


MENU

 **LUNCH | 10.30 AM-4.00 PM**

SPECIALS

Club sandwich Zuid	13.50
Focaccia bread chicken bacon cheese cocktail sauce salad	
Panino goat cheese	11.00
Red onion compote salad	
Falafel with flaguette bread	10.50
Grilled vegetables tzatziki harissa mayo salad	
Panino ham/cheese (tosti)	9.50
Ham cheese ketchup salad	
Panino Caprese	11.00
Mozzarella tomato pesto pesto mayo salad	
Veal croquettes by Holtkamp	12.50
Brown bread mustard salad	

SANDWICHES*

Grilled ham and cheese	10.00
Egg tomato chives mayo salad	
Halloumi	11.00
Pea-mint spread grilled zucchini chilli honey	
Niçoise	11.00
Tuna salad egg olives anchovy mayo salad	
Meatloaf	11.00
Melted cheese red onion honey mustard sauce salad	
Black Angus beef carpaccio	12.50
Parmesan cheese pine nuts truffle mayo olives salad	

* With miller's bread

 **DINER | 4.30 PM-10.00 PM**

MAIN COURSES

Zuid dish our chef's choice	price varies
Fish platter our chef's choice	price varies
Thai chicken satay Cassave baked rice atjar	19.50
Entrecôte	24.50
Truffel sauce small potatoes bonne femme	
Spaghetti Puttanesca	22.50
Olives capers tomato grilled tuna	
Indian cauliflower curry	19.50
Roasted chickpeas herbal yoghurt basmati rice	
Maastrichts zuurvlees Fries salad	19.50

ALLERGEN INFORMATION AVAILABLE ON REQUEST



ALL DAY | 10.30 AM-10.00 PM

TAPAS & APPETIZERS

Italian flat bread	
with aioli	7.00
with tomato tapenade	7.50
duo of tapenade	8.00
Bruschetta al pomodoro	11.00
Pecorino basil pesto	
Chorizo croquettes (5 pcs)	
with harissa mayo	10.00
Ebi fry shrimp (6 pcs)	
with chilli sauce	10.50
Albondigas (5 pcs) with flatbread	10.50

Sweet potato fries	12.00
Truffle mayo Parmesan cheese	
Bitterballen (6 pcs)	7.50
coconut-curry bitterballen (6 pcs)	
Vegetarian	9.50
Snack platter (16 pcs)	15.50
Bitterballen vegetarian mini eggrolls mini frikandels crispy chicken breasts	
Tortilla chips	12.00
Melted cheese paprika slices jalapeño peppers lguacamole crème fraiche	

SALADS

Chicken salad	18.50
Warm chicken fillet bacon garlic croutons Parmesan cheese cocktail dressing olives bread	
Salad Val-Dieu	19.50
Walnuts figs pear yogurt tarragon dressing bread	
Fish salad	19.50
Smoked salmon shrimp cocktail tuna salad anchovy mayo egg bread	
Falafel salad	18.50
Feta grilled vegetables mango white balsamico dressing	

SOUP*

Soup of the week	7.50
Tom Kha Kai Chicken cocos	7.50
Roasted paprikasoup Feta	7.50

* All soups are served with bread

KIDS

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

DESSERTS

Cheese platter	16.50
Wildblumenkäse Shropshire Blue Munster Marikel petit Lathuy bioferme truffle syrup walnuts bread	
Vanilla ice cream	9.50
Salted caramel sauce whipped cream	
Tiramisu	9.50

ZUID PLATTERS

Cheese	Appetizer
Wildblumenkäse, Shropshire Blue, Munster Marikel, petit Lathuy bioferme, truffle syrup, walnuts & bread	Pepper sausage, Serrano ham, Manchego, old cheese & cornichons
16.50	14.50

Tapas	Veggi-Tapas
Serrano ham, Manchego, chorizo croquettes, albon- digas, bruschetta al pomodoro, aioli, tomato tapenade, shrimp cocktail, bread & salad	Falafel, Wildblu- menkäse, brus- chetta al pomo- doro, goat cheese croquettes, hal- loumi, tomato tapenade, tzatziki, cauliflower bites, grilled vegetables, bread & salad
29.50	29.50

DRINKS

NON-ALCOHOLIC

HOT DRINKS

Coffee	2.90
Espresso	2.90
Double espresso	5.20
Cappuccino*	3.10
Caffe latte*	3.50
Latte macchiato*	3.50
Espresso macchiato*	3.00
Flat white*	5.20
Flavour with coffee, latte or cappuccino	+ 1.00
Hazelnut caramel chocolate cinnamon vanilla coconut	
* with oat milk	+ 0.20
Tea (flavour of choice)	2.70
Fresh mint tea	3.50
with honey	3.70
Fresh ginger tea	3.60
with lemon	
Fresh ginger and mint tea	4.10
Hot chocolate	3.20
with whipped cream	3.70

Warm?

