



Lunch

12:00 - 16:00

SOUP WITH WHITE OR BROWN BREAD

PUMPKIN SOUP 8 ●
roasted pumpkin with
root vegetables, lightly spicy

CHEF'S SOUP *DAY PRICE
ask our staff about
today's chef's creation.

OUR FAVOURITES

ZIJLSTROOM BURGER 21
beef burger, brioche, relish, pickle,
bacon, cheese & truffle mayo

FRENCH TOAST 11,5 ●
Frisian sugar bread French toast,
cinnamon, blackberries & honey butter

MEATLESS BURGER 21 ●
sweet potato burger, brioche, kimchi, crispy
chili oil & cottage cheese

DUCK RILETTES TOAST 14,5
brioche toast with confit duck rillettes,
orange gel & dried fruit compote

SANDWICHES

CHOOSE FROM: WHITE | BROWN | GLUTEN FREE +2

UITSMIJTER 13,5
three fried eggs with bacon,
cheese & red onion,
add: *house-smoked salmon* (+6,5)

SMOKED SALMON 16
from our own smoker, chicory & za'atar oil

CARPACCIO 15,75
thinly sliced beef, Parmesan cheese,
arugula, truffle mayo & pine nuts

MACKEREL 13,5
smoked mackerel salad with apple,
arugula & egg

BEEF TATAKI 15,5
seared beef, kimchi, teriyaki,
sesame & wakame

KIMCHI TOASTI 15 ●
mozzarella, cheddar, kimchi,
sriracha mayo

BEEF CROQUETTES 13,5
two Dutch beef croquettes with mustard

VEGETABLE CROQUETTES 14 ●
two vegetable croquettes with mustard

CRISPY CHILI PROTEIN 14,5 ●
cottage cheese, smashed avocado,
poached egg, pumpkin & crispy chili oil

AVOCADO SMASH 14 ●
avocado, sriracha mayo
& sweet-and-sour pickles
add: *house-smoked salmon* (+6,5)

BLUE VEGGIE ROAST 14 ●
roasted seasonal vegetables,
blue cheese & walnut

SALADES & BOWLS

SALMON SALAD 22
house-smoked salmon, chicory,
beetroot, orange & za'atar oil

BUDDHA BOWL 21 ●
pearl couscous, quince, blue cheese,
chicory, green beans & wakame

GADO GADO SALAD 21,5 ●
Indonesian-style salad with egg,
pak choi, bean sprouts, peanut sauce
& crispy shallots
add: *crispy chicken* +7,5

BITES

BREAD & DIPS 8 ●
sourdough bun with pesto & hummus

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

NACHOS 13 ●
avocado smash, crème fraîche & sriracha mayo

CHEESE-RUCOLA CROQUETTES 15 ●
croquettes filled with cheese & arugula,
served with sweet chili sauce (8 pcs)

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

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

GYOZA CHICKEN 11,5
with teriyaki sauce (8 pcs)

GYOZA VEGETABLE 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)

MIXED BITES PLATTER 12
bitterballen, cheese sticks, crispy chicken
& cheese–arugula croquettes (2 pcs of each)

Chef's MENU

A surprising 3-course menu
created by our chef.

- Shared starter – to enjoy together
- Chef's main course
- Chef's dessert

*45,- per person | to be ordered per 2p.

All Day

12:00 - 21:00

PLATTERS

ZIJLSTROOM PLATTER 24,5
focaccia & dips, smoked salmon, olives & nuts,
cheese–arugula croquettes, chorizo croquettes,
crispy chicken & vegetable gyoza

VEGETARIAN PLATTER 22,5 ●
focaccia & dips, caprese, olives & nuts,
cheese–arugula croquettes, vegetable gyoza
& cheese sticks

SIDES

FRIES 5
with mayo

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

SALAD 6



- VEGETARIAN
- VEGAN



Diner

17:00 - 21:00

STARTERS

SHARED STARTER 29,5
toast with duck rillettes, house-smoked salmon, beetroot tartare & beef tataki (per 2p.)

BREAD & DIPS 8 ●
sourdough bun with pesto & hummus

SMOKED SALMON 16
from our own smoker, chicory & za'atar oil

PUMPKIN SOUP 8 ●
roasted pumpkin with root vegetables,
lightly spicy, with white or brown bread

CARPACCIO 15,75
thinly sliced beef, Parmesan cheese,
arugula, truffle mayo & pine nuts

BEEF TATAKI 15,5
seared beef, kimchi, teriyaki,
sesame & wakame

SCALLOPS 18,5
avocado cream, samphire & serrano ham

DUCK RILETTES TOAST 15
brioche toast with confit duck rillettes, orange
gel, dried fruit compote & VSOP mist

CHEF'S SOUP *DAY PRICE
ask our staff about today's chef's creation,
served with white or brown bread

BEETROOT TARTARE 15 ●
beetroot tartare with quince compote,
arugula & blue cheese

TARTE TATIN 13,5 ●
puff pastry with red onion, thyme & cottage cheese

MAINS

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

PUMPKIN STEAK 19,5 ●
house-made, with cottage cheese,
seasonal vegetables & vegetarian gravy

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

COQ AU VIN 23,5
traditional French stew with chicken,
mushrooms, bacon, thyme & red wine

CHEF'S SPECIAL *DAY PRICE
let our chef surprise you – ask our staff
about today's special

GNOCCHI 22 ●
homemade, with eggplant, bell pepper,
zucchini, tomato sauce & provolone

DUCK LEG 27
confit duck leg, parsnip cream, syrup
glaze & seasonal vegetables

ZIJLSTROOM BURGER 21
beef burger, brioche, relish, pickle,
bacon, cheese & truffle mayo

MEATLESS BURGER 21 ●
sweet potato burger, brioche, kimchi,
crispy chili oil & cottage cheese

RED GURNARD 24
pan-seared red gurnard, celeriac cream,
pearl couscous & shellfish sauce

RISOTTO ST. JACQUES 24,5
saffraanrisotto, coquilles, zeekraal,
wakame

PORTOBELLO 21,5 ●
stuffed with oyster mushrooms, gyros
spices, root vegetables & za'atar oil

ENTRECÔTE 28,5
pea purée, seasonal vegetables &
pepper sauce

SALADES & BOWLS

SALMON SALAD 22
house-smoked salmon, chicory,
beetroot, orange & za'atar oil

BUDDHA BOWL 21 ●
pearl couscous, quince, blue cheese,
chicory, green beans & wakame

GADO GADO SALAD 21,5 ●
Indonesian-style salad with egg,
pak choi, bean sprouts, peanut sauce
& crispy shallots
add: *crispy chicken* +7,5

DESSERT

Craving something sweet? Discover our desserts on the after-dinner menu,
presented after your main course – or ask our staff for more information.