



WINES

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

BUBBLES

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

APERITIF & DIGESTIVES

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

GIN & TONIC

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

WHISKEYS

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

SPIRITS

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

DRAUGHT BEER

Zuidas IPA 0, 25 / 0, 50	5, 50 / 8, 50
Affligem 0, 30	5, 50
Heineken Ice Cold 0, 50	7
Heineken Ice Cold 0, 25/0, 35	3, 75 / 5,25
Heineken 0, 50	7
Heineken 0, 25/0, 35	3, 75/5, 25

BOTTELED BEER

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

COFFEE & TEA

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

All our coffee is 100% Rainforest Alliance Certified

SOFT DRINK

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

JUICES

Fresh orange juice	4, 75
Appelaere	3, 40
Perelaere	3, 40
Tomato juice	3, 40



SMALL PLATES & SALADS

- Beef carpaccio** 14
Thin slices of marinated Double Dutch beef with a salad of chanterelles and cream of porcini mushrooms.
- Cold smoked salmon** 14
It combines perfectly with an herb and honey flavored cream 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.
- Pumpkin and coconut soup** 9
Rich creamy soup served with spicy green lentils. Some croutons made with Dutch speculaas spices 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
- The Hotdog** 9
Beef sausage, brioche bread, sauerkraut salad and pickles.
- Smoked salmon sandwich** 14
Poached egg sandwich with rocket salad

PIZZA DONNA ITALIA

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

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Or call +31 20 431 36 43

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 potato mousseline and seasonal vegetables.
- 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)
- Entrecôte 250gr** 32
A juicy premium cut from the ribs, served with a creamy sauce of candied garlic, seasonal vegetables and artisan fries "van Zuyd"
- Salmon supreme** 23
Grilled skin side down to ensure that the fish is juicy inside while crispy on the outside. We serve our supreme with potato mousseline and herb Hollandaise sauce.
- Artisan linguine with pistou sauce and crunchy vegetables. (vegan)** 16
Creamy and fragrant pistou is a Provençal sauce made from cloves of garlic, fresh basil, olive oil. The crispy asparagus and green seasonal vegetables gives a really fine texture to this healthy and colorful dish.

SIDES

- Green salad with house dressing** 4
- Seasonal vegetables** 4
- Artisan fries "uit Zuyd"** 5
- Potato mousseline** 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!
- Gluhwein poached pears with chocolate sauce** 8
The spicy notes of mulled wine and chocolate sauce together with the sweet, tender, flesh of a poached pear and vanilla ice cream. Simple and delicious!
- Crème brûlée with mandarin and cardamom** 8
Zesty dessert with a rich deep flavor and its traditional rich custard base and crunchy caramelized sugar. Served with our home made honey & yogurt ice cream.
- Dutch cheese** 12
Different throughout the season, but always carefully selected by our chef.

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

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.