

ALL DAY ZUID

🕒 10.30 AM-10.00 PM

TAPAS & APPETIZERS

Italian flat bread		Albondigas	9.50
with aioli	7.00	with flat bread	
with tomato tapenade	7.00	Sweet potato fries	10.50
with beetroot hummus	7.00	truffelmayonaise parmezaanse kaas	
trio of tapenade	8.00	Bitterballen (6 pcs.)	6.50
Bruschetta al pomodoro	9.50	Coconut-curry (6 pcs.)	7.50
Pecorino basil pesto		bitterballen	
Rendang croquettes	9.50	Vegetarisch	
with atjar ketimoen Harissa mayo		Snack platter (16 pcs.)	14.50
Chorizo croquettes	9.50	Bitterballen vegetarian mini eggrolls	
with Vadouvan mayo		mini frikandels crispy chicken breasts	
Scampi aglio olio	10.50	Tortilla crisps	9.50
with flat bread		Melted cheese paprika slices jalapeño	
		peppers guacamole crème fraiche	

SALADS

Chicken salad	17.50
Warm chicken fillet bacon garlic	
croutons Parmesan cheese cocktail	
dressing bread	
Salad baked camembert	17.50
Figs spinach pecannuts forest fruits	
dressing bread	
Bulgur salad	17.50
Beetroot raisins rocket hummus	
dressing	

SOUPS

Soup of the week	7.50
Celeriac truffle	7.50
Oriental sweet potato	7.50

All soups are served with bread

KIDS

Slice of brown bread	3.50
Strawberry jam or chocolate spread	
Kid's pasta	9.50
Bolognese Parmesan cheese	
Crispy chicken breasts	9.00
Fries apple sauce ketchup	
mayonnaise	

DESSERTS

Vanilla ice cream	10.50
with baileys and oreo crunch	
Duo of chocolate mousse	9.50
with white & dark chocolate	
Cheese platter	14.50
Wildblumenkäse, Shropshire Blue,	
St. maure de Touraine, Dore de lathuy,	
truffle syrup, walnuts & bread	

ZUID PLATTERS

Cheese platter

Wildblumenkäse, Shropshire Blue, St. maure de Touraine, Dore de lathuy, truffle syrup, walnuts & bread

14.50

Appetizers platter

Pepper sausage, Lomo ham, Manchego, Wildblumenkäse & cornichons

14.50

Lomo ham, Manchego, rendang croquettes, scampi aglio olio, bruschetta al pomodoro, albondigas, aioli, atjar ketimoen, salad & bread

Roasted beetroot, Bulgar salad, Wildblumenkäse, stuffed portobello, goat cheese croquettes, falafel, bruschetta al pomodoro, tzatziki, salad & bread

DRINKS

NON-ALCOHOLIC

HOT DRINKS

Coffee	2.70
Espresso	2.70
Double espresso	4.80
Cappuccino*	2.90
Caffe latte*	3.20
Latte macchiato*	3.20
Espresso macchiato*	2.80
Flat white*	4.70
Flavour with coffee, latte or cappuccino	+ 0.75
Hazelnut caramel chocolate cinnamon vanilla coconut	
* with oat milk	+ 0.10
Tea (with flavour of choice)	2.40
Fresh mint tea	3.30
with honey	3.50
Fresh ginger tea	3.40
with lemon	
Fresh ginger and mint tea	3.90
Hot chocolate	3.10
with whipped cream	3.60

SOFT DRINKS/WATER

Coca cola	3.00
Coca cola zero	3.00
Sprite	3.00
Fanta orange	3.00
Fanta cassis	3.00
Fuze ice tea green	3.10
Rivella	3.10
Fristi	2.70
Cold chocolate milk	2.70
Apfelschorle	3.10
Crodino	5.10
Finley bitter lemon	3.10
Finley ginger ale	3.10
with mint and lime	3.70
Finley tonic	3.10
Fever Tree tonic	4.30
Fever Tree ginger beer	4.30
Chaudfontaine	
still or sparkling	
25 cl	3.00
75 cl	7.00
Aqua panna	
75 cl	8.00
San Pellegrino	
75 cl	8.00

JUICES

FRESH

Orange juice	5.00
Strawberry orange juice	5.50

BOTTLE (BIOLOGIC)

Orange juice	3.75
Apple juice	3.75
Pear juice	3.75
Tomato juice	3.75

PASTRIES

Cheesecake	4.00
Homemade	
Grenache	4.00
Butter cream chocolate macaroon	
Apple pie	4.50
with whipped cream	5.00

BEER

DRAUGHT

Brand bier 20 cl	3.00
Brand bier 25 cl	3.75
Brand bier 50 cl	7.50
Brand Weizen 30 cl	5.75
Brand Weizen 50 cl	9.50
Brand dubbelbock 25 cl	6.00
Brand winterbock 25 cl	6.00
Tripel Karmeliet 25 cl	6.00
La Chouffe 25 cl	5.75
Affligem Blond 25 cl	5.75
Westmalle dubbel 25 cl	5.75

ALCOHOLVRIJ

Heineken 0,0	4.00
Affligem Blond 0,0	4.50
Brand Weizen 0,0	4.50
Jopen Non-IPA*	6.00

