



WINES		
<b>White</b>		
<b>Weinviertel</b>	5, 50/ 26	
<i>Grüner Veltliner, Austria</i>		
<b>Quartaut Languedoc</b>	28	
<i>Chardonnay, France</i>		
<b>Rioja Muga 2017</b>	38	
<i>Viura, Malvasia, White Garnacha, Spain</i>		
<b>Wairau River</b>	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>	28	
<i>Grenache, Syrah, France</i>		
<b>Ribera del Duero “La Planta”2018</b>	34	
<i>Tempranillo, Spain</i>		
<b>Fabre Montmayou “Reservado” 2017</b>	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 Peyrelongue, Bordeaux, Saint Emilion</b>	45	
<i>Cabernet Franc, Merlot, France</i>		
<b>Rosé</b>		
<b>Blush “Principato”</b>	24	
<i>Pinot Grigio, Italy</i>		
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	

BUBBLES		
<b>Corte Calli Prosecco frizzante</b>	27	
<b>Cava Brut – d’Arciac</b>	29	
<b>Cava Gramona La cuvee gran reserve</b>	37	
<b>Champagne Brut-Laurent Perrier</b>	65	
GIN & TONIC		
<b>Bombay Sappire Star</b>	14	
<b>Hermit Gin</b>	14	
<b>Hendrick’s</b>	12	
<b>Bobby’s</b>	12	
<b>V2C</b>	12	
<b>Copperhead Black Batch</b>	14	
<b>Gospel</b>	12	
<b>Tanqueray</b>	10	
WHISKEYS		
<b>Lagavulin (16 years old)</b>	12	
<b>Dalwhinnie (15 years old)</b>	9	
<b>Oban (14 years old)</b>	9	
<b>Taslisker (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>		
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	

DRAUGHT BEER		
<b>Zuidas IPA 0, 25 / 0, 50</b>	5, 50 / 8, 50	
<b>Affligem 0, 30</b>	5, 50	
BOTTELED BEER		
<b>Heineken 0.0%</b>	4	
<b>Heineken 0,33</b>	5	
<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	
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	
<i>All our coffee is 100% Rainforest Alliance Certified</i>		
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>Indian tonic</b>	3, 20	
<b>Spa still, Spa sparkling 0, 25</b>	2, 90	
<b>Spa still, Spa sparkling 1 L</b>	6, 25	
JUICES		
<b>Fresh orange juice</b>	4, 75	
<b>Appelaere</b>	3, 40	
<b>Perelaere</b>	3, 40	
<b>Tomato juice</b>	3, 40	



## SMALL PLATES & SALADS

<b>Beef carpaccio</b>	14
Thin slices of marinated Double Dutch beef with a salad of chanterelles and cream of porcini mushrooms.	
<b>Cold smoked salmon</b>	14
It combines perfectly with an herb and honey flavored cream and the peppery punch of the garden cress.	
<b>Caesar salad</b>	13
Crunchy little gem lettuce, Old Amsterdam cheese and Caesar dressing as you know it. We serve it with poached free-range egg.	
<b>Add grilled chicken +3</b>	
<b>Mâche salad and fried onion crusted goat cheese (vegetarian)</b>	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.	
<b>Pumpkin and coconut soup</b>	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)

<b>Dutch ‘Uitsmijters’</b>	13
Pan fried eggs on multigrain bread with cheese and a choice of butcher ham or roast beef.	
<b>Omelet of free range eggs with ham, cheese and mushroom</b>	13
<b>The Hotdog</b>	9
Beef sausage, brioche bread, sauerkraut salad and pickles.	
<b>Smoked salmon sandwich</b>	14
Poached egg sandwich with rocket salad	

## PIZZA DONNA ITALIA

<b>Pizza Margarita</b>	16
<b>Pizza Peperone</b>	16
<b>Pizza Quattro Formaggi</b>	16

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## BIG PLATES

<b>Roasted free-range chicken with vaudovan cream</b>	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.	
<b>Double Dutch burger in a brioche bun with artisan fries “uit Zuyd”</b>	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)	
<b>Entrecôte 250gr</b>	32
A juicy premium cut from the ribs, served with a creamy sauce of candied garlic, seasonal vegetables and artisan fries “van Zuyd”	
<b>Salmon supreme</b>	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.	

<b>Artisan linguine with pistou sauce and crunchy vegetables. (vegan)</b>	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

<b>Green salad with house dressing</b>	4
<b>Seasonal vegetables</b>	4
<b>Artisan fries “uit Zuyd”</b>	5
<b>Potato mousseline</b>	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

<b>Chocolate mousse with ruby chocolate sauce</b>	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!	
<b>Gluhwein poached pears with chocolate sauce</b>	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!	
<b>Crème brûlée with mandarin and cardamom</b>	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.	
<b>Dutch cheese</b>	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



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## BAR BITES

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