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**WINES**

<b>White</b>	
<b>Weinviertel</b>	5, 50/ 26
<i>Grüner Veltliner, Austria</i>	
<b>Quartaut Languedoc</b>	6 / 28
<i>Chardonnay, France</i>	
<b>Rioja Muga 2017</b>	38
<i>Viura, Malvasia, White Garnacha, Spain</i>	
<b>Wairau River</b>	8 / 36
<i>Sauvignon Blanc, New Zealand</i>	
<b>Rueda Oro de Castilla</b>	32
<i>Vireo, Spain</i>	
<b>Bottega Vinai</b>	32
<i>Pinot Grigio, Italy</i>	
<b>Red</b>	
<b>Rosso Piceno "Viavore"</b>	5 / 24
<i>Montepulciano, Sangiovese, Italy</i>	
<b>Les Grès Languedoc 2018</b>	6 / 28
<i>Grenache, Syrah, France</i>	
<b>Ribera del Duero "La Planta" 2018</b>	7,50/ 34
<i>Tempranillo, Spain</i>	
<b>Fabre Montmayou "Reservado" 2017</b>	8 / 36
<i>Malbec, Argentina</i>	
<b>Diemersdal Estate</b>	40
<i>Pinotage, South-Africa</i>	
<b>Terra Barosa 2016</b>	36
<i>Shiraz, Australia</i>	
<b>Domaine de Peyrelogue, Bordeaux, Saint Emilion</b>	45
<i>Cabernet Franc, Merlot, France</i>	
<b>Rosé</b>	
<b>Blush "Principato"</b>	5 / 24
<i>Pinot Grigio, Italy</i>	

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**BUBBLES**

<b>Corte Calli Prosecco frizzante</b>	6 / 27
<b>Cava Brut – d'Arciac</b>	29
<b>Cava Gramona La cuvee gran reserve</b>	37
<b>Champagne Brut-Laurent Perrier</b>	65

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**APERITIF & DIGESTIVES**

<b>Aperol Spritz &amp; prosecco</b>	12, 50
<b>Port white</b>	4
<b>Port red</b>	4
<b>Ricard</b>	4
<b>Campari</b>	4
<b>Armagnac V.S.O.P.</b>	6
<b>Remy Martin X.O.</b>	22
<b>Remy Martin V.S.O.P.</b>	8
<b>Martell V.S.</b>	7
<b>Grappa</b>	6
<b>Hennessy</b>	9
<b>Baileys</b>	6
<b>Sambuca</b>	6
<b>Cointreau</b>	6
<b>Amaretto Disaronno</b>	6
<b>Grand Marnier</b>	6

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**GIN & TONIC**

<b>Bombay Sapphire Star</b>	14
Lime and licorice Fever-Tree Indian Tonic	
<b>Hermit Gin</b>	14
Grapefruit Fever-Tree Mediterranean Tonic	
<b>Hendrick's</b>	12
Cucumber Fever-Tree Elderflower Tonic	
<b>Bobby's</b>	12
Orange wedge and cloves Fever-Tree Clementine Tonic	
<b>V2C</b>	12
Ginger Fever-Tree Clementine Tonic	
<b>Copperhead Black Batch</b>	14
Juniper Fever-Tree aromatic Tonic	
<b>Gospel</b>	12
Bell pepper Fever-Tree Indian Tonic	
<b>Tanqueray</b>	10
Lime and rosemary Fever-Tree Clementine Tonic	

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**WHISKEYS**

<b>Lagavulin (16 years old)</b>	12
<b>Dalwhinnie (15 years old)</b>	9
<b>Oban (14 years old)</b>	9
<b>Taslisler (10 years old)</b>	9
<b>Bulleit Bourbon 70</b>	7
<b>Maker's Mark</b>	7
<b>Singleton</b>	8
<b>Jonnie Walker black label</b>	8
<b>Chivas Regal</b>	8
<b>Jameson Irish</b>	6
<b>J&amp;B</b>	6
<b>Jack Daniel's</b>	7
<i>35ml of alcohol per glass</i>	

