

DRINKS

HOT DRINKS

Coffee	3.20
Espresso	3.20
Double espresso	5.40
Cappuccino*	3.50
Caffe latte*	3.90
Latte macchiato*	3.90
Espresso macchiato*	3.30
Flat white*	5.50
Flavour with coffee, latte or cappuccino	+ 1.00
Hazelnut caramel chocolate cinnamon vanilla coconut	
* from oat milk	+ 0.30
Tea (flavour of choice)	3.00
Fresh mint tea	4.50
with honey	4.70
Fresh ginger tea	
with lemon	4.50
Fresh ginger-mint tea	5.00
Hot chocolate	3.50
with whipped cream	4.00
Ice coffee	6.00
Flavour with ice coffee	+ 1.00
Hazelnut praline caramel white chocolate	

PASTRY

Grenache	6.00
Crème au beurre chocolate macaron	
Apple pie	6.00
with whipped cream	6.50

BREAKFAST | 10.30-12.00

Croissant	4.50
with jam and butter	
Chocolate roll	4.50

SOFT DRINKS/WATER

Coca cola	3.50
Coca cola zero	3.50
Sprite	3.50
Fanta orange	3.50
Fanta cassis	3.50
Fuze tea sparkling	3.60
Fuze tea green	3.60
Rivella	3.60
Fristi	3.10
Cold chocolate milk	3.10
Apfelschörle	3.60
Bitter lemon	3.60
Ginger ale	3.60
with mint and lime	4.30
Tonic	3.60
Fever Tree tonic	5.60
Indian Elderflower Mediterranean	
Fever Tree ginger beer	5.60
Chaudfontaine still or sparkling	
25 cl	3.50
75 cl	8.20
Aqua panna San Pellegrino	
75 cl	9.00

JUICES

FRESH

Orange juice	5.50
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BOTTLE (BIO)

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
Zuid Speciaal Blond	25 cl - 8.4%	6.00
Affligem Blond	25 cl - 6.7%	6.00
Affligem Blond	25 cl - 0.0%	5.00
La Chouffe	25 cl - 8%	6.00
Fourchette Tripel	33 cl - 7.5%	7.50
Mergel Wit	25 cl - 5%	6.00
Brand Weizen	30 cl - 5%	6.00
Brand Weizen	50 cl - 5%	9.75
Texels Skuumkoppe	30 cl - 6%	6.00

BOTTLE		
Karmeliet Tripel	8.4%	6.50
Westmalle Tripel	9.5%	6.50
LeFort Tripel	8.8%	6.50
LeFort Donker	10%	6.50
Val-Dieu Tripel	9%	6.50
Val-Dieu Donker	8%	6.50
Val-Dieu Quadrupel	10.5%	8.00
Maastrichter Maltezer	6.5%	7.00
Jopen Mooie Nel IPA	6.5%	7.00
Lagunitas IPA	6.2%	7.00
Birra Moretti	4.6%	4.00
Duvel	8.5%	6.50
Omer	8%	6.50
Vedett Blond	5.2%	5.00
Vedett White	4.7%	5.00
IJwit	6.5%	6.50
Paulaner	5.5%	6.00
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
Apple Bandit Cider	4.5%	5.00
Corona	4.6%	6.00
Desperados	5.9%	6.00

NON-ALCOHOLIC		
Heineken	0.0	4.00
Brand Weizen	0.0	5.00
Amstel Radler	0.0	4.00
Desperados	0.0	5.50
Jopen Non-IPA	0.5%	7.00

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

STRONG LIQUORS	
Vodka	6.00
Grey Goose Vodka	9.00
Pernod	6.00
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 Fiero	6.00
Martini Rosato Rosso	6.00
Domecq Sherry	6.00
Dry Medium	
Dow's Port	6.00
White Tawny Ruby	

COGNAC/CALVADOS	
Calvados	7.50
Courvoisier	8.50
Hennessy	8.50

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



SUMMER DRINKS

Aperol Spritz	9.00
Aperol Prosecco soda water orange	
Campari Spritz	9.00
Campari Prosecco soda water orange	
Luxardo Limoncello Spritz	9.00
Limoncello Prosecco soda water lemon	
Hugo	9.00
Elderflower syrup Prosecco mint lime	
Mimosa	7.50
Orange juice Prosecco orange	
Crodino	6.50
NON-ALCOHOLIC	



COCKTAILS

Tinto de Verano	6.50
Tempranillo Sprite orange lemon	
Espresso Martini	10.50
Vodka coffee liqueur espresso	
Pornstar Martini	11.00
Vanilla Vodka passion fruit juice lime juice egg white	
Mojito	10.50
Bacardi Carta Blanca mint lime soda water cane sugar	
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	
Passion Fruit Ice Tea	6.50
Fuze ice tea passion fruit syrup mint lemon orange	
Gin Tonic	9.00
Lime Royal Bliss tonic	
Crodino Mocktail	8.00
Tonic orange	

MENU



LUNCH | 10.30 AM-4.00 PM

SPECIALS

Club Zuid	16.50
Focaccia bread chicken bacon cheese cocktail sauce salad	
Panino tosti Haml cheese ketchup salad	9.50
Panino tuna melt Red onion cocktail sauce salad	13.50
Panino goat cheese Red onion compote spinach salad	12.50
Chicken ragout Mushrooms salad	16.50
Veal croquettes by Holtkamp Brown bread mustard salad	14.50
Shrimps croquettes by Holtkamp	16.50
Brown bread lemon mayo salad	
Falafel with flaguette bread	13.50
Grilled vegetables tzatziki harissa mayo salad	
Quiche caprese Sundried tomatoes mayo salad	14.50

