

## BITES

**mezze** | per 2 persons | falafel | flatbread | lebanese dips | 17.50

**pata negra** | pan con tomato | 80 grams | 18.50

**sourdough** | truffle mayonnaise | hummus | 6.50 

**asian platter deluxe** | 2 persons | 37.50

**zoetelief nuggets** | cornfed chicken | tempura | spicy mayonnaise | 11.50

**crispy squid** | remoulade | lemon | 10.50

**tempura shrimp** | 5 pcs | spicy tomato dip | 12.50

**gyoza vegetarian** | truffle | ponzu | sesame | 12.50 

**gyoza** | pork | truffle | ponzu | sesame | 12.50

## SANDWICHES

**goat cheese** | charred grape | belgian endive | onion compote | 14.50 

**mackerel rillettes** | crème fraîche | granny smith | lime | mustard seed | 15.50

**steak tartare** | seasoned beef tartare | sourdough | amsterdam onion | 17.50

**lebanese pizza** | flatbread | gruyère | hummus | tahini | sumac | 'nduja | 17.50

## CLUB SANDWICHES

**free-range chicken** | bacon | egg | cucumber | tomato | green herb cream | 18.50

**zoetelief** | carpaccio | pata negra | truffle | confit onion | 19.50

'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

**zoetelief oysters** | half dozen | irish oyster | bloody mary | shallot & chili pepper vinegar | 22.50

**pizza with tuna** | fresh tuna | ricotta | wasabi mayonnaise | soy glaze | 19.50

**zoetelief carpaccio** | steak tartare | pata negra | truffle cream | parmesan | 24.50

**steak tartare** | seasoned beef tartare | salad | fresh fries | 22.50

## WARM LUNCH DISHES

**zoetelief slider burgers** | beef | mustard | cheddar | truffle-parmesan fries | 24.50

**tom kha kai** | thai coconut-lime soup | cornfed chicken | 16.50 -  vegan available

**beef croquettes** | gourmet | mustard mayonnaise | sourdough bread | 16.50

**pizzette** | ricotta | aged cheese | truffle | arugula | 18.50 

**melanzane parmigiana** | aubergine | tomato sauce | mozzarella | parmesan | 19.50 

**sea bass tom yam** | coconut-curry sauce | bok choy | saffron | jasmine rice | 26.50

**ribeye** | 250 grams | double dutch | pepper sauce | salsa verde | 34.50

**beef sirloin** | 250 grams | double dutch | pepper sauce | salsa verde | 33.50



SCAN THE  
QR-CODE  
for the allergen list.

## SALADS

**caesar** | cornfed chicken | bacon | anchovies | egg | parmesan | 18.50

**lebanese salad** | falafel | bulgur | feta | pomegranate | tahini | 17.50 

**zoetelief** | scallop | prawn | pata negra | truffle | 29.50

Double Dutch beef comes from a so-called Dutch "multi purpose" cow. First these cows had a good life as dairy cows. After, they are fed a rich diet of grasses and grains for 120 days. The result is delicious marbled meat with an authentic taste.