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**SPIRITS**

<b>Grey Goose Vodka</b>	8
<b>42 below</b>	6
<b>Ketel One Vodka</b>	6
<b>Captain Morgan Spiced</b>	6
<b>Zacapa Rum</b>	9
<b>Havana Club Rum</b>	6
<b>Bacardi Reserva Rum</b>	6
<b>Bacardi Rum</b>	5
<b>Tequila Patron</b>	8
<b>Limoncello</b>	4, 50
<b>Jägermeister</b>	4, 50
<b>Ouder Jenever</b>	4, 50
<b>Jonge Jenever</b>	4

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**DRAUGHT BEER**

<b>Special draught 0, 25 / 0, 50</b>	5, 50 / 8, 50
<b>Affligem 0, 30</b>	5, 50
<b>Heineken Ice Cold 0, 50</b>	7
<b>Heineken Ice Cold 0, 25/0 , 35</b>	3, 75 / 5,25
<b>Heineken 0, 50</b>	7
<b>Heineken 0, 25/0, 35</b>	3, 75/5, 25

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**BOTTLED BEER**

<b>Heineken 0.0%</b>	4
<b>Heineken 0,33/ 0, 50</b>	5 / 7, 50
<b>Radler</b>	4, 50
<b>Apple Bandit</b>	4, 50
<b>Corona</b>	6
<b>Duvel</b>	6
<b>La Chouffe</b>	6
<b>Jopen Ongelovige Thomas</b>	6
<b>La Trappe Tripel</b>	6
<b>Zuidas seasonal beer</b>	6

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**COFFEE & TEA**

<b>Coffee</b>	3, 20
<b>Cappuccino</b>	3, 50
<b>Latte Macchiato</b>	3, 50
<b>Espresso</b>	3, 20
<b>Double espresso</b>	4, 20
<b>Special coffee</b>	8
<b>Hot chocolate</b>	3
<b>Tea</b>	3

*All our coffee is 100% Rainforest Alliance Certified*

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**SOFT DRINK**

<b>Pepsi, Pepsi Light, Pepsi Max</b>	3, 20
<b>Sisi orange</b>	3, 20
<b>7up</b>	3, 20
<b>Cassis</b>	3, 20
<b>Ice tea lemon, Ice tea green</b>	3, 20
<b>Ginger ale</b>	3, 20
<b>Bitter lemon</b>	3, 20
<b>Fever-Tree tonic</b>	4, 50
<b>Spa still, Spa sparkling 0,25</b>	2, 90
<b>Spa still, Spa sparkling 1 L</b>	6, 25

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**JUICES**

<b>Fresh orange juice</b>	4, 75
<b>Appelaere</b>	3, 40
<b>Perelaere</b>	3, 40
<b>Pineapple juice</b>	3, 40
<b>Tomato juice</b>	3, 40

All prices are in Euros and include VAT and service.

Please ask our staff if you suffer from an allergy or intolerance or would like more information on dish and allergens.



## SMALL PLATES & SALADS

- Raw marinated beef** 15  
Thin slices of marble beef marinated with ponzu vinaigrette just before serving.
- Honey salmon gravlax** 14  
Made with the honey of our own bees. It combines perfectly with a rocket vinaigrette and the peppery punch of the garden cress.
- Caesar salad** 13  
Crunchy little gem lettuce, Old Amsterdam cheese and Caesar dressing as you know it. We serve it with poached free-range egg.  
**Add grilled chicken +3**
- Mâche salad and fried onion crusted goat cheese (vegetarian)** 13  
Creamy goat cheese wrapped in crispy onion with the soft texture of the mâche salad, sooo good! We dress our salad with local "Zaanse" mustard.
- Dutch charcuterie board** 16  
Thin slices of lamb's ham, biological sausages of Brandt & Levi and goose rillettes served with sourdough bread and sweet & sour pickles.
- Rainbow carrot soup (vegetarian)** 9  
Rich creamy soup with a deep red colour. Some spaghetti made of celeriac root add even more texture to this dish.