* 0,3% alcohol

BOTTLED

Birra Moretti	4.00
Jopen	
Mooie Nel IPA	6.50
Blurred Lines Neipa	6.50
Triple IPA Heavy Cross	6.50
Lagunitas IPA	6.00
Maastrichter maltezer	6.50
IJwit	6.00
Amstel Radler	4.00
Kriek St. Louis	4.50
Kasteel Rouge	6.00
Liefmans Fruitesse	4.50
Erdinger	4.50
De Koninck	4.50
LeFort	6.00
Tripel LeFort	6.00
Westmalle Tripel	6.00
Fourchette	6.00
Paix Dieu	6.50
Vedett Blond	4.50
Duvel	5.50
Omer	5.50
Desperados	5.00
Corona	5.00
Ruwet Cider	5.50

STRONG LIQUORS

42 below Vodka	6.00
Grey Goose Vodka	9.00
Pernod Ricard	6.00
Bacardi Carta Blanca	6.00
Bacardi Carta Negra	6.50
Bombay Gin	7.50
Bombay Bramble Gin	7.50
Hendrick's Gin	8.50
Dundee Dry Gin	8.50
Grappa	5.50
Tequila	5.00
Ketel 1 Jonge Jenever	3.00
Corenwijn	3.00
Els	3.00
Jägermeister	3.00
Beerenburger	3.00
Martini Bianco	5.50
Martini Rosso	5.50
Domecq Sherry	5.50
Domecq Sherry Medium	5.50
Dow's Port Ruby	5.50
Dow's Port White	5.50
Dow's Port Tawny	5.50

LIQUOR

LIKEUREN

Amaretto	6.00
Baileys	6.00
Drambuie	6.00
Cointreau	6.00
Grand Marnier	7.00
Sambucca	6.00
Licor 43	6.00
Limoncello	6.00

COGNAC/CALVADOS

Hennessy	8.50
Courvoisier	8.50
Busnel Calvados	7.50

WHISKEYS

Jameson Irish	8.00
William Lawsons Scotch	8.00
William Lawsons 13 years Scotch premium	9.00
Chivas Regal 12 years Scotch premium	10.50
The Glenlivet Single malt	10.50
Highland Park Single malt	10.50
Jack Daniels Bourbon	8.00
Southern Comfort	6.50

COCKTAILS

Mimosa Fresh orange juice Prosecco	8.50
Negroni Gin Vermouth rosso Campari orange	9.50
Mojito Bacardi Carta Blanca mint lime soda cane sugar	9.50
Espresso Martini Wodka coffee liquor espresso	9.50
Pornstar Martini Vanille Vodka passion fruit juice lime juice protein	9.50
Caipirinha Cachaça lime cane sugar	9.50
Moscow Mule Ginger beer Vodka lime mint	9.50
Hugo cocktail Elderflower syrup mint lime Prosecco	8.50
Aperol spritzer Aperol Prosecco soda orange	8.50
Limoncello spritzer Limoncello Prosecco soda lemon	8.50
Bombay Gin tonic* lime	10.00
Bombay Bramble Gin tonic* lemon	10.50
Hendrick's Gin tonic* cucumber rosemary	11.00
Dundee Dry Gin tonic* orange	11.00
* Gin tonics with Fever Tree tonic	+ 1.50

MOCKTAILS

Virgin Mojito Sprite mint lime	6.00
Passion Fruit Ice Tea Fuze ice tea passion fruit syrup mint lemon orange	6.00
Martini Vibrante* & tonic orange	7.00
Martini Floreale* & tonic orange	7.00
* 0,5% alcohol	

WINE

WHITE WINE

Chiloé - Sauvignon Blanc (CL)

Tropical fruit | citrus | grapefruit

Glass **5.00** Bottle **25.00**

Famille Maurel - Chardonnay (FR)

White fruit | rich flavour | creamy

Glass **6.00** Bottle **30.00**

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 **32.50**

Garnier & Fils - Petit Chablis/

Chardonnay (FR) Flintstone |

minerality | seductive roundness

Bottle **39.50**

Bidoli - Pinot Grigio (IT)

Tropical fruit | anise | peach

Bottle **35.00**

Dom. Roblin Sancerre - Sauvignon

Blanc (FR) Crispy | minerally |

boxwood | citrus

Bottle **42.50**

RED WINE

Les Gravillons - Merlot (FR)

Rich fruit tones | cherries | beautiful acidity

Glass **5.00** Bottle **25.00**

Bodega Langa - Grenache (ES)

Oak | vanilla | dried fruits | dates

Glass **6.00** Bottle **30.00**

Ilatium Valpolicella - Corvina/

Rondinella (IT)

Red berries | intense | spicy

Glass **6.50** Bottle **32.50**

Saurus - Malbec (AR)

Cherries | juicy | elegant

Bottle **32.50**

Amastuola - primitivo (IT)

Spiciness | dried fruit | tannins

Bottle **35.00**

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**

BUBBLES

Di Carlo - Prosecco doc (IT)

Solid foam | freshness | intense flavour

20 cl **9.50**

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 **32.00**

Champagne - Moët & Chandon

Imperial Brut (FR) Elegant bubbles | citrus | refreshing

Bottle **75.00**
