



ZOETELIEF

Lunch arrangements

3 course High wine 39.50 pp
Can be served from 2 people

Lunchplatter deluxe 26.50
Steak tartare | club Zoetelief |
tuna pizza | tom kha kai | mimosa |
1 coffee or tea | still or sparkling water

Lunchplatter 18.50
Half clubsandwich | tom kha kai |
Lebanese salad | coffee or tea (1 round)

*Optional croquette as a substitute for a
dish + €1.50*

Appetizers

ZOETELIEF BITE PLATTER 6.50

ASIAN PLATTER 9.50

MINI MEZZE 6.50

LOADED FRIES 8.50
with curry and rendang

TRUFFLE PARMESAN FRIES 6.50

MINI SLIDER 6.50

STEAMED BUN SHORT RIB 5.50

APPETIZER PLATTER 4.50
(Nuts, olives and 3 rounds of mini
croquettes)

MINI TUNA PIZZA 6.50

BRIOCHE SHRIMP CROQUETTE 4.50

1 hour basic drinks 19.50
deluxe + 4.00

2 hour basic drinks 25.50
deluxe + 5.00

3 hours basic drinks 31.50
deluxe + 6.00

4 hour basic drinks 37.50
deluxe + 7.00

5 hour basic drinks 43.50
deluxe + 8.00

Appetizers and beverages can be ordered for groups
starting from 15 people, and they will be the same
for everyone. Exceptions can be accommodated upon
request.

Menu of choice (up to 35 persons)

Welcome with bread & dips

STARTERS

Crab Martini | avocado | tomato |
potato

Steak tartare | fried quail egg | crostini

Eggplant | hummus | tahini | almond

MAIN COURSES

Seabass | whole prepared | thai herbs |
oriental beurre blanc

Grain-fed steak | red wine jus | savory
pumpkin waffle

Truffle risotto | mushrooms | green aspa-
ragus | parmesan

DESSERT

Tiramisu | espresso | chocolate |
mascarpone | ladyfingers

Served with fries and salad
€ 44.50 per person

Tasting menu

Welcome with bread & dips

Crab Martini | avocado | tomato |
potato

Steak tartare | classic | crostini

Arancini | grilled eggplant |
tomato compote | ricotta

Seabass | Tom Yum | pickled
cucumberr | coconut

Beef cheek | cauliflower cream | shallots
| truffle jus

Tiramisu | espresso | chocolate |
mascarpone | ladyfingers

Optional:
Loaded fries + 3.50 per serving

€ 46.50 per person

*Can be served both standing and seated, the
dishes are smaller portions.*

Chef's menu

Welcome with bread & dips

STARTER

Crab Martini | avocado | tomato |
potato

INTERMEDIATE COURSE

Truffle risotto | mushrooms | green
asparagus | parmesan

MAIN COURSE*

Grain-fed steak | red wine jus | savory
pumpkin waffle

DESSERT

Tiramisu | espresso | chocolate |
mascarpone | ladyfingers

*Served with fries and salad
€ 47.50 per person

4 courses, no choice for large groups

bosschelocals.nu | info@bosschelocals.nu
The mentioned prices are indicative, not binding.



BOSSCHE LOCALS

HOTSPOTS + FOOD + DRINKS