

BITES

yakiton | skewer 3 pieces | bonito | hoisin | 12.50
pekingduck | hoisin | paratha | spring onion | 13.50
gyoza vega | wasabi | kewpie | nori | 11.50
gyoza | pig | wasabi kewpie | nori | 11.50
asian plate deluxe | our famous plate | 28.50

steamed bun | porkbelly | spicy mayonnaise | little gem | 12.50
farmersbread | truffledip | butter | 5.50
olives | rellenos de anchoa | 3.00
zoetelief oysters | 4 pieces | classic | 17.50
pata negra | 80 grams | 14.50

SANDWICHES

steak tartare | pita | pata negra | truffle | poached egg | 18.50
crab | pita | crab salad | avocado | dutch shrimp | poached egg | 17.50
lebanese pizza | flatbread | gruyère | hummus | tahini | sumac | 12.50
avocado | hummus | sumac | feta | tomato | 12.50

CLUB SANDWICHES

free-range chicken | bacon | egg | cucumber | tomato | green herbalcreme | 15.50
zoetelief | truffle | pata negra | carpaccio | candied onion | 18.50

COLD LUNCH DISHES

eggplant | hummus | pesto | roasted almonds | tahini | 17.50
steak tartare | classic | crostini | fresh fries | 18.50
vitello tonnato | tunamayonnaise | black olive | 18.50
salmon | sushi rice | cucumber | radish | 19.50
buffalomozzarella | muhammara | crostini | pistachio | 17.50
mezze | per 2 persons | falafel | flatbread | lebanese dips | 19.00

WARM LUNCH DISHES

rump steak | eggplant | miso | almond | 23.50
beef croquettes | 2 pieces | mustardmayonnaise | sourdough bread | 14.50
shrimp croquettes | dutch shrimp | 2 pieces | remoulade | sourdough bread | 20.50
tom kha kai | thai coconut-limesoep | dutch shrimp | dimsum | 12.50
zoetelief sliders | beef | bacon jam | mustard relish | truffle fries | 20.50
lobster | truffle frites | side salad | remoulade | 36.50
sole | fried in butter | fresh fries | remoulade | 33.50

EGG DISHES

japanese omelette | okonomiyaki | prawn | bacon | tonkatsu | 18.50
rendang omelette | spring onion | curry mayonnaise | fried onion | 16.50

SALADS

caesar | parmesan | free-range chicken | poached egg | anchovies | bacon | 17.50
lebanese salad | little gem | bulger | tahini | falafel | 17.50
zoetelief | coquilles | prawns | pata negra | truffle | 27.50



scan the code for the English menu and allergen list

Scan de code voor de allergenenkaart en voor de Engelse vertaling.

Reservations can be made every Sunday from 11 a.m. to 1 p.m. The best start to your Sunday!

Sunday brunch

You will be welcomed with a fresh Mimosa. We then serve four savory dishes and two sweet ones. 24,50 per person, children 13,50

Reservations up to 12 hours in advance.

If you have any dietary requirements, we would like to ask you to inform us of these when making the reservation.

WHITE | COOL | ELEGANT

Blaashoek | Sauvignon Blanc | 30.00 **glass** | 6.00
Western Cape | South Africa
cool | floral | green

Honoro vera blanco | Verdejo | 36.50
Calatyud | Spain
cool | citrus | juicy

Domaine Treuillet 'Pouilly Fume' | Sauvignon Blanc | 48.50
Loire | France
cool | green | spices

Quintaluna | Verdejo | 49.50
Rueda | Spain
white fruit | aromatic | dry

Alian Pautré | Chardonnay | 55.50
Chablis | France
green | filmy | citrus

WHITE | FRUITY | AROMATIC

Prima Alta | Pinot Grigio | 32.50 **glass** | 6.50
Sicilië | Italy
crispy | white peach | citrus

Terra Burdigala | Sauvignon blanc | 37.50
Bordeaux | France
aromatic | cool | floral

Laibach The Ladybird | Chardonnay Blend | 42.50
Stellenbosch | South Africa
classic | tropical fruit | balanced

Julien Pilon 'Baby Condrieu' | Viognier | 49.50
Rhône | France
stonefruit | creamy | pure

Knoll 'Loibner' Federspiel | Grüner Veltliner | 56.50
Wachau | Austria
pear | honey | citrus

Did you know that we have cellar remains that are not on the menu? Ask our colleagues for appropriate advise.

