

B R A S S E R I E A A N H E T W A T E R

ZUIDERZOET




FOOD | DRINKS | PARTIES | MEETINGS

BRASSERIE ZUIDERZOET

We are proud to welcome you to our Brasserie Zuiderzoet.

Our menu is very much focused on Dutch regional products, whereby we would like to introduce you to our Dutch gastronomy and pride, especially our regional fish dishes.

You will find these dishes on our menu with the following logo: 

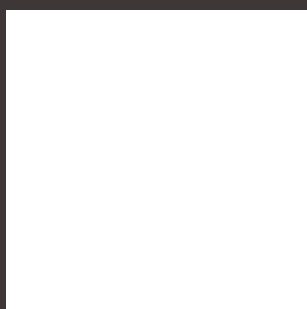
We also have an extensive “To Share” menu for drinks as well as an attractive suggestion menu.

The storytelling of the regional products is further described in our menu.

We wish you a pleasant time in our Brasserie Zuiderzoet and look forward to hearing about your experiences. Please do not hesitate to ask our staff for further explanation or advice. Enjoy !

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Scan QR-code for
the menu in ENG,
FRA or DEU



Dutch dishes



Local dishes



Vegetarian dishes

3-COURSE CHOICE MENU: €42

STARTER – MAIN COURSE – DESSERT

STARTERS

1. Smoked trout

apple, beans, curry, sour cream, pea

2. Beef carpaccio

parmesan cheese, rocket, pine nuts

3. Cheese croquette

lemon, fried parsley

MAIN COURSES

1. Veal ribeye

young carrot, cream of peas, shallot, gravy, puree

2. Sea bass

celeriac, dune mushroom, sucrine lettuce, soy beans, sweet potato

3. Portobello

ricotta cheese, tomato, rocket

DESSERTS

1. Dame blanche

2. Eton Mess with a twist

apple, cinnamon cream, meringue

3. Only Cannoli 2 pcs.

KIDS 2-COURSE CHOISE MENU: € 9

SOUP & MAIN COURSE / MAIN COURSE & DESSERT

SOUP

1. Tomato soup with meatballs

MAIN COURSE

1. Pasta

spaghetti tomato sauce

OR

2. Meat

frikandel or chicken nuggets or chicken fillet or kibbles

with potato preparation: chips or croquette or mashed potatoes

with vegetables : cucumber or tomato or carrot

DESSERT

1. Scoop of vanilla ice cream with decoration

TO SHARE & STARTERS

LUNCH – AFTERNOON – DINNER

TO SHARE

Oysters creuses 3/6/12pcs served on ice with lemon	€ 9,50 / 19 / 37
Crispy calamari with lemon and remoulade	€ 15,50
Portion of olives	€ 6,50
Nachos (+pulled pork)	€ 12,50 / 16,50
Smoked trout  onion, parsley, horseradish mayonnaise, sourdough bread	€ 11,50
Kibbeling  with remoulade and lemon	€ 13,00
Sauté vongole with cherry tomato, garlic and onion	€ 19,50
Plank zuiderzoet (from 2 pers.)  a platter with hot and cold dishes from the drinks & appetisers menu (chef's choice)	€ 16,00 pp
Chef's platter (from 2 pers.)  a platter with cold dishes from the drinks & starters menu (chef's choice)	€ 14,50 pp
Bruschetta 2 pcs. tomato	€ 6,00
Bruschetta 2 pcs. vitello tonato	€ 7,00
Bruschetta 2 pcs. hummus, sesame oil, pomegranate seeds	€ 7,00
Assorted bruschetta 6pcs.	€ 19,00
Burrata creamy mozzarella, cherry tomato, pesto, shallot, olive oil	€ 17,00

BITTERBALLS MENU

Bitterballs 12pcs.	€ 7,50
Burgundian 7pcs.	€ 17,00
Kwekkeboom 7pcs.	€ 15,00
Te Voert 9pcs.	€ 14,00
Prawn balls 8pcs.	€ 15,00
Cheese balls 8pcs.	€ 8,00