MILLER'S BREAD SANDWICHES

Grilled ham and cheese	11.50
Egg tomato chives mayo cucumber salad	
Black angus beef carpaccio	13.50
Parmesan cheese pine nuts truffle mayo olives salad	
Hot meatloaf	12.50
Melted cheese red onion honey mustard sauce salad	
Nicoise	12.50
Tuna salad egg red onion olives anchovy mayo salad	
Halloumi	12.50
Guacamole spread grilled zucchini chilli honey salad	

“For our convenience
we like to settle the bill per table.
Thank you for your understanding!”



DINER | 4.30 PM-10.00 PM

MAIN COURSES

Zuid platter Our chef's choice	price varies
Fish platter Our chef's choice	price varies
Thai chicken satay Cassava baked rice atjar	21.50
Asian ribs Fries coleslaw garlic saus salad	21.50
Beef tenderloin tournedos	34.50
Warm vegetables potato gratin pepper sauce	
Mediterranean fish pasta Fresh fish scampi	22.50
Vegetable lasagne Tomato pesto sauce salad bread	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 hummus	7.50
duo of dips	8.00
Bruschetta al pomodoro (4 pcs)	11.00
Pecorino basil pesto	
Calamares with aioli	10.50
Ebi fry shrimp (6 pcs)	10.50
with chilli sauce	
Albondigas (5 pcs) with flatbread	10.50
Chorizo croquettes (5 pcs)	10.00
with sun-dried tomatoes mayo	

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	
Sweet potato fries	12.00
Truffle mayo Parmesan cheese	
Tortilla chips*	12.00
Melted cheese paprika guacamole crème fraiche tomato salsa chilli sauce	
* supplement spicy minced meat	+ 4.00

SALADS

Chicken salad	19.50
Warm chicken fillet bacon garlic croutons olives Parmesan cheese cocktail dressing bread	
Fish salad	20.50
Smoked salmon ebi fry scampi Fresh (grilled) tuna lemon mayo egg bread	
Camambert salad	20.50
Raspberry dressing grapes pecannuts bread	
Falafel salad Grilled vegetables	19.50
sesamdressing tzatziki bread	

KIDS

Poffertjes	7.50
Frikandel or croquet	8.50
with fries	
Children's pasta	8.50
with meatballs in tomato sauce	

DESSERTS

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

SOUPS served with bread

Soup of the week	7.50
Vegetable chicken soup	7.50
Tomato soup	7.50
with meatballs and vegetables (vegetarian option available)	

ZUID PLATTERS

Cheese Wildblumenkäse, Shropshire Blue, Munster Marikel, petit Lathuy bioferme, truffle syrup, walnuts & bread 16.50	Appetizer Pepper sausage, Serrano ham, Manchego, old Rotterdammer cheese & cornichons 14.50	Tapas Serrano ham, Manchego, chorizo croquettes, albondigas, bruschetta al pomodoro, aioli, calamari, hummus, salad & bread 32.50	Veggi-Tapas Falafel, Wildblumenkäse, bruschetta al pomodoro, goat cheese croquettes, coconut curry bitterballen, halloumi, tzatziki, hummus, grilled vegetables, salad & bread 32.50
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WINE

WHITE WINE

Chiloé - Sauvignon Blanc (CL)

Tropical fruit | citrus | grapefruit

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

Famille Maurel - Chardonnay (FR)

White fruit | flavourful | creamy

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

Luna Verde - Verdejo (ES)

Tropical fruit | crisp dry | fresh acids

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)

Flint | minerality | tempting smoothness

Bottle **42.50**

Bidoli - Pinot Grigio (IT)

Tropical fruit | aniseed | peach

Bottle **37.50**

Domaine Roblin Sancerre -

Sauvignon Blanc (FR)

Crisp | minerality | 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 | fruity

Bottle **42.50**

RED WINE

Les Gravillons - Merlot (FR)

Ripe fruit tones | nice acidity | cherries

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

Santo Stefano - Primitivo (IT)

Herby | dried red fruit

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

Bodega Langa - Grenache (ES)

Oak | vanilla | dried fruits | dates

Bottle **32.50**

Custoza Bardolino - Corvina,

Molinara, Rondinella (IT)

Red fruits | summery | inviting

Bottle **32.50**

Saurus - Malbec (AR)

Cherries | juicy | elegant

Bottle **32.50**

Maison Chanzy Bourgogne -

Pinot Noir (FR)

Delicate Bourgogne | slender

and refined

Bottle **49.50**

BUBBLES

Prosecco Pronol - Spumante (IT)

Fresh and pure

Bottle 20 cl **9.50**

Lux Brut - Macabeo, Parellada,

Xarel-lo, Gewürtztraminer (ES)

Fine pearls | mild and fruity

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

Lux Rosa - Trepat, Monastrell (ES)

Fine pearls | fresh floral notes

Bottle **37.50**

Champagne - Moët & Chandon

Imperial Brut (FR)

Elegant bubbles | citrus | refreshing

Bottle **80.00**