


# MENU

 **LUNCH | 10.30 AM-4.00 PM**

## SPECIALS

<b>Club Zuid</b>	<b>13.00</b>
Focaccia bread   chicken   bacon   cheese   cocktail sauce   salad	
<b>Panino goat cheese</b> Red onion compote   salad	<b>10.50</b>
<b>Falafel with flaguette bread</b>	<b>10.00</b>
Grilled vegetables   tzatziki   harissa mayo   salad	
<b>Patty</b> Chicken ragout   mushrooms   salad	<b>12.50</b>
<b>Farmers omelet</b>	<b>11.50</b>
Mushrooms   paprika   zucchini   bacon   bread	
<b>Sandwich with kari aged chicken</b> Coleslaw   barbeque sauce	<b>11.00</b>
<b>Grilled cheese sandwich</b> Ham   cheese   ketchup   salad	<b>9.00</b>
<b>Veal croquettes by</b> Brown bread   mustard   salad	<b>11.50</b>

## SANDWICHES\*

<b>Grilled ham and cheese</b> Egg   tomato   chives mayo   salad	<b>10.00</b>
<b>Halloumi</b> Avocado spread   grilled zucchini   chilli honey	<b>11.00</b>
<b>Nicoise</b> Tuna salad   egg   olives   anchovy mayo   salad	<b>11.00</b>
<b>Warm meatloaf</b>	<b>10.50</b>
Melted cheese   red onion   honey mustard sauce   salad	
<b>Black Angus beef carpaccio</b>	<b>12.00</b>
Parmesan cheese   pine nuts   truffle mayo   olives   salad	

\* With miller's bread

 **DINER | 4.30 PM-10.00 PM**

## MAIN COURSES

<b>Zuid dish</b> our chef's choice	<b>price varies</b>
<b>Fish platter</b> our chef's choice	<b>price varies</b>
<b>Thai chicken satay</b>	<b>19.50</b>
Cassava   baked rice   atjar	
<b>Bavette (flank steak)</b>	<b>23.50</b>
Pepper sauce   potato gratin   hot vegetables	
<b>Spaghetti red pesto truffle sauce</b>	<b>22.50</b>
Mushrooms   spinach   tenderloin pieces   pecorino	
<b>Pumpkin lentil stew</b>	<b>19.50</b>
Paprika   halloumi   basmati rice	
<b>Maastrichts zuurvlees</b>	<b>19.50</b>
Apple compote   fries	

ALLERGEN INFORMATION AVAILABLE ON REQUEST



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

**TAPAS & APPETIZERS**

<b>Italian flat bread</b>	
with aioli	<b>7.00</b>
with tomata tapenade	<b>7.50</b>
Duo of tapenade	<b>8.00</b>
<b>Bruschetta al pomodoro</b>	<b>11.00</b>
Pecorino   basil   pesto	
<b>Chorizo croquettes</b> (5 pcs)	
with harissa mayo	<b>9.50</b>
<b>Ebi fry shrimp</b> (6 pcs)	
with chilli sauce	<b>9.50</b>
<b>Albondigas</b> (5 pcs)	
with flatbread	<b>10.50</b>

<b>Sweet potato fries</b>	<b>12.00</b>
Parmesan cheese   truffle mayo	
<b>Bitterballen</b> (6 pcs)	<b>7.00</b>
<b>Coconut-curry bitterballen</b> (6 pcs)	
Vegetarian	<b>9.00</b>
<b>Snack platter</b> (16 pcs)	<b>14.50</b>
Bitterballen   vegetarian mini eggrolls   mini frikandels   crispy chicken breasts	
<b>Tortilla crisps</b>	<b>11.50</b>
Melted cheese   paprika slices   jalapeño peppers   guacamole   crème fraiche	

**SALADS**

<b>Chicken salad</b>	<b>17.50</b>
Warm chicken fillet   bacon   garlic croutons   Parmesan cheese   cocktail dressing   olives   bread	
<b>Val-Dieu salad</b>	<b>19.00</b>
Walnuts   figs   pear   yogurt tarragon dressing   bread	
<b>Thai beef salad</b>	<b>20.50</b>
Spring onion   cucumber   cashew nuts   arugula   soy dressing   bread	

**KIDS**

<b>Slice of brown bread</b>	<b>4.00</b>
Strawberry jam or chocolate spread	
<b>Frikandel or croquet</b> with fries	<b>8.50</b>
<b>Chicken schnitzel</b>	<b>10.00</b>
Fries   apple sauce   ketchup   mayo	

