

MENU



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	
* with oat milk	+ 0.30
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Tea (flavour of your choice)	3.00
Fresh mint tea	4.50
with honey	4.70
Fresh ginger tea with lemon	4.50
Fresh ginger and mint tea	5.00
Hot chocolate	3.50
with whipped cream	4.00

PASTRIES

Grenache	6.00
crème au beurre chocolate macaron	
Homemade cheesecake	6.00
Apple pie	6.00
with whipped cream	6.50
Limburg flan only available at weekends	6.00

SOFT DRINKS/WATER

Coca-Cola Coca-Cola Zero	3.50
Sprite	3.50
Fanta Orange Fanta Cassis	3.50
Fuze tea sparkling 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
Acqua Panna San Pellegrino 75 cl	9.00

JUICES

FRESH

Orange juice	5.50
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BOTTLE (ORGANIC)

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

BEER ON TAP

Brand beer 20 cl - 5%	3.30
Brand beer 25 cl - 5%	4.10
Brand beer 50 cl - 5%	8.00
Brand Weizen 30 cl - 5%	6.00
Brand Weizen 50 cl - 5%	9.75
Brand Dubbelbock 25 cl - 7.5%	6.00
Zuid Speciaal Blond 25 cl - 7.4%	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
Kasteel Rouge 25 cl - 8%	6.00

BOTTLED BEER

Karmeliet Tripel 8.4%	6.50
Westmalle Tripel 9.5%	6.50
LeFort Tripel 8.8%	6.50
LeFort Dark 10%	6.50
Val-Dieu Tripel 9%	6.50
Val-Dieu Dark 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
Paix Dieu 10%	7.50
Liefmans Fruitesse 3.8%	5.00
Apple Bandit Cider 4.5%	5.00
Desperados 5.9%	6.00

NON-ALCOHOLIC BEER

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

LIQUEURS

Amaretto Disaronno	6.00
Baileys	6.00
Cointreau	6.00
Drambuie	6.00
Grand Marnier	7.00
Licor 43	6.00
Limoncello Villa Massa	6.00
Molinari Sambucca	6.00
Salmari	4.00

COGNAC/CALVADOS

Calvados	7.50
Courvoisier	8.50
Hennessy	8.50

SPIRITS

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
Tequila	4.00
Young Jenever	4.00
Corn wine	4.00
Els	4.00
Jägermeister	4.00
Martini Bianco	6.00
Domecq Sherry Dry Medium	6.00
Dow's Port White Tawny Ruby	6.00

WHISKEYS

Chivas Regal 12 years Scotch premium	10.50
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

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	
Negroni	10.50
Bombay Gin Campari Martini orange zest	
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 berries	

MOCKTAILS

Virgin Mojito Sprite mint lime	7.50
Pornstar Martini	7.50
apple juice granulated sugar lime juice egg white	
Passion Fruit Ice Tea	7.50
Fuze tea passion fruit syrup mint lemon orange	
Gin and Tonic Royal Bliss Tonic lime	9.00
Crodino Mocktail Tonic orange	8.50

FRESH DRINKS



Aperol Spritz 9.00

Aperol | Prosecco | soda water | orange

Campari Spritz 9.00

Campari | Prosecco | soda water | orange

Villa Massa Limoncello Spritz 9.00

Limoncello | Prosecco | soda water | lemon

Hugo 9.00

Prosecco | elderflower syrup | mint | lime

Mimosa 7.50

Prosecco | orange juice | orange

Crodino 6.50

NON-ALCOHOLIC

FOOD

ALL DAY

10.30 AM-10.00 PM

TAPAS & APPETISERS

Italian flatbread	
with aioli	7.00
with olive and tomato tapenade	7.50
duo of dips	8.50
Bruschetta al pomodoro	11.00
Pecorino pesto	
Beef tenderloin skewers with aioli	12.50
Ebi fry scampi with chilli sauce (6 pcs)	10.50
Albondigas with flatbread (5 pcs)	10.50
Chorizo croquettes	10.00
with sun-dried tomato mayonnaise (5 pcs)	
Bitterballen (6 pcs)	7.50
Coconut curry bitterballen	9.50
vegetarian (6 pcs)	
Snacks	15.50
bitterballen vegetarian spring rolls mini frikandellen crispy chicken fillets (16 pcs)	
Sweet potato fries	12.00
truffle mayonnaise Parmesan cheese	
Tortilla chips*	12.00
melted cheese bell pepper guacamole crème fraîche tomato salsa chilli sauce	
* <i>supplement spicy minced meat</i>	+ 4.00

SOUPS served with bread

Soup of the week	7.50
Celeriac and truffle soup with bacon	7.50
Also available as a vegetarian option.	
Pumpkin and coconut soup vegan	7.50

SALADS

Chicken salad 19.50

hot chicken breast | bacon bits | garlic croutons | olives | Parmesan cheese | cocktail dressing | bread

Fish salad 23.50

smoked salmon | ebi fry scampi | fresh (grilled) tuna | lemon mayonnaise | egg | bread

Val-Dieu salad 21.50

Val-Dieu cheese | raspberry dressing | grapes | walnuts | bread

Falafel salad 19.50

grilled vegetables | sesame dressing | tzatziki | bread

KIDS

Poffertjes 7.50

Frikandel or croquette 8.50

with chips

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

Dame blanche 9.50

vanilla ice cream | chocolate sauce | whipped cream

Tiramisu 9.50

ZUID PLATTERS

Cheese platter 16.50

Wildblumenkäse, Shropshire Blue, Munster Marikel, Petit Lathuy Bioferme, truffle syrup, walnuts & bread

Snack platter 14.50

pepper sausage, Serrano ham, Manchego, aged Rotterdammer & cornichons

Tapas platter 32.50

Serrano ham, Manchego, chorizo croquettes, albondigas, bruschetta al pomodoro, ebi fry scampi, aioli, olive and tomato tapenade, salad & bread

Veggie tapas platter 32.50

falafel, Wildblumenkäse, bruschetta al pomodoro, goat cheese croquettes, coconut curry bitterballen, halloumi, tzatziki, olive and tomato tapenade, grilled vegetables, salad & bread

'We serve one bill per table.'