Ice Coffee 5.50

With extra flavour + 1.00

hazelnut | caramel | white chocolate

PASTRIES

Grenache	6.00
Butter cream chocolate macaroon	
Apple pie	6.00
with whipped cream	6.50

SOFT DRINKS/WATER

Coca cola	3.40
Coca cola zero	3.40
Sprite	3.40
Fanta orange	3.40
Fanta cassis	3.40
Fuze ice tea green	3.50
Rivella	3.50
Fristi	3.00
Cold chocolate milk	3.00
Apfelschörle	3.50
Bitter lemon	3.50
Ginger ale	3.50
with mint and lime	4.20
Tonic	3.50
Fever Tree tonic	5.50
Fever Tree ginger beer	5.50
Chaudfontaine still or sparkling	
25 cl	3.40
75 cl	8.00
Acqua panna San Pellegrino	
75 cl	9.00

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

DRAFT

Brand bier 20 cl 5%	3.30
Brand bier 25 cl 5%	4.10
Brand bier 50 cl 5%	8.20
Brand Weizen 30 cl 5%	6.00
Brand Weizen 50 cl 5%	9.75
Tripel Karmeliet 25 cl 8.4%	6.50
La Chouffe 25 cl 8%	6.00
Affligem Blond 25 cl 6.7%	6.00
Texels Skuumkoppe 30 cl 6%	6.00
Amstel Rosé 25 cl 4%	5.50



BOTTLE

Birra Moretti 4.6%	4.00
Jopen Mooie Nel IPA 6.5%	7.00
Lagunitas IPA 6.2%	7.00
Oedipus Pais Tropical 5%	7.00
Maastrichter Maltezer 6.5%	7.00
IJwit 6.5%	6.50
Vedett White 4.7%	5.00
Amstel Radler 2%	4.00
Kriek Max 3.5%	5.00
Kasteel Rouge 8%	6.50
Kasteel Framboise 7%	6.50
Liefmans Fruitesse 3.8%	5.00
Schneider Weisse 5.4%	5.00
LeFort 10%	6.50
Tripel LeFort 8.8%	6.50
Westmalle Tripel 9.5%	6.50
Fourchette 7.5%	6.50
Vedett Blond 5.2%	5.00
Duvel 8.5%	6.50
Omer 8%	6.50
Desperados 5.9%	6.00
Corona 4.6%	6.00
Apple Bandit Cider 4.5%	5.00

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*	7.00

* 0.3% alcohol

LIQUOR

Zuidam Amaretto	6.00
Baileys	6.00
Drambuie	6.00
Cointreau	6.00
Grand Marnier	7.00
Molinari Sambuca	6.00
Licor 43	6.00
Villa Massa Limoncello	6.00

STRONG LIQUOR

Zuidam Vodka	6.00
Grey Goose Vodka	9.00
Pernod Ricard	6.00
Bacardi Carta Blanca	6.00
Bacardi Carta Negra	6.50
Bombay Gin	8.00
Hendrick's Gin	9.00
Nordes Gin	9.00
Julia Grappa	5.50
Sierra Tequila	4.00
Zuidam Jonge Jenever	4.00
Corenwijn	4.00
Els	4.00
Jägermeister	4.00
Beerenburger	4.00
Martini Bianco Rosso	6.00
Domecq Sherry	6.00
Dry Medium	
Dow's Port Ruby	6.00
Ruby White Tawny	

COGNAC/CALVADOS

Hennessy	8.50
Courvoisier	8.50
Busnel Calvados	7.50

WHISKEY

Jameson Irish	8.00
William Lawsons Scotch	8.00
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	6.50
Tempranillo Sprite orange lemon	
Mojito	10.50
Bacardi Carta Blanca mint lime soda cane sugar	
Espresso Martini	10.50
Vodka coffee liquor espresso	
Pornstar Martini	11.00
Vanilla Vodka passion fruit juice lime juice egg white	
Licor 43 Ginger ale	10.00
Lime juice	
Caipirinha	10.50
Cachaça lime cane sugar	
Moscow Mule	11.00
Ginger beer Vodka lime mint	
Bombay Gin tonic	13.00
Finley Indian tonic lime	
Hendrick's Gin tonic	14.00
Finley elderflower tonic cucumber rosemary	
Nordes Gin Tonic	13.50
Finley Mediterranean tonic juniper berry	

MOCKTAILS

Virgin Mojito	6.50
Sprite mint lime	
Passionfruit Ice Tea	6.50
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 **6.00** Bottle **30.00**

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 **6.00** Bottle **30.00**

Clos de l'Abbe Dubois - Viognier (FR)

Fresh | peach | apricot

Bottle **35.00**

Garnier & Fils - Petit Chablis,

Chardonnay (FR)

Flintstone | minerality | seductive

roundness

Bottle **42.50**

Bidoli - Pinot Grigio (IT)

Tropical fruit | anise | peach

Bottle **37.50**

Domaine Roblin Sancerre -

Sauvignon Blanc (FR)

Crispy | minerally | boxwood | citrus

Bottle **45.00**

ROSÉ

La Palombe - Cinsault (FR)

Red fruit | dry | refreshing

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

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**

Custoza Bardolino - Corvina,

Molinara, Rondinella (IT)

Red fruits | inviting

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

Amastuola - Primitivo (IT)

Spiciness | dried fruit | tannins

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**

Lux Rosa - Trepát, Monastrell (ES)

Fine pearls | fresh floral notes

Bottle **37.50**

Prosecco Pronol - Spumante (IT)

Fresh and clean

Bottle 20 cl **9.50**

Champagne - Moët & Chandon

Imperial Brut (FR)

Elegant bubbles | citrus | refreshing

Bottle **80.00**