*More than 100 years ago, the first real bitterballs were sold.
This happened in cafés. Bitterballen originated because people
got a craving for something tasty while drinking a bitter. A
bitter is a glass of gin or wine in which herbs have been added.
This is what bitterballs were named after.*


STARTERS

Beef carpaccio  parmesan cheese, rocket salad, pine nuts	€ 15,50
Tuna tartare soy sauce, radish, sesame oil, cucumber, wasabi	€ 17,50
Cheese croquettes 2 pcs.  lemon, fried parsley	€ 13,00
Sushi appetiser 10 pcs. nigiri, sashimi, hosomaki	€ 16,00
Wild pâté  with its apricot marmalade, toast, walnuts, watercress	€ 14,50
Smoked eel  apple, beans, curry, sour cream, pea	€ 17,50

EXTRA LUNCH DISHES

LUNCH

LUXURY TOAST

Beef carpaccio  € 18,00
beef, parmesan, rocket, pine nuts, olive oil

Pulled pork € 15,50
pulled pork, lettuce, BBQ sauce, white cabbage, cheddar

Chicken  € 14,00
chicken breast "Hollandse Hoen", satay sauce, onion crispy, iceberg lettuce

Brie € 16,00
apple, brie, walnut, honey, iceberg

SOUP

Tomato soup with meatballs € 6,50

Tom kha kai soep € 11,00

Pea soup € 11,00

POKE BOWL

Salmon € 18,00
rice, soya sprouts, soya beans, avocado, cucumber, sesame seeds, radish, carrot, egg

Tuna € 22,00
rice, soybean sprouts, soybeans, avocado, cucumber, sesame seeds, radish, carrot, egg

Vegetarian € 14,00
rice, soybean sprouts, soybeans, avocado, cucumber, sesame seeds, radish, carrot, egg

DINNER & LUNCH DISHES

PASTA DISHES

Pappardelle seafood 	€ 23,00
squid, scampi, vongole, mussels	
Linguini vongole	€ 21,00
squid, scampi, vongole, mussels	
Spaghetti burrata	€ 18,50
spaghetti, tomato sauce, shallot, basil	
Penne chicken 	€ 20,50
chicken, pesto, cherry tomato, parmesan cheese, pine nuts	

SALADS

Caesar Salad 	€ 16,00
chicken breast "Hollandse Hoen", caesar dressing, egg, croutons, romaine lettuce	
Goat's cheese salad 	€ 18,50
apple, walnuts, couscous, goat cheese, beetroot	
Quinoa salad 	€ 18,50
quinoa, tomato, avocado, sucrine, radish, raspberry dressing	
Salad Scampi	€ 19,00
scampi, pear, cucumber, soy sprouts, romaine lettuce, yoghurt dressing	

GOURMET BURGER

Classic 	€ 15,50
beef burger "local", lettuce, tomato, red onion, gherkin, tomato ketchup	
Burger Zuiderzoet 	€ 19,00
beef burger "'local", cheddar, bacon, lettuce, caramelised onion, gherkin, BBQ sauce	
Chicken	€ 18,50
chicken burger, mango chutney, bacon, lettuce, coleslaw, peanut sauce	
Vegetarian	€ 20,50
vegetarian burger, grilled vegetables, tomato, red onion, pickle, avocado, lime-yoghurt dressing	
Fish burger	€ 16,50
kibble, tomato, lettuce, cucumber, avocado, remoulade	

ORIGINAL DISHES

Sushi 18 pcs.	€ 26,00
nigiri, sashimi, hosomaki	
Steak Tartare 	€ 14,50
capers, apple cress, shallot, worcester	
Bouillabaise	€ 28,50
rouille, scampi, sea bass, red gurnard, fennel, tomato	
Fried sole 2 pcs. 	€ 27,00
butter, lemon parsley	

SIDE DISHES

Croquettes	€ 3,50
Chips	€ 3,00
Mashed potatoes	€ 3,50
Rice	€ 2,50
Pasta aglio e olio	€ 2,50
Sweet potato	€ 2,50

GRILL DISHES

DINNER – LUNCH

MEAT

Holstein Steak (200g) 	€ 19,00
Holstein Entrecôte (240g) 	€ 25,50
Meierijsche Roem Rosé Kalfsribeye (200g) 	€ 23,00
Chicken breast “Hollandse Hoen”  (200 g)	€ 13,00

HOLSTEINS BEEF

Holstein cattle are native to Europe.

