


MENU

 LUNCH | 10.30 AM-4.00 PM

SPECIALS

Club sandwich Zuid	12.50
Focaccia bread chicken pancetta cheese cocktail sauce salad	
Panino goat cheese	10.00
Red onion compote salad	
Falafel with flaguette bread	9.50
Grilled vegetables tzatziki sun dried tomatoes mayo salad	
Panino Caprese	10.00
Mozzarella tomato pesto sun dried tomatoes mayo salad	
Panino tosti	8.50
Ham cheese ketchup salad	
Veal croquettes by Holtkamp	11.00
Brown bread mustard salad	

SANDWICHES*

Grilled ham and cheese sandwich	9.50
Egg tomato chives mayo salad	
Smoked trout salad	10.00
Celery edamame beans salad	
Nicoise	10.50
Tuna salad egg haricots verts olives anchovy mayo salad	
Meatloaf sandwich	10.00
Melted cheese red onion honey mustard sauce salad	
Black angus beef carpaccio sandwich	11.50
Parmesan cheese pine nuts truffle mayo salad	

* Choice between white or brown bread

 DINER | 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	19.50
Cassava baked rice atjar	
Diamond hare	23.50
Summer truffle sauce potato gratin haricots verts with bacon carrot	
Salmon fillet	21.50
Antiboise sauce lemon dill rice green asparagus carrot	
Canneloni ricotta	19.50
Spinach tomato herb sauce pecorino salad	
Maastrichts zuurvlees	19.50
Potato salad with bacon fries	

 **ALL DAY | 10.30 AM-10.00 PM**

TAPAS & APPETIZERS

Italian flat bread	
with aioli	7.00
with bell pepper tapenade	7.50
duo of tapenade	8.00
Bruschetta al pomodoro	10.00
Pecorino basil pesto	
Chorizo croquettes	9.50
with tomato mayo	
Tenderloin skewers	14.50
with aioli	
Sweet potato fries	11.50
Truffle mayo Parmesan cheese	

Bitterballen (6 pcs.)	7.00
Vegetarian coconut-curry	8.50
bitterballen (6 pcs.)	
Snack platter (16 pcs.)	14.50
Bitterballen vegetarian mini eggrolls mini frikandels crispy chicken breasts	
Tortilla chips	11.00
Melted cheese paprika slices jalapeño peppers Iguacamole crème fraiche	

SALADS

Chicken salad	17.50
Warm chicken fillet bacon garlic croutons Parmesan cheese cocktail dressing bread	
Salad Val-Dieu	18.50
Walnuts figs pear yogurt tarragon dressing bread	
Salad scampi	18.50
Mango spring onion avocado dressing bread	
Salad tomato couscous	16.50
Falafel olives grilled zucchini tzatziki bread	

SOUPS

Soup of the week	7.50
Zucchini crispy pancetta	7.50
Oriental vegetable broth	7.50
with soja	

All soups are served with bread

KIDS

Slice of brown bread	4.00
Strawberry jam or chocolate spread	
Kid's pasta	9.50
Tomato sauce bacon Parmesan cheese	
Crispy chicken fillets	9.50
Fries apple sauce ketchup mayo	

DESSERTS

Raspberry pie	9.50
with meringue crumble raspberry coulis	
Vanilla ice cream	9.50
with strawberry coulis and cream	
Tiramisu	9.50
Cheese platter	16.50
Wildblumenkäse, Shropshire Blue, Munster Marikel, petit Lathuy bioferme, truffle syrup, walnuts & bread	

ZUID PLATTERS

Cheese

Wildblumenkäse,
Shropshire Blue,
Munster Marikel,
petit Lathuy
bioferme, truffle
syrup, walnuts
& bread
16.50

Borrel

Pepper sausage,
Serrano ham,
Manchego,
old cheese
& cornichons
14.50

Tapas

Serrano ham,
Manchego, chorizo
croquettes, chicken
wings, bruschetta al
pomodoro, aioli,
bell pepper tape-
nade, potato salad,
bread
& salad
27.50

Veggi-Tapas

Falafel, Wildblu-
menkäse, bruschet-
ta al pomodoro,
goat cheese cro-
quettes, Val-Dieu
cheese, bell pepper
tapenade, tzatziki,
grilled vegetables,
bread & salad
27.50

DRINKS

NON-ALCOHOLIC

HOT DRINKS

Coffee	2.80
Espresso	2.80
Double espresso	4.90
Cappuccino*	3.00
Caffe latte*	3.30
Latte macchiato*	3.30
Espresso macchiato*	2.90
Flat white*	4.80
Flavour with coffee, latte or cappuccino	+ 1.00
hazelnut praline caramel white chocolate	
* with oat milk	+ 0.10
Tea (flavour of choice)	2.50
Fresh mint tea	3.40
with honey	3.60
Fresh ginger tea	
with lemon	3.50
Fresh ginger mint tea	4.00
Hot chocolate	3.20
with whipped cream	3.70

Warm?