**SOUPS**

<b>Soup of the week</b>	<b>7.50</b>
<b>Potato tuber</b>	<b>7.50</b>
with fried leek	
<b>Tomato soup</b>	<b>7.50</b>
with meatballs	

**DESSERTS**

<b>Dame Blanche</b>	<b>9.50</b>
Chocolate sauce   whipped cream   vanilla ice cream	
<b>Brownie</b>	<b>10.50</b>
Salted caramel sauce   vanilla ice cream	
<b>Cheese platter</b>	<b>16.50</b>
Wildblumenkäse, Shropshire Blue, Munster Marikel, petit Lathuy bioferme, truffle syrup, walnuts & bread	

*All soups are served with bread*

**ZUID PLATTERS**

**Cheese**

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

**Appetizer**

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

**Tapas**

Serrano ham,  
Manchego, chorizo  
croquettes, albon-  
digas, bruschetta  
al pomodoro, aioli,  
tomato tapenade,  
Ebi fry shrimps,  
bread & salad  
**28.50**

**Veggi-Tapas**

Falafel, Wildblu-  
menkäse, brus-  
chetta al pomo-  
odoro, goat cheese  
croquettes, Val-Dieu  
cheese, tomato  
tapenade, tzatziki,  
cauliflower bites,  
grilled vegetables,  
bread & salad  
**28.50**

# DRINKS

## NON-ALCOHOLIC

### HOT DRINKS

Coffee	2.80
Espresso	2.80
Double espresso	5.00
Cappuccino*	3.00
Caffe latte*	3.40
Latte macchiato*	3.40
Espresso macchiato*	2.90
Flat white*	5.20
Flavour with coffee, latte or cappuccino	+ 1.00
Hazelnut   caramel   chocolate   cinnamon   vanilla   coconut	
* with oat milk	+ 0.10
Tea (flavour of choice)	2.60
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

### PASTRIES

Grenache	5.00
Butter cream   chocolate   macaroon	
Apple pie	5.50
with whipped cream	6.00
Homemade raspberry cheesecake	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   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	5.00
Fever Tree ginger beer	5.00
Chaudfontaine still or sparkling	
25 cl	3.20
75 cl	7.50
Aqua panna   San Pellegrino	
75 cl	8.50

### JUICES

#### FRESH

Orange juice	5.50
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#### BOTTLE (BIOLOGIC)

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

## BEER

### DRAUGHT

<b>Brand bier</b> 20 cl	<b>3.20</b>
<b>Brand bier</b> 25 cl	<b>4.00</b>
<b>Brand bier</b> 50 cl	<b>8.00</b>
<b>Tripel Karmeliet</b> 25 cl	<b>6.50</b>
<b>La Chouffe</b> 25 cl	<b>6.00</b>
<b>Affligem Blond</b> 25 cl	<b>6.00</b>
<b>Westmalle Dubbel</b> 25 cl	<b>6.00</b>
<b>Brand Dubbelbock</b> nov-dec	<b>6.00</b>
<b>Brand Winterbock</b> dec-feb	<b>6.00</b>
<b>Brand Weizen</b> 30 cl	<b>6.00</b>
<b>Brand Weizen</b> 50 cl	<b>9.75</b>

### BOTTLED

<b>Birra Moretti</b>	<b>4.00</b>
<b>Jopen Mooie Nel IPA</b>	<b>6.50</b>
<b>Lagunitas IPA</b>	<b>6.50</b>
<b>Maastrichter Maltezer</b>	<b>6.50</b>
<b>IJwit</b>	<b>6.00</b>
<b>Amstel Radler</b>	<b>4.00</b>
<b>Kriek Max</b>	<b>5.00</b>
<b>Kasteel Rouge</b>	<b>6.00</b>
<b>Liefmans Fruitesse</b>	<b>5.00</b>
<b>Erdinger</b>	<b>5.00</b>
<b>De Koninck</b>	<b>5.00</b>
<b>Brand Krachtig Blond</b>	<b>5.00</b>
<b>LeFort</b>	<b>6.00</b>
<b>Tripel LeFort</b>	<b>6.00</b>
<b>Westmalle Tripel</b>	<b>6.50</b>
<b>Fourchette</b>	<b>6.50</b>
<b>Vedett Blond</b>	<b>4.50</b>
<b>Duvel</b>	<b>5.50</b>
<b>Omer</b>	<b>5.50</b>
<b>Desperados</b>	<b>5.50</b>
<b>Corona</b>	<b>6.00</b>
<b>Apple Bandit Cider</b>	<b>4.00</b>