WHITE | FULL | RIPE

Blaashoek | Chardonnay | 30.00 **glass** | 6.00
Western Cape | South Africa
floral | full | round

California Roots | Chardonnay | 39.50
Californië | USA
butter | peach | pure

Katarzyna Contemplations | Chardonnay | 42.50
Thracian Valley | Bulgaria
citrus | full | ripe

Laibach 'Sur lie' | Chenin Blanc | 46.50
Stellenbosch | South Africa
pear | minerally | wood-bearing

Frankland Estate | Chardonnay | 52.50
Frankland River | Australia
apple | citrus | butter

Côtes du Rhône Inopia | Grenache - Rousanne - Marsanne | 59.50
Rhône | France
honey | oak | smoky

Ossian Vinas Viejas de Segovia | Verdejo | 68.50
Rueda | Spain
stonefruit | vanilla | minerally

Hirtzberger 'Axpoint' Smaragd | Grüner Veltliner | 74.50
Wachau | Austria
ripe | minerals | complex

Philippe Bouzereau Meursault | Chardonnay | 77.50
Bourgogne | France
toast | citrus | minerally

Gérard Thomas | Saint Aubin | Chardonnay | 79.50
Bourgogne | France
white fruit | flint | oak

CHAMPAGNE

Ruinart blanc de blancs | 134.50
Veuve Clicquot brut | 82.50
Veuve Clicquot brut demi | 45.00 (0.35 ltr)

L'ESCARELLE ROSE

Glass | 7.50
Bottle | 37.50

ROSE AIX

Bottle | 42.50
Magnum | 89.50

RED | LIGHT | ELEGANT

La Scelta di Angelina | Nero D'Avola | 30.00 **glass** | 6.00
Sicilië | Italy
black fruit | supple | spices

Ripper | Pinot Noir | 32.50
Murray Darling | Australia
fruity | cool | red fruit

Ercavio | Tempranillo Joven | 34.50
Tierra de Castilla | Spain
round | soft | light

RED | FRUITY | AROMATIC

Costadoro Montepulciano D'Abruzzo | Montepulciano | 32.50 **glass** | 6.50
Abruzzo | Italy
black fruit | firm | concentrated

Honoro Vera | Garnacha | 36.50
Calatyud | Spain
intense | juicy | dark fruit

Poggiotondo Chianti | Sangiovese | 42.50
Toscane | Italy
spices | refined | blackberry

Agricola Cottini Valpolicella Superiore 'Baby Amarone' | Corvina | 48.50
Veneto | Italy
blackfruit | elegant | laurel

Moric | Blaufränkisch | 54.50
Burgenland | Austria
ripe | red fruit | leather

RED | VIGOROUS | RIPE

Cantina Sampietrana '68 Vignaioli' | Primitivo | 49.50
Puglia | Italy
vanilla | intense | soft

Dido 'La Universal' | Garnacha - Syrah - Carignan - Merlot - Cabernet | 54.50
Catalunya | Spain
minerals | vigorous | oak

Tenuta Sant'Antonio Amarone | Corvina - Rondinella - Molinara | 68.50
Veneto | Italy
sultry | licorice | ripe fruit

Aalto | Tinto Fino | 75.00
Ribera del Duero | Spain
full | wood-matured | red fruit

HOUSE WINES

Wit | La Flauta Bartolo | Macabeo - Viura | 5.50 | 27.50
Jumilla | Spain

Rosé | La Flauta Bartolo | Tempranillo | 5.50 | 27.50
Jumilla | Spain

Rood | La Flauta Bartolo | Monastrell | 5.50 | 27.50
Jumilla | Spain

Cava | 6.00 | 30.00