



# Lunch

12:00 - 16:00

## RUSTIC BREAD

CHOOSE FROM: WHITE | BROWN

**UITSMIJTER DELUXE** 13,5 ○  
three fried eggs bacon, cheese, red onion

*Fancy an upgrade? Add our house-smoked salmon (+€6.5) or ham (+€4.5)*

**PULLED CHICKEN** 15  
with the chef's secret marinade recipe

**CAPRESE** 15 ●  
with pesto, rocket & fresh garnish

**CARPACCIO** 15,5  
thinly sliced beef, Parmesan cheese, rocket, truffle mayo, pine nuts

**BEEF CROQUETTES** 13,5  
two croquettes served with mustard

**VEGETABLE CROQUETTES** 14 ●  
two croquettes served with mustard

**HOUSE-SMOKED SALMON** 16  
fresh from our smoker, with tzatziki, spinach & smoked broad beans

**RENDANG** 16  
slow-cooked beef prepared in traditional Indonesian style

**EIERSALADE** 13 ●  
homemade, with curry mayo

**STEAK AMERICAIN** 15,5  
for the true foodie – served the Belgian way

**SMASHED AVOCADO** 14 ● ○  
homemade, with sriracha mayo & sweet-sour garnish

*Tip: upgrade with house-smoked salmon (+€6.5) or pulled chicken (+€5.5)*

## SOUP WITH WHITE OR BROWN BREAD

**MUSTARD SOUP** 8,5 ●  
creamy Dutch classic

**CHEF'S SOUP** \*  
ask our team about today's creation by the chef

## SALADS

**CARPACCIO** 21  
main course salad with thinly sliced beef, Parmesan cheese, rocket, truffle mayo, and pine nuts

**HOUSE-SMOKED SALMON** 21  
main course salad with house-smoked salmon, marinated fennel, tzatziki, and broad beans

## SPECIALS

**ZIJLSTROOM BURGER** 21  
beef burger on brioche with onion aioli, crispy fried onion, bacon & cheddar

*Tip: upgrade with blue cheese (+5)*

**BRIOCHE** 14,5  
with fried ham, onion, mushrooms, fresh garnish & barbecue sauce

**VEGAN BURGER** 19,5 ●  
on vegan brioche, with falafel, tzatziki, spinach & sweet-sour garnish

## BORREL

**BREAD & DIPS** 8 ●  
sourdough bread with onion aioli & olive tapenade

**OLIVES & NUTS** 9,5 ●  
marinated olives & salted nut mix

**CHEESE CROQUETTES** 15 ●  
mini croquettes filled with cheese and rocket, served with sweet chili sauce (8 pcs)

**CHORIZO CROQUETTES** 15  
mini croquettes filled with chorizo, served with sweet chili sauce (8 pcs)

**CRISPY CHICKEN** 12,5  
Karaage-style chicken with sriracha mayo (8 pcs)

**CHICKEN GYOZA** 11,5  
met teriyakisaus (8 stuks)

**VEGETABLE GYOZA** 11 ●  
with teriyaki sauce (8 pcs)

**CHEESE STICKS** 11,5 ●  
with sweet chili sauce (8 pcs)

**BITTERBALLEN** 10,5  
Dutch beef croquettes with mustard (8 pcs)

**BITTERGARNITUUR** 12  
a selection of Dutch snacks: bitterballen, cheese sticks, crispy chicken & cheese-rocket croquettes (2 pcs each)

**NACHO'S** 13 ● ○  
with avocado smash, crème fraîche & sriracha mayo  
*Tip: upgrade with pulled chicken (+5,5)*

## All Day

12:00 - 21:00

## PLANKEN

**PLATTER ZIJLSTROOM** 22,5  
a mix of snacks – olives & nuts, cheese-rocket croquettes, chorizo croquettes, chicken gyoza, vegetarian gyoza, crispy chicken, cheese sticks & bitterballen (2 pcs each)

**PLATTER VEGETARIAN** 21,5 ●  
focaccia & dips, cheese-rocket croquettes, caprese, marinated olives & vegan gyoza (2 pcs each)

## SIDES

**FRIES** 5  
with mayonnaise

**LOADED FRIES** 8,5  
with Parmesan cheese, spring onion & truffle mayo

**SALAD** 6



- VEGETARIAN
- OPTIONAL VEGETARIAN
- VEGAN
- OPTIONAL VEGAN



# Diner

17:00 - 21:00

## STARTERS

**BREAD & DIPS** 8 ●  
sourdough bread with onion aioli & olive tapenade

**SEA BASS CEVICHE** 16  
a pure and original Peruvian fish dish

**CAPRESE** 15,5 ●  
with pesto, rocket & fresh garnish

**HOUSE-SMOKED SALMON** 16  
fresh from our smoker, with tzatziki, spinach & smoked broad beans

**MUSTARD SOUP** 8,5 ●  
creamy classic, with white or brown bread

**CARPACCIO** 15,5  
thinly sliced beef, Parmesan, rocket, truffle mayo & pine nuts  
*Hungry for more? Go Grande (+9,5)*

**RENDANG** 15,5  
slow-cooked beef, prepared in traditional Indonesian style

**ROULEAUX** 13,5 ●  
a plant-based twist on the French classic: zucchini rolls filled with avocado & pomegranate  
*Tip! Add grilled halloumi (+3,5)*

**STEAK AMÉRICAIN** 15,5  
for the true foodie – Belgian-style served raw beef

**CHEF'S SOUP** \*  
ask our staff for today's creation, served with white or brown bread

**TOMATO CARPACCIO** 13,5 ●  
three types of tomato, green herb oil & rocket

## MAINS

*Our main courses are served with fries by default. Other side dishes can be ordered separately. Upgrade to loaded fries for +€3.50.*

**PORTOBELLO** 21,5 ●  
stuffed with gyros spices, oyster mushroom, roasted bell pepper & creamy tzatziki

**CARPACCIO GRANDE** 25  
thinly sliced beef, Parmesan cheese, rocket, truffle mayo & pine nuts

**ZIJLSTROOM BURGER** 21  
beef burger on brioche with onion aioli, crispy fried onion, bacon & cheddar  
*Tip: upgrade with blue cheese (+5)*

**SEA BASS** 26  
crispy skin, ratatouille & antiboise sauce

**FLAT IRON STEAK** 25  
with ratatouille & roasted garlic jus

*For the best experience, we recommend to order this dish **medium-rare***

**CHEF'S SPECIAL** \*  
let us surprise you – ask our team about today's chef's dish

**STEAK AMÉRICAIN XL** 23,5  
for the true foodie – Belgian-style seasoned raw beef, with polenta fries

**YELLOW CURRY** 21,5 ●  
vegetable curry with flatbread, cashew nuts & a sweet-sour twist

**BUFFALO RIBEYE** 200 GR. | 26,5  
with ratatouille & red wine sauce

**VEGAN BURGER** 19,5 ●  
on vegan brioche with falafel, tzatziki, spinach & sweet-sour garnish

**TONIJN STEAK** 28,5  
prepared with an Asian twist – served with udon noodles & stir-fried vegetables

## SALADS

**CARPACCIO** 21  
main course salad with thinly sliced beef, Parmesan cheese, rocket, truffle mayo & pine nuts

**HOUSE-SMOKED SALMON** 21  
main course salad with house-smoked salmon, marinated fennel, tzatziki & broad beans

## DESSERT

Ready for something sweet? Our dessert menu is brought to your table after the main course – or feel free to ask our staff.