### NON-ALCOHOLIC

<b>Heineken</b> 0.0	<b>4.00</b>
<b>Affligem Blond</b> 0.0	<b>5.00</b>
<b>Desperados</b> 0.0	<b>5.50</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>	<b>6.50</b>

\* 0,3% alcohol

## LIQUORS

<b>Amaretto</b>	<b>6.00</b>
<b>Baileys</b>	<b>6.00</b>
<b>Drambuie</b>	<b>6.00</b>
<b>Cointreau</b>	<b>6.00</b>
<b>Grand Marnier</b>	<b>7.00</b>
<b>Sambucca</b>	<b>6.00</b>
<b>Licor 43</b>	<b>6.00</b>
<b>Limoncello</b>	<b>6.00</b>

### STRONG LIQUORS

<b>42 below Vodka</b>	<b>6.00</b>
<b>Grey Goose Vodka</b>	<b>9.00</b>
<b>Pernod   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>Bombay Gin</b>	<b>8.00</b>
<b>Hendrick's Gin</b>	<b>9.00</b>
<b>Dundee Dry Gin</b>	<b>9.00</b>
<b>Nordes Gin</b>	<b>9.00</b>
<b>Grappa</b>	<b>5.50</b>
<b>Tequila</b>	<b>5.00</b>
<b>Ketel 1 Jonge Jenever</b>	<b>3.50</b>
<b>Corenwijn</b>	<b>3.50</b>
<b>Els</b>	<b>3.50</b>
<b>Jägermeister</b>	<b>3.50</b>
<b>Beerenburger</b>	<b>3.50</b>
<b>Martini Bianco   Rosso</b>	<b>6.00</b>
<b>Domecq Sherry</b>	<b>6.00</b>
Dry   Medium	
<b>Dow's Port</b>	<b>6.00</b>
Ruby   White   Tawny	

### COGNAC/CALVADOS

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

### WHISKEYS

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



## APERITIVO

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



## COCKTAILS

<b>Tinto de Verano</b>	<b>5.50</b>
Tempranillo   Sprite   orange   lemon	
<b>Mojito</b>	<b>10.00</b>
Bacardi Carta Blanca   mint   lime   soda   cane sugar	
<b>Espresso Martini</b>	<b>10.00</b>
Wodka   koffielikeur   espresso	
<b>Pornstar Martini</b>	<b>10.50</b>
Vanille Vodka   passion fruit juice   lime juice   eggwhite	
<b>Negroni</b>	<b>10.00</b>
Bombay Gin   Martini Rosso   Campari   orange	
<b>Licor 43 Ginger ale</b>	<b>9.50</b>
Lime juice	
<b>Caipirinha</b>	<b>10.00</b>
Cachaça   lime   cane sugar	
<b>Moscow Mule</b>	<b>10.00</b>
Ginger beer   Vodka   lime   mint	
<b>Bombay Gin tonic</b>	<b>13.00</b>
Lime   Fever Tree indian tonic	
<b>Hendrick's Gin tonic</b>	<b>14.00</b>
Cucumber   rosemary   Fever Tree elderflower tonic	
<b>Dundee Dry Gin tonic</b>	<b>13.50</b>
Orange   Fever Tree elderflower tonic	
<b>Nordes Gin tonic</b>	<b>13.50</b>
Juniper berry   Fever Tree mediterranean tonic	

## MOCKTAILS

<b>Virgin Mojito</b>	<b>6.00</b>
Sprite   mint   lime	
<b>Passion Fruit Ice Tea</b>	<b>6.00</b>
Fuze ice tea   passion fruit syrup   mint   lemon   orange	
<b>Crodino Mocktail</b>	<b>8.00</b>
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**

### Domaine Roblin Sancerre -

### Sauvignon Blanc (FR)

Crispy | minerally | 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 fruits | dates

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

### Amastuola - Primitivo (IT)

Spiciness | dried fruit | tannins

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

### Saurus - Malbec (AR)

Cherries | juicy | elegant

Bottle **32.50**

### Maison Chanzy Bourgogne -

### Pinot Noir (FR)

Delicate Bourgogne | slender & refined

Bottle **49.50**

## BUBBLES

### Lux Brut - Macabeo, Parellada,

### Xarel-lo, Gewürtztraminer (ES)

Fine pearls | mild and fruity

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

### Prosecco Pronol - Spumante (IT)

Fresh and clean

Piccolo **9.50**

### Champagne - Moët & Chandon

### Imperial Brut (FR)

Elegant bubbles | citrus | refreshing

Bottle **80.00**