


## BITES

**pata negra** | 80 grams | 14.50

**gyoza** | sesame | bonito | japanese mayonnaise | 11.50

**olives** | rellenos de anchoa | 3.50 

**country bread** | dips | 5.50 

**falafel** | hummus | tahini | flatbread | 8.50 

**tempura chicken bites** | kara age | sticky | spicy | korean | 9.50

**spicy prawns** | tempura | sriracha mayonnaise | daikon | 14.50

**deli shrimp croquettes** | 2 croquettes | brioche | lemon | 12.50

**arancini** | mozzarella | tomato | basil mayonnaise | 11.50 

 risotto croquette

## STARTERS

**tom kha kai** | thai coconut soup | wolffish | bean sprouts | prawn | 12.50  \*also available as vegan!

**steak tartare** | classic | quail egg | crispy ham | truffle | 14.50

**beef tataki** | tomato vinaigrette | pickled bush tomato | lovage mayonnaise | 14.50

**sea bass ceviche** | tiger milk | lime leaf oil | lime mayonnaise | celery chutney | cucumber | 15.50

**pizza with tuna** | fresh tuna | truffle ponzu | cold crispy bottom | sesame | wasabi tobiko | 18.50

**sashimi tasting** | tuna | scallop | salmon | 19.50

**zoetelief oysters** | 4 oysters | lime leaf oil | celery | cucumber | 16.50

**buffalo mozzarella** | salmorejo | green herbs | olives | 14.50 

## MAINS

**vegetable puff pastry** | celeriac-pumpkin au gratin | artichoke | tomato | courgette | 21.50 

**dover sole** | pan-fried in creamy butter | remoulade with crab | 33.50

**beef tenderloin** | red wine jus | green lasagna | tomato | 31.50

**zoetelief burger** | beef | brioche | mustard relish | bacon-jam | cheddar | 21.50


**rump steak** | bordelaise | polenta | tomato | popcorn | 24.50

**cod** | rendang | coconut | lime | coleslaw | 23.50

**sea bass** | bulgur | fennel salad | artichoke vinaigrette | 22.50

**aubergine** | hummus | pesto | roasted almonds | tahini | 17.50 

**bbq pointed cabbage** | truffle | beurre blanc | pangrattato | 19.50 

 Salmorejo is a creamy refreshing cold tomato soup from the Spanish region Andalusia. We serve it as a dressing that pairs wonderfully with our buffalo mozzarella.

## SALADS

**caesar** | parmesan | free-range chicken | egg | anchovies | bacon | 17.50

**lebanese salad** | little gem | bulgur | tahini | falafel | 17.50 

**zoetelief** | scallop | prawn | truffle | pata negra | 27.50

## SIDE ORDERS

**green salad** | little gem | mesclun | radish | quinoa | 4.50

**fries** | mayonnaise | chives | 4.50

**truffle-parmesan fries** | truffle mayonnaise | parmesan | chives | 5.50

**sweet potato fries** | jalapeño | spicy mayonnaise | parmesan | 5.50

## DESSERTS

**ice cream cone** | various daily fresh ice cream flavours made by ice cream specialist Dilven | 9.50

**meringue** | white chocolate | red fruit | italian meringue | 9.50

**we ♥ tropical** | mango | coconut | crèmeux | passion fruit | 10.50

**pastry** | seasonal selection

**espresso martini** | kahlúa | vodka | espresso | 8.50

**friandises** | various sweet delights | 9.50

**scroppino** | lemon | vodka | cava | 8.50

**pornstar scroppino** | passion fruit | mango | vodka | 9.50

**selection of cheeses** | fig compote | nut bread tuile | 13.50

 We have various dessert wines and port in our lineup.  
We recommend the Tawny 10 years.

