cinsault (FR) red fruit dry refreshing		
Glass	5,00	Bottle 25,00

Extrême gris - Grenache Noir, Mourvèdre (FR) invigorating fruit aromas inviting		
Glass	5,75	Bottle 28,75

AIX - Cinsault/Grenache/Syrah (FR) dry fresh fruiting		
Bottle	39,50	

Les Gravillons - Merlot (FR) rich fruit tones cherries beautiful acidity		
Glass	4,75	Bottle 23,75

Bodega Langa - Grenache (ES) oak vanilla dried fruits dates		
Glass	5,75	Bottle 28,75

Torre dei Vescovi - Pinot Noir (IT) cherries spicy slightly smoky		
Glass	5,75	Bottle 28,75

Saurus - Malbec (AR) cherries juicy elegant		
Bottle	29,50	

Amastuola - primitivo (IT) spiciness dried fruit tannins		
Bottle	32,50	

BUBBLES

Di Carlo - Prosecco DOC (IT) solid foam freshness intense flavour		
20 cl	9,00	

Le Couchon Brut - Prosecco DOC (IT) fine carbonation floral dry finish		
Bottle	32,00	

Cava MVSA Brut - Macabeo/Xarel-lo/Parellada (ES) fine carbonation white fruit mildly dry		
Bottle	29,50	

Champagne - Moët & Chandon Imperial Brut (FR) elegant bubbles citrus refreshing		
Bottle	75,00	