Lunch 12:00 - 16:00

SOUP

BELL PEPPER SOUP 9 ●
lightly spicy, plant-based cream

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

SANDWICHES

CHOOSE FROM: **WHITE** | **BROWN** | GLUTEN-FREE +2

UITSMIJTER 14
three eggs with bacon, cheese and red onion
plus: *house-smoked salmon (+6,5)*

SMOKED SALMON 16,5
from our smoker, wakame, soy mayo, sesame seeds

CARPACCIO 16
truffle mayo, Parmesan, pine nuts

BURRATA 15,5 ●
pesto, balsamic, cherry tomato

BEEF CROQUETTES 14
two pieces, mustard

VEGA CROQUETTES 14,5 ●
two pieces, mustard

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

SURINAMESE BARA 15,5
crispy pork belly, mango chutney, hoisin

TUNA MELT 15
tuna salad, cheddar, sriracha mayo, sweet & sour

BRIOCHE MORTADELLA 14
fried mortadella, provolone, harissa yoghurt cream

CRISPY CHICKEN 15,5
karaage chicken, tzatziki, pickled veggies

TOSTI ITALIANO 15
focaccia, pesto, Serrano ham, mozzarella

GOAT'S CHEESE 15 ●
smoked nuts, mustard-dill dressing, pickled veggies

BURGERS

ZIJLSTROOM BURGER 21,5
brioche, tomato relish, bacon, cheddar, truffle mayo, fries

MEATLESS BURGER 22,5 ●
beetroot & goat's cheese burger, tzatziki, fries

SALADS

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

SMOKED SALMON 22,5
from our smoker, little gem, wakame, soy mayo, sesame seeds, cherry tomato

GOAT'S CHEESE 21,5 ●
little gem, cherry tomato, cucumber, smoked nuts, pickled veggies, mustard-dill dressing

All Day 12:00 - 21:00

BITES

BREAD & DIPS 8 ●
selection of dips

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)

CHEESE STICKS 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)

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 5,5
with mayo

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

GREEN SALAD 6
honey-mustard dressing



● VEGETARIAN
● VEGAN



Diner 17:00 - 21:00

STARTERS

SHARED STARTER 32,5
smoked salmon, crispy pork belly, beef tataki, burrata (per 2p.)

BREAD & DIPS 8 ●
selection of dips

SMOKED SALMON 16
from our smoker, wakame, soy mayo, sesame seeds

GAMBA PIL PIL 15,5
herb oil, garlic, toast

CARPACCIO 16
truffle mayo, Parmesan, pine nuts

CRISPY PORK BELLY 15,5
pork belly, fresh vegetables, hoisin sauce

CHAMPIGNON TOAST 14 ●
(chestnut) mushrooms, fresh herbs

BEEF TATAKI 16
beef, wakame, soy sauce, black garlic mayo

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

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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 25,5
truffle mayo, Parmesan, pine nuts

PORK STEAK 29,5
honey-mustard sauce, parsnip cream, bunched carrots

RUMP STEAK 26
cauliflower cream, parsnip, black garlic jus

RISOTTO 21,5 ●
pumpkin risotto, sage, hazelnut, Parmesan

ZIJLSTROOM BURGER 21,5
brioche, tomato relish, bacon, cheddar, truffle mayo

MEATLESS BURGER 22,5 ●
beetroot & goat's cheese burger, tzatziki

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

FLAT IRON STEAK 28,5
pumpkin cream, mushrooms, red port jus

POULET À L'ESTRAGON 24,5
slow-cooked chicken breast, tarragon sauce, baby potatoes, vegetables

WHITING 27,5
North Sea fish, garden pea cream, citrus white wine sauce

SALMON FILLET 24,5
fresh herbs, saffron sauce, fennel, spinach

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

SALADS

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

SMOKED SALMON 22,5
from our smoker, little gem, wakame, soy mayo, sesame seeds, cherry tomato

GOAT'S CHEESE 21,5 ●
little gem, cherry tomato, cucumber, smoked nuts, pickled veggies, mustard-dill dressing

AFTER

Fancy something sweet? Discover our desserts on the after-dinner menu, served after your main course – or ask our staff.