They are said to originate primarily from the northern parts of the Netherlands and Germany. The main historical development related to their origin is said to have taken place in North Holland and Friesland around 2,000 years ago. Originally, they were black animals and white animals of Batavians and Frisians, who settled in the Rhine Delta region as European migrants.

Initially, animals were bred and slaughtered to obtain purebred animals that could produce the most milk by eating grass. This was for good reason : the area had grass in abundance. Later, mixing of animals took place, resulting in highly efficient, high-yielding black-furred dairy cattle. The breed developed into large cattle with a black - white colour pattern.

Today, the cattle are recognised by their distinctive colour markings and excellent milk production.



MEIERIJSCH ROEM VEAL

The historical heart of the Brabant calf trade is the inspiration for the beautiful veal range? De Meierij is traditionally known for its calves, knowledge and feeling for calf trading. The Meierij is now being used for a veal range. Meierijsche Roem stands for high quality veal. The range is available in both white, and rose veal.

Within all links of the chain, unique systems have been developed to ensure the quality and food safety of Meierijsche Roem veal. Thanks to regulations drawn up by the producer and the independent Veal Calf Quality Guarantee Foundation, every piece of Meierijsche Roem veal is traceable from farm to table.

The Meierijsche Roem has a wide range. Butcher Kaldenberg, where this veal is processed, attaches great importance to the four-value of meat : the complete animal is used from head to tail. As a result, all parts of the calf, both portioned and whole technical part are available.




GRILL DISHES

DINNER – LUNCH

FISH

Prawn 5 pcs.	€ 23,00
Sea bass (220 g) 	€ 18,00
Redfish (220g)	€ 16,00
Trio of fish (per 2 persons)	€ 19,00

VEGETARIAN

Portobello  ricotta, tomato, rocket	€ 18,00
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SAUCES

Pepper sauce	€ 2,50
Mushrooms	€ 2,50
Provencal sauce	€ 2,50
Chimichurri	€ 3,50
Bearnaise (homemade)	€ 3,00

SIDE DISHES

Croquettes	€ 3,50
Chips	€ 3,00
Mashed potatoes	€ 3,50
Rice	€ 2,50
Pasta aglio e olio	€ 2,50
Sweet potato	€ 2,50

DESSERT

DESSERT

Crème brûlée	€ 7,50
Crème brûlée with chocolate	€ 8,00
Chocolate moelleux, raspberry sorbet, red fruit coulis 	€ 12,50
Rice pudding with brown sugar 	€ 5,00
Homemade apple pie  with artisanal ice cream	€ 8,00
Tom Pouce pie with fresh fruit 	€ 9,00
Chocolate mousse	€ 6,00
Only cannoli choice of flavours: limoncello, pistachio, chocolate or caramel sea salt	€ 3,50

ARTISANAL ICE CREAM

Dame blanche	€ 9,50
Café glacé	€ 9,50
Coupe rum sultanas, advocaat, pear, crunch speculoos	€ 10,00
Yoghurt, amarena cherry, pistachio, sponge cake raspberry	€ 11,50
Caramel beurre salé ice cream, mango coulis, praline	€ 11,50

Gebo Gelato is a family-run business based in Oud-Beijerland in South Holland. Started in 1950 by the Both brothers.

The passion for ice cream, recipes and craftsmanship have been passed on from generation to generation. You can taste that in Gebo Gelato's delicious scoop ice cream. This ice cream stands for unsurpassed quality and appearance.



WINE MAP

RED WINES

Shiraz Kings

 € 5,00  € 21,50

ZUIDERZOET HOUSE WINE

Smooth Shiraz from Australia with aromas of ripe, dark fruit, chocolate and vanilla. A perfect wine to accompany BBQ. Also delicious with aged cheese.