LUNCH

10.30 AM-4.00 PM

SPECIALS

Club Zuid **16.50**

focaccia bread | chicken | bacon | cheese |
cocktail sauce | salad

Panino tosti **9.50**

ham | cheese | ketchup | salad

Panino goat's cheese **12.50**

red onion compote | spinach | salad

Panino smoked bacon **12.50**

sauerkraut | Gruyère cheese | salad

Farmhouse omelette **14.50**

mushrooms | vegetables | bacon | bread

Chicken pie **16.50**

mushrooms | salad

Holtkamp veal croquettes **14.50**

bread | mustard | salad

Holtkamp shrimp croquettes **16.50**

bread | lemon mayonnaise | salad

Falafel with flaguette bread **14.50**

grilled vegetables | tzatziki |
sun-dried tomato mayonnaise

Caprese quiche **14.50**

sun-dried tomato mayonnaise | salad

MILLER'S BREAD SANDWICHES

Grilled ham and cheese **11.50**

egg | tomato | chive mayonnaise | cucumber | salad

Black Angus beef carpaccio **13.50**

Parmesan cheese | pine nuts | truffle mayonnaise | olives | salad

Hot minced meat **12.50**

melted cheese | red onion | honey mustard sauce | salad

Niçoise **12.50**

tuna salad | egg | olives | red onion | anchovy mayonnaise | salad

Halloumi **12.50**

guacamole spread | grilled courgette | chilli honey | salad



DINNER

4.00-10.00 PM*

*ALTERNATIVE CLOSING TIMES FOR CAFÉ ZUID KITCHEN

During the autumn and winter months, our kitchen closes at 9 pm on Sundays, Mondays and Tuesdays.

MAIN COURSES

Zuid platter our chef's choice **price varies**

Fish platter our chef's choice **price varies**

Thai chicken satay **21.50**

cassava | sajoer beans | sambal goreng telur | nasi | atjar

Sour meat **21.50**

chips | fresh salad

Beef tenderloin tournedos **34.50**

warm vegetables | potato gratin | pepper sauce

Truffle pasta with beef tenderloin tips **23.50**

mushrooms | spinach | sun-dried tomatoes | Pecorino

Beetroot stew **20.50**

red and yellow beetroot | chickpeas | egg | feta | parsley

Also available as a vegan option.

**Allergen information
available on request.**

WINES



WHITE WINE

Chiloé - Sauvignon Blanc (CL)

tropical fruit | citrus | grapefruit

per glass **6.00**

per bottle **30.00**

Famille Maurel - Chardonnay (FR)

white fruit | flavourful | creamy

per glass **6.50**

per bottle **32.50**

Luna Verde - Verdejo (ES)

tropical fruit | bone dry | fresh acidity

per glass **6.00**

per bottle **30.00**

Clos de l'Abbe Dubois - Viognier (FR)

fresh | peach | apricot

per bottle **35.00**

Garnier & Fils - Petit Chablis/Chardonnay (FR)

flint | minerality | seductive roundness

per bottle **42.50**

Bidoli - Pinot Grigio (IT)

tropical fruit | aniseed | peach

per bottle **37.50**

RED WINE

Les Gravillons - Merlot (FR)

ripe fruit notes | lovely acidity | cherries

per glass	5.50
per bottle	27.50

Santo Stefano - Primitivo (IT)

spicy | dried red fruit

per glass	7.00
per bottle	35.00

Bodega Langa - Grenache (ES)

oak | vanilla | dried fruit | dates

per glass	6.50
per bottle	32.50

Custoza Bardolino - Corvina, Molinara, Rondinella (IT)

red fruit | summery | inviting

per bottle	32.50
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Saurus - Malbec (AR)

cherry | juicy | elegant

per bottle	32.50
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Maison Chanzy Bourgogne - Pinot Noir (FR)

delicate Burgundy | slender and refined

per bottle	49.50
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ROSÉ

La Palombe - Cinsault (FR)

red fruit | dry | refreshing

per glass	6.00
per bottle	30.00

Extrême gris - Grenache Noir, Mourvèdre (FR)

invigorating | fruit aromas | inviting

per glass	6.50
per bottle	32.50

AIX - Cinsault, Grenache, Syrah (FR)

dry | fresh | fruity

per bottle	42.50
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BUBBLES

Prosecco Pronol - Spumante (IT)

fresh and pure

bottle 20 cl	9.50
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Lux Brut - Macabeo, Parellada, Xarel-lo, Gewürtztraminer (ES)

fine bubbles | mild and fruity

per bottle	35.00
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Champagne - Moët & Chandon Imperial Brut (FR)

elegant bubbles | citrus | refreshing

per bottle	80.00
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