Have an iced coffee 5.50

Flavour with iced coffee + 1.00

hazelnut praline | caramel | white chocolate

PASTRIES

Grenache	4.50
Butter cream chocolate macaroon	
Apple pie	5.00
with whipped cream	5.50

SOFT DRINKS/WATER

Coca cola	3.20
Coca cola zero	3.20
Sprite	3.20
Fanta orange	3.20
Fanta cassis	3.20
Fuze ice tea	3.30
Fuze ice tea green	3.30
Rivella	3.30
Fristi	2.90
Cold chocolate milk	2.90
Apfelschorle	3.30
Finley bitter lemon	3.30
Finley ginger ale	3.30
with mint and lime	3.90
Finley tonic	3.30
Fever Tree tonic	4.50
Fever Tree ginger beer	4.50
Chaudfontaine still or sparkling	
25 cl	3.20
75 cl	7.50
Aqua panna San Pellegrino	
75 cl	8.00

JUICES

FRESH

Orange juice	5.00
Strawberry orange juice	5.50

FLES (BIOLOGISCH)

Orange juice	4.00
Apple juice	4.00
Pear juice	4.00
Tomato juice	4.00

BEER

DRAUGHT

Brand bier 20 cl	3.20
Brand bier 25 cl	4.00
Brand bier 50 cl	8.00
Tripel Karmeliet 25 cl	6.50
La Chouffe 25 cl	6.00
Affligem Blond 25 cl	6.00
Affligem Belgian White 25 cl	6.00
Texels Skuumkoppe 30 cl	6.00
Brand Weizen 30 cl	6.00
Brand Weizen 50 cl	9.75

BOTTLED

Birra Moretti	4.00
Jopen Mooie Nel IPA	6.50
Oedipus Pais Tropical IPA	6.50
Lagunitas IPA	6.50
Maastrichter maltezer	6.50
IJwit	6.00
Amstel Radler	4.00
Kriek Max	5.00
Kasteel Rouge	6.00
Liefmans Fruitesse	5.00
Erdinger	5.00
De Koninck	5.00
LeFort	6.00
Tripel LeFort	6.00
Westmalle Tripel	6.50
Westmalle Dubbel	6.00
Fourchette	6.50
Vedett Blond	4.50
Duvel	5.50
Omer	5.50
Desperados	5.50
Corona	5.50
Apple Bandit Cider	4.00

NON-ALCOHOLIC

Heineken 0.0	4.00
Affligem Blond 0.0	5.00
Desperados 0.0	5.50
Brand Weizen 0.0	5.00
Amstel Radler 0.0	4.00
Jopen Non-IPA*	6.50

* 0.3% alcohol

LIQUORS

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

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
Hendrick's Gin	8.50
Dundee Dry Gin	8.50
Grappa	5.50
Tequila	5.00
Ketel 1 Jonge Jenever	3.50
Corenwijn	3.50
Els	3.50
Jägermeister	3.50
Beerenburger	3.50
Martini Bianco Rosso	6.00
Domecq Sherry Dry	6.00
Dry Medium	
Dow's Port	6.00
Ruby White Tawny	

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 yrs	9.00
Scotch premium	
Chivas Regal 12 yrs	10.50
Scotch premium	
The Glenlivet single malt	10.50
Highland Park single malt	10.50
Jack Daniels bourbon	8.00
Southern Comfort	6.50



APERITIVO

Aperol spritzer	9.00
Aperol Prosecco soda orange	
Campari spritzer	9.00
Campari Prosecco soda orange	
Limoncello spritzer	9.00
Limoncello Prosecco soda lemon	
Mimosa	7.50
Orange juice Prosecco orange	
Hugo	9.00
Elderflower syrup Prosecco mint lime	
Crodino NON-ALCOHOLIC	5.00



COCKTAILS

Tinto de Verano	5.50
Tempranillo Sprite orange lemon	
Mojito	9.50
Bacardi Carta Blanca mint lime soda cane sugar	
Espresso Martini	9.50
Vodka coffee liquor espresso	
Pornstar Martini	10.00
Vanille Vodka Prosecco passion fruit juice lime juice protein	
Caipirinha	9.50
Cachaça lime cane sugar	
Moscow Mule	9.50
Ginger beer Vodka lime mint	
Bombay Gin tonic* lime	10.00
Hendrick's Gin tonic* cucumber rosemary	11.00
Dundee Dry Gin tonic* orange	11.00
<i>* Gin tonics with Fever Tree tonic</i>	+ 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	
Crodino Mocktail	8.00
Tonic orange	

WINE ZUP

WHITE WINE

Chiloé - Sauvignon Blanc (CL)

Tropical fruit | citrus | grapefruit

Glass **5.50** Bottle **27.50**

Famille Maurel - Chardonnay (FR)

White fruit | rich flavour | creamy

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

Luna Verde - Verdejo (ES)

Tropical fruit | tight dry | fresh acidity

Glass **5.50** Bottle **27.50**

Clos de l'Abbe Dubois - Viognier (FR)

Fresh | peach | apricot

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)

Crisp | mineral-like | boxwood | citrus

Bottle **42.50**

ROSÉ

La Palombe - Cinsault (FR)

Red fruit | dry | refreshing

Glass **5.50** Bottle **27.50**

Extrême gris - Grenache Noir,

Mourvèdre (FR)

Invigorating | fruit aromas | inviting

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

AIX - Cinsault/Grenache/Syrah (FR)

Dry | fresh | fruiting

Bottle **42.50**

RED WINE

Les Gravillons - Merlot (FR)

Rich fruit tones | cherries |

beautiful acidity

Glass **5.50** Bottle **27.50**

Bodega Langa - Grenache (ES)

Oak | vanilla | dried fruit | dates

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

Custoza Bardolino - Corvina,

Molinara en Rondinella (IT)

Red fruits | summers | welcoming

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**

BUBBELS

Lux Brut - Macabeo, Parellada,

Xarel-lo, Gewürtztraminer (ES)

Fine pearls | mild and fruity

Glass **7.00** Bottle **35.00**

Lux Rosa - Trepát, Monastrell (ES)

Fine pearls | fresh floral notes

Bottle **37.50**

Lux Ice Blue with ice and mint -

Macabeo, Parellada, Xarel-lo,

Gewürtztraminer (ES)

Fine pearls | light blue color |

apple elements

Bottle **37.50**

Champagne - Moët & Chandon

Imperial Brut (FR)

Elegant bubbles | citrus | refreshing

Bottle **80.00**