Cabernet Sauvignon

 € 6,00  € 22,50

Delicious cherries and cassis, berries, pleasant spicy notes of oak and vanilla, hints of leather and tobacco, firmness, fine acidity. Powerful, dry red wine. Ideal with entrecote from the grill, fine with lamb chops or aged cheese.

Chianti Barone Ricasoli

 € 6,00

Elegant flavour with ripe black fruit, pleasantly spicy.

Pinot Noir

 € 6,25  € 30,50

A balanced and elegant Pinot Noir with aromas of red fruit, floral notes and a hint of vanilla

WHITE WINES


Côtes de Gascogne Sauvignon

 € 5,00  € 21,50

ZUIDERZOET HUISWIJN

Freshly flavoured and made from the Armagnac grape and complemented by Sauvignon Blanc.

Pinot Grigio venezie

 € 27,50

Light and fruity with a nice structure

Pinot Grigio brut venezie

 € 6,00

Hints of fruit notes such as apple and pear, floral scents, jasmine

Chardonnay Reserva Premier 1850

 € 6,00  € 22,50

Chardonnay in Chilean style, so beautifully subtle and subdued aroma, a touch of that burgundy, rich character, nicely full-bodied and powerful, but never too heavy due to a telling freshness.

Chardonnay Kings of Prohibition Stella

 € 8,50  € 39,50

A tropical Chardonnay with a nod to last century's California Prohibition. Aromas of mango, pineapple.

WINE MAP

ROSE WINES

Clobenal Rosé Pays D'oc

 € 5,00

ZUIDERZOET HOUSE WINE

Mouth-filling and powerful rosé, juicy fruit, mild and definitely seductive, with a fresh acidity after.

**Mont Baudile Gris
Montalis**

 € 6,00  € 28,50

Delicate rosé from the south of France. Exotic fruit, red berries and an uplifting freshness.


Coteaux D'Aix en Provence Organic

 € 37,50

A lovely subtle and typified Provence rosé, with floral, strawberry, raspberry, pear and peach, pink grapefruit in the scent, beautifully soft on the palate, mild and juicy.

CAVA

Cava Brut Reserva

 € 32,50

Elegant Cava with a fresh delicate mousse. The 15-month maturation ensures body and full flavour with a long finish. EEn particularly aromatic nose of floral, citrus, white fruit, tropical fruits.


SPARKLING WINES

Prosecco Delizia

 € 6,00  € 27,50


Delicate, fruity aroma with a soft and fresh taste.

Champagne Brut Royale Reserve

 € 72,50

Broad and open on the nose, with a distinct Pinot-Noir character, slightly toasty, pleasantly smoky, with a hint of tobacco and some nuts, completed with a hint of citrus fruit.

**Champagne Brut De Saint
Marceaux**

 € 67,50

A true Brut Champagne, with a nice fresh and dry character. Broad and open, highlighting white fruit, citrus, pear, apple, brioche. Uplifting and elegant, good mousse, soft acidity.

COCKTAILS & MOCKTAILS

COCKTAILS

Sidney	€ 9,00
elderflower liqueur, mint, tarragon, champagne	
Moscow Mule	€ 9,50
vodka, lime, ginger ale	
Dark n Stormy	€ 9,50
dark rum, lime, angostura bitters, ginger beer	
Sailors Spice	€ 8,25
spiced rum, lime, hazelnut, chilli, five spice, toasted almond, ginger beer	
Guava Margarita	€ 8,50
tequila, guava, triple sec, lime	
Pornstar Martini	€ 8,25
vodka, passion fruit, vanilla, lime	
Mojito	€ 8,75
rum, lime, mint, sugar, sparkling water	
Monkey Business	€ 8,50
bourbon, kalamansi, mint, sugar	
Aperol Spritz	€ 9,50
aperol, cava, sparkling water	

