





BITES

- mezze** | per 2 people | falafel | flatbread | lebanese dips | 18.50 
- gyoza vega** | chili crunch oil | japanese mayonnaise | nori | 12.50 
- gyoza** | pork | chili crunch oil | japanese mayonnaise | nori | 12.50
- steamed buns** | short rib | kimchi | spicy mayonnaise | 16.50
- country bread** | truffle mayonnaise | hummus | 5.50 

- asian deluxe plate** | our famous platter | 32.50
- olives** | stuffed | anchovies | crostini | 6.50
- pata negra** | 80 grams | 15.50
- peking duck** | hoisin | flatbread | spring onion | 13.50
- zeeland flat oysters** | half dozen | 22.50

SANDWICHES

- steak tartare** | pita | pata negra | truffle | poached egg | 18.50
- crab** | pita | crab salad | avocado | poached egg | 16.50
- avocado** | hummus | sumac | feta | tomato | 13.50 



lebanese pizza | flatbread | gruyère | hummus | tahini | sumac | 'nduja | 16.50

CLUB SANDWICHES

- free range chicken** | bacon | egg | cucumber | tomato | green herb cream | 17.50
- zoetelief** | pata negra | carpaccio | truffle | confit onion | 18.50

'Nduja is a spicy sausage from the Italian region Calabria. The spiciness of this spreadable sausage comes from its sundried red peppers.



COLD LUNCH DISHES

- goat cheese** | roasted beets | goat cheese cream | pistachio | balsamic | blue cheese | 17.50 
- aubergine** | hummus | tahini | pesto | almond | 18.50 
- zeeland flat oysters** | half dozen | 22.50
- tuna pizza** | cold crispy bottom | fresh tuna | wasabi mayonnaise | soy gel | 18.50
- zoetelief carpaccio** | beef | steak tartare | pata negra | truffle cream | parmesan | 24.50
- sashimi salmon** | avocado cream | ponzu | preserved salmon caviar | 19.50
- steak tartare** | classic | salad | fresh fries | 21.50



SCAN THE QR-CODE for the allergen list.

WARM LUNCH DISHES

- zoetelief slider burgers** | beef | mustard | bacon jam | truffle-parmesan fries | 24.50
- tom kha kai** | thai coconut-lime soup | catch of the day | 16.50 -  vegan available
- dover sole** | pan-fried in butter | fresh fries | remoulade | salad | 34.50
- beef croquettes** | gourmet | mustard mayonnaise | sourdough bread | 16.50
- vol-au-vent** | ragout | hen | ground veal | fresh fries | salad | 22.50
- truffle risotto** | mushrooms | green asparagus | parmesan | 24.50 


pasta short rib | beef | tomato | mozzarella | gremolata | 23.50

EGG DISHES

- japanese omelet** | noodles | prawn | nori | spring onion | 17.50
- rendang omelet** | spring onion | curry mayonnaise | crispy onion | 15.50

Gremolata is a mixture of lemon zest, garlic and parsley, often used in Italian cuisine.

SALADS

- caesar** | free range chicken | bacon | egg | anchovies | parmesan | 18.50
- lebanese salad** | little gem | bulgur | tahini | falafel | 18.50 
- zoetelief** | scallop | prawn | pata negra | truffle | 29.50

DESSERTS

- tiramisu** | espresso | chocolate | mascarpone | lady fingers | 9.50
- salted caramel** | banana | white chocolate ganache | 8.50
- zoetelief soft serve** | soft ice cream | salted caramel | pecans | 8.50
- selection of cheeses** | fig compote | nut bread | 14.50
- pastry** | seasonal selection | 5.50
- macaron** | per piece | various flavours | 1.90



WHITE | REFRESHING | ELEGANT

Blaashoek | Sauvignon Blanc | 30.00 **glass** | 6.00

Western Cape | South Africa
refreshing | floral | green

Honoro Vera Blanco | Verdejo | 36.50

Calatayud | Spain
zesty | citrus | juicy

Domaine Treuillet 'Pouilly Fumé' | Sauvignon Blanc | 48.50

Loire | France
fresh | green | spice

Quintaluna | Verdejo | 49.50

Rueda | Spain
white fruit | fragrant | dry

Alain Pautré | Chardonnay | 55.50

Chablis | France
green | filming | citrus

WHITE | FRUITY | AROMATIC

Prima Alta | Pinot Grigio | 32.50 **glass** | 6.50

Sicily | Italy
crispy | white peach | citrus

Chateau le Payral | Sauvignon blanc | 37.50

Bordeaux | France
ripe fruit, tropical, aromatic

Laibach The Ladybird | Chardonnay Blend | 42.50

Stellenbosch | South Africa
classic | tropical fruit | balanced

Julien Pilon 'Baby Condrieu' | Viognier | 49.50

Rhône | France
stone fruit | creamy | pure

Knoll 'Loibner' Federspiel | Grüner Veltliner | 56.50

Wachau | Austria
pear | honey | citrus

Good to know: we have "cellar remains" that are not on the wine list.

Ask our staff for more information about these wines.

WHITE | FULL | RIPE

Blaashoek | Chardonnay | 30.00 **glass** | 6.00

Western Cape | South Africa
floral | full | round

California Roots | Chardonnay | 39.50

California | 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 | mineral | oak aged

Frankland Estate | Chardonnay | 52.50

Frankland River | Australia
apple | citrus | butter

Ossian Viñas Viejas de Segovia | Verdejo | 68.50

Rueda | Spain
stone fruit | vanilla | mineral

Hirtzberger 'Axpoint' Smaragd | Grüner Veltliner | 74.50

Wachau | Austria
ripe | mineral | complex

Domaine Germain Saint-Romain blanc | Chardonnay | 77.50

Burgundy | France
mineral | full | oak

Gérard Thomas | Saint-Aubin | Chardonnay | 79.50

Burgundy | 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)
Veuve Cliquot brut magnum	134.50

L'ESCARELLE ROSÉ | AIX ROSÉ

Glass	7.50	Bottle	42.50
Bottle	37.50	Magnum	89.50

RED | LIGHT | ELEGANT

La Scelta di Angelina | Sangiovese | 30.00 **glass** | 6.00

Sicily | Italy
Black fruit | smooth | spices

Ripper | Pinot Noir | 32.50

Murray Darling | Australia
Fruit forward | fresh | red fruit

Los Conejos Malditos | Tempranillo Joven | 34.50

Tierra de Castilla | Spain
round | smooth | light

RED | FRUITY | FRAGRANT

Costadoro Montepulciano D'Abruzzo | Montepulciano | 32.50 **glass** | 6.50

Abruzzo | Italy
black fruit | bold | dense

Honoro Vera | Garnacha | 36.50

Calatayud | Spain
intense | juicy | black fruit

Poggiotondo Chianti | Sangiovese | 42.50

Tuscany | Italy
spicy | refined | blackberry

Agricola Cottini Valpolicella Superiore 'Baby Amarone' | Corvina | 48.50

Veneto | Italy
black fruit | elegant | bay leaf

Moric | Blaufränkisch | 54.50

Burgenland | Austria
ripe | red fruit | leather

RED | BOLD | 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 | body | 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 | oak aged | red fruit

HOUSEWINE

White | La Flauta de Bartolo | Macabeo - Viura 5.50 | 27.50
Jumilla | Spain

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

Red | La Flauta de Bartolo | Monastrell 5.50 | 27.50
Jumilla | Spain

Cava 6.00 | 30.00