## LUNCH SPECIALS

(Available 12:00 to 15:00)

- Dutch 'Uitsmijters'** 13  
Pan fried eggs on multigrain bread with cheese and a choice of butcher ham or roast beef.
- Omelet of free range eggs with ham, cheese and mushroom** 13
- Open sandwich with pulled chicken and ketchup** 13
- Smoked salmon and poached egg sandwich with rocket salad** 14
- Grilled cheese sandwich with Beemster cheese and butcher ham** 8

## PIZZA DONNA ITALIA

- Pizza Margarita** 16
- Pizza Peperone** 16
- Pizza Quattro Formaggi** 16

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## BIG PLATES

- Roasted free-range chicken with vaudovan cream** 23  
The pleasant spiciness and aromas of the vaudovan mix give a more unique and intense flavor to this roasted free-range chicken - absolutely delicious! We serve it together with jasmine rice and local green beans.
- Double Dutch burger in a brioche bun with artisan fries "uit Zuyd"** 19  
This tender, juicy, tasty meat is perfect for hamburgers. A light brioche bun matches perfectly with fresh tomato sauce to complete this burger. You're in for a real meat-cute!  
-Extra bacon (+€1)  
-Egg (+€1)  
-Matured Beemster cheese (+€1, 50)  
-Bastian blue cheese (+€1, 50)
- Entrecôte 250gr** 32  
A juicy premium cut from the ribs, served with a creamy sauce of oyster mushrooms and goat cheese and butter sautéed potatoes.
- Grilled salmon tournedos** 23  
The round shape ensures that the fish is juicy inside while crispy on the outside. We serve our tournedos with potato mousseline and herb Hollandaise sauce.
- Crispy fried perch fillet** 21  
The secret to preparing this tasty freshwater fish is to not overcook its delicious white, flaky fillets. Melted leeks are leeks cooked in butter over low heat and seasoned with a punch of nutmeg. We complete the dish with tartare sauce and artisan fries "uit Zuyd".
- Penne pasta with fennel, walnut and chard leaves in creamy oats sauce (vegan)** 16  
Pretty much everything you want in a spring pasta dish. The creamy oats sauce helps to blend the flavours and also gives a really fine texture to this healthy, energetic and colorful dish.

## SIDES

- Green salad with house dressing** 4
- Seasonal vegetables** 4
- Artisan fries "uit Zuyd"** 5
- Sautéed potatoes** 4



### We use certified Double Dutch beef

Double Dutch Beef scores high in terms of sustainability, with meat from cows that originally gave milk.

The meat is deliciously tender and juicy with a round, somewhat grassy and very accessible flavour. Without "food miles"!

## SWEETS

- Chocolate mousse with ruby chocolate sauce** 8  
This dessert is a great combination between the deep flavour of the dark chocolate and the slightly sweet and sour taste of the ruby. Sweet mood!
- Banana split cheesecake parfait** 8  
This dessert is creamy, crunchy, sweet and refreshing all at the same time!
- Strawberry millefeuille** 8  
We serve this dessert with creamy Romanoff sauce aromatized with vodka. This sauce combined with the strawberries in season is a true delicacy.
- Dutch cheese** 12  
Different throughout the season, but always carefully selected by our chef.
- Please ask our team for our daily fresh cakes

Turn your room into a private restaurant! Enjoy our room service.

Free delivery on orders over €10



[+31 20 431 36 43](tel:+31204313643)

## BAR BITES

- The Butcher shop** 9  
Finest local cured pork sausages (80 gr) served sliced with pickles and sourdough bread
- Bittergarnituur**  
Assortment of fried snacks based on meat, vegetarian or fish served with grain mustard and sweet chilli sauce
- Classical (8 pieces)** 8
- Asian (8 pieces)** 8
- Bitterbal (Bourgondiër)** 7  
Dutch "bitterballen" filled with pulled beef
- Dutch cheese** 9  
Old Amsterdam cheese with mustard and pickled onion from Amsterdam
- Olives** 5  
Marinated in a fragrant mix of herbs
- Vegetable chips** 5  
Crispy vegetarian chips served with a dip of Ras el Hanout

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