MOCKTAILS

Lazy Red Cheeks 0,0%	€ 8,50
raspberry, violet, lime, cane sugar, sparkling water	
Ipanema	€ 9,00
passion fruit, lime, ginger beer	
Tannin	€ 9,00
white grape, yuzu, natural spice distillate, tannins, sparkling water	

COLD & HOT DRINKS

FRISDRANKEN

Coca Cola	€ 3,00
Coca Cola zero	€ 3,00
Sprite	€ 3,00
Fanta sinas	€ 3,00
Finley tonic	€ 3,00
Finley bitterlemon	€ 3,00
Ginger ale	€ 3,00
Rivella	€ 3,00
Ice tea sparkling	€ 3,00
Ice tea green	€ 3,00
Chocomel	€ 3,00
Fristi	€ 3,00
Red Bull	€ 4,75

MINERAL WATER

Chaudfontaine still (20cl)	€ 2,85
Chaudfontaine sparkling (20cl)	€ 2,85
Chaudfontaine still (1 ltr.)	€ 6,00
Chaudfontaine sparkling (1 ltr.)	€ 6,00

JUICES

Orange juice	€ 3,00
Apple juice	€ 3,00
Tomato juice	€ 3,00

HOT DRINKS

Coffee	€ 3,00
Tea	€ 3,00
Latte coffee	€ 3,25
Espresso	€ 3,00
Double espresso	€ 4,50
Cappuccino	€ 3,25
Latte macchiato	€ 3,75

An extra shot of syrup, your choices are: € 0,50
vanilla, hazelnut or amaretto

All coffee varieties are also available in decaffeinated coffee

Fresh mint tea	€ 3,65
Ginger tea	€ 3,65
Hot chocolate milk	€ 3,60
Whipped cream	€ 0,50

BEERS

DRAUGHT BEER

Heineken	€ 3,00
Birra Moretti	€ 3,30
Brand Double Bok	€ 5,20
Brand Weizen	€ 4,30

BEER BY BOTTLE

Affligem Blonde	€ 4,95
Affligem Double	€ 4,95
Affligem Triple	€ 4,95
Brand IPA	€ 5,00
La Chouffe	€ 5,60

0.0 BEER BY BOTTLE

Amstel Radler 0.0	€ 3,50
Heineken 0.0	€ 4,00
Affligem Blonde 0.0	€ 4,95

STRONG DRINKS

DOMESTIC SPIRITS

Young gin	€ 3,45
Vieux	€ 3,45
Beerenburg	€ 3,45

FOREIGN DISTILLED

Pernod	€ 3,45
Ricard	€ 3,45
Campari	€ 4,65
Smirnoff vodka	€ 4,65

GIN

Sapphire Bombay	€ 4,65
Hendricks	€ 5,65

RUM

Bacardi Carta Blanca	€ 4,65
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LIQUEURS

Limoncello	€ 3,65	Southern Comfort	€ 4,65
Baileys Irish	€ 4,65	Safari	€ 4,25
Licor 43	€ 5,25	Passoa	€ 4,25
Tia Maria	€ 4,65	Malibu	€ 5,25
Amaretto	€ 5,25		
Grand Marnier Rouge	€ 5,25		
Cointreau	€ 5,25		
Drambui	€ 5,25		

STRONG DRINKS

WHISKEY

Johnnie Walker Red Label 3cl	€ 5,25
Johnnie Walker Red Label 5cl	€ 7,65
Chivas Regal 3cl	€ 6,50
Chivas Regal 5cl	€ 8,80
Jack Daniels 3cl	€ 5,50
Jack Daniels 5cl	€ 7,80
Ballantines 3cl	€ 4,95
Ballantines 5cl	€ 7,25
Four Roses 3cl	€ 6,50
Four Roses 5cl	€ 8,80

COGNAC

Remy Martin VSOP	€ 9,00
Martell VS	€ 6,65
Calvados	€ 6,65
Courvoisier US	€ 7,00
Armagnac	€ 6,65

APERITIVE

Port White	€ 4,50
Port Red	€ 4,50
Sherry Medium	€ 4,50
Sherry Medium Dry	€ 4,50
Martini White	€ 4,50
Martini Red	€ 4,50