



Lunch

12:00 - 16:00

SOUP

ONION SOUP 9 ●
classic French, gratinéed cheese toast

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

SANDWICHES

CHOOSE FROM: **WHITE** | **BROWN** | GLUTENFREE +2

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

SMOKED SALMON 16,5
from our smoker, herb mayo, poached egg, smoked broad bean, sweet & sour

CARPACCIO 16
truffle mayo, Parmesan, pine nuts

SMOKED RIBEYE 15
from our smoker, soy mayo, sweet & sour cauliflower, celery, red chilli, crispy onion

TUNA MELT 14,5
tuna salad, cheddar, sriracha mayo, sweet & sour

TOSTI ITALIANO 15
focaccia, pesto, Serrano ham, mozzarella

AVO SMASH 14 ●
avocado, vegan sriracha mayo, sweet & sour, cherry tomato plus: *house-smoked salmon* (+6,5)

CUMIN CHEESE 14
cumin cheese, bacon, mushroom

VITELLO TONNATO 15,5
veal, tuna mayo, capers, sun-dried tomato

CRISPY CHICKEN 15
karaage chicken, lightly spicy harissa, sweet & sour

BEEF CROQUETTES 13,5
two pieces, mustard

VEGA CROQUETTES 14,5 ●
two pieces, mustard

BURGERS

ZIJLSTROOM BURGER 21,5
brioche, tomato relish, bacon, cheddar, smokey BBQ sauce, fries

MEATLESS BURGER 22,5 ●
vegan brioche, lentil burger, lightly spicy harissa, fries

SALADS

CARPACCIO 21,5
little gem, truffle mayo, Parmesan, pine nuts, cherry tomato

BURRATA 22,5 ●
little gem, pesto, basil, balsamic

SMOKED SALMON 22,5
from our smoker, little gem, herb mayo, cucumber, cherry tomato

BITES

BREAD & DIPS 8 ●
sourdough roll with pesto and hummus

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

NACHOS 13 ●
avocado smash, crème fraîche, sriracha mayo

CHEESE CROQUETTES 15 ●
croquettes filled with cheese and rocket, with sweet chilli sauce (8 pieces)

CHORIZO CROQUETTES 15
croquettes filled with chorizo, with sweet chilli sauce (8 pieces)

CRISPY CHICKEN 12,5
karaage chicken with sriracha mayo (8 pieces)

GYOZA CHICKEN 12
with teriyaki sauce (8 pieces)

GYOZA VEGETABLE 12 ●
with teriyaki sauce (8 pieces)

KAASTENGELS 11,5 ●
with sweet chilli sauce (8 pieces)

BITTERBALLEN 11
with mustard (8 pieces)

BITTERGARNITUUR 12,5
bitterballen, cheese sticks, crispy chicken, cheese & rocket croquettes (2p. per snack)

All Day

12:00 - 21:00

PLATTERS

PLATEAU ZIJLSTROOM 24,5
focaccia & dips, smoked salmon, olives & nuts, cheese & rocket croquettes, chorizo croquettes, crispy chicken, vegetable gyoza

PLATEAU VEGA 22,5 ●
focaccia & dips, caprese, olives & nuts, cheese & rocket croquettes, vegetable gyoza, cheese sticks

SIDES

FRIES 5
with mayo

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

GREEN SALAD 6
honey-mustard dressing

GREEN ASPARAGUS 6,5
roasted, herb oil



● VEGETARIAN
● VEGAN

Diner

17:00 - 21:00

STARTERS

SHARED STARTER 29,5
tuna tataki, house-smoked salmon, smoked ribeye, burrata (per 2p.)

BREAD & DIPS 8 ●
sourdough roll with pesto and hummus

SMOKED SALMON 16
from the smoker, herb mayo, smoked broad bean, sweet & sour

ONION SOUP 9 ●
classic French, gratinéed cheese toast

CARPACCIO 15,75
truffle mayo, Parmesan, pine nuts

SMOKED RIBEYE 15
from the smoker, soy mayo, crispy onion, sweet & sour cauliflower, celery, red chilli

VITELLO TONNATO 15
veal, tuna mayo, capers, sun-dried tomato

BURRATA 15,5 ●
pesto, balsamic, croutons, cherry tomato

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

CHAMPIGNON TOAST 14 ●
(chestnut) mushrooms, fresh herbs

TUNA TATAKI 16
teriyaki, sweet & sour, sesame, wakame

MAINS

Main dishes are served *with fries*. Sides are separate. *Loaded fries* instead of fries +€3,50.

VEGGIE CURRY 21,5 ●
yellow curry, cauliflower, courgette, red pepper, bimi, haricots verts, flatbread

CARPACCIO GRANDE 25
truffle mayo, Parmesan, pine nuts

RISOTTO MEDI 22 ●
tomato, burrata, green asparagus, black pepper, garlic

ZIJLSTROOM BURGER 21,5
brioche, tomato relish, bacon, cheddar, smokey BBQ sauce

TUNA STEAK 28
briefly grilled, udon noodles, Asian vegetables, teriyaki, sesame, red chilli

CHEF'S RAVIOLI *DAY PRICE
let yourself be surprised or ask our staff

SIRLOIN STEAK 25
red port jus, pan-fried mushrooms, sweet potato cream

MEATLESS BURGER 22,5 ●
vegan brioche, lentil burger, lightly spicy harissa

REDFISH FILLET 24,5
dill & caper sauce, bimi, sugar snaps, haricots verts

CHEF'S SPECIAL *DAY PRICE
let yourself be surprised – ask our staff for today's chef's special

BAVETTE 29
braised leek, green asparagus, chimichurri, sweet potato cream

CHATEAU BRIAND (per 2p.) 85
500g beef tenderloin, bimi, fennel, pan-fried mushrooms
choice of: pepper sauce or port jus

SALADS

CARPACCIO 21,5
little gem, truffle mayo, Parmesan, pine nuts, cherry tomato

BURRATA 22,5 ●
little gem, pesto, basil, balsamic

SMOKED SALMON 22,5
from our smoker, little gem, herb mayo, cucumber, cherry tomato