## EGG DISHES

**japanese omelette** | noodles | prawn | nori | spring onion | 17.50

**rendang omelette** | spring onion | curry mayonnaise | fried onions | 15.50

## DESSERTS

**dame blanche** | soft serve | chocolate sauce | almond | 9.50

**pornstar martini trifle** | passion fruit | vodka | mango | vanilla | 12.50

**we love chocolate** | 10.50

**selection of macarons** | 7.50

**pastries** | pastries of the season | 7.50

**espresso martini** | kahlúa | vodka | espresso | 9.50

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

**sampling of cheeses** | fig compote | nut bread | 14.50



## WHITE | REFRESHING | ELEGANT

**Blaashoek | Sauvignon Blanc** | 32.50 **glass** | 6.50

Western Cape | South Africa  
refreshing | floral | green

**Honoro Vera Blanco | Verdejo** | 36.50

Calatyud | Spain  
zesty | citrus | juicy

**Domaine Treuillet 'Pouilly Fumé' | Sauvignon Blanc** | 49.50

Loire | France  
fresh | green | spice

**Quintaluna | Verdejo** | 52.50

Rueda | Spain  
white fruit | fragrant | dry

**Alain Pautré | Chardonnay** | 57.50

Chablis | France  
green | filming | citrus

## WHITE | FRUITY | AROMATIC

**Prima Alta | Pinot Grigio** | 35.00 **glass** | 7.00

Sicily | Italy  
crispy | white peach | citrus

**Laibach The Ladybird | Chardonnay Blend** | 44.50

Stellenbosch | South Africa  
classic | tropical fruit | balanced

**Julien Pilon 'Baby Condrieu' | Viognier** | 49.50

Rhône | France  
stone fruit | creamy | pure

**Bernardus | Sauvignon blanc** | 52.50

California | USA  
gooseberry | citrus | bold

**Knoll 'Loibner' Federspiel | Grüner Veltliner** | 59.50

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** | 32.50 **glass** | 6.50

Western Cape | South Africa  
floral | full | round

**California Roots | Chardonnay** | 41.50

California | USA  
butter | peach | pure

**Katarzyna Contemplations | Chardonnay** | 44.50

Thracian Valley | Bulgaria  
citrus | full | ripe

**Laibach 'Sur lie' | Chenin Blanc** | 52.50

Stellenbosch | South Africa  
pear | mineral | oak aged

**Frankland Estate | Chardonnay** | 58.50

Frankland River | Australia  
apple | citrus | butter

**Bernardus | Chardonnay** | 58.50

California | USA  
butter | tropical fruit | vanilla

**Domaine Germain Saint-Romain blanc | Chardonnay** | 69.50

Burgundy | France  
mineral | full | oak

**Ossian Viñas Viejas de Segovia | Verdejo** | 72.50

Rueda | Spain  
stone fruit | vanilla | mineral

**Hirtzberger 'Axpoint' Smaragd | Grüner Veltliner** | 76.50

Wachau | Austria  
ripe | mineral | complex

**Gérard Thomas | Saint-Aubin | Chardonnay** | 79.50

Burgundy | France  
white fruit | flint | oak

## CHAMPAGNE

<b>Ruinart blanc de blancs</b>	134.50
<b>Veuve Clicquot brut</b>	82.50
<b>Veuve Clicquot brut demi</b>	45.00 (0.35 ltr)
<b>Veuve Cliquot brut magnum</b>	164.50

## ROSE

**Bernardus Rosé** | 42.50 **glass** | 9.50

Grenache | Syrah | Cabernet Sauvignon | Cinsault  
red fruit | peach | spices

## RED | LIGHT | ELEGANT

**La Scelta di Angelina | Sangiovese** | 32.50 **glass** | 6.50

Sicily | Italy  
black fruit | smooth | spices

**Ripper | Pinot Noir** | 36.50

Murray Darling | Australia  
fruit forward | fresh | red fruit

**Los Conejos Malditos | Tempranillo Joven** | 38.50

Tierra de Castilla | Spain  
round | smooth | light

## RED | FRUITY | FRAGRANT

**Costadoro Montepulciano D'Abruzzo | Montepulciano** | 35.00 **glass** | 7.00

Abruzzo | Italy  
black fruit | bold | dense

**Honoro Vera | Garnacha** | 38.50

Calatyud | Spain  
intense | juicy | black fruit

**Poggiotondo Chianti | Sangiovese** | 46.50

uscany | Italy  
spicy | refined | blackberry

**Agricola Cottini Valpolicella Superiore 'Baby Amarone' | Corvina** | 49.50

Veneto | Italy  
black fruit | elegant | bay leaf

**Moric | Blaufränkisch** | 56.50

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

**Bernardus | Pinot Noir** | 67.50

California | USA  
spicy | black fruit | vanilla

**Tenuta Sant'Antonio Amarone | Corvina - Rondinella - Molinara** | 68.50

Veneto | Italy  
sultry | licorice | ripe fruit

**Aalto | Tinto Fino** | 79.50

Ribera del Duero | Spain  
full | oak aged | red fruit

**Bernardus 'Marinus' | Bordeaux blend** | 99.50

California | USA  
rich | tobacco | black fruit

## HOUSE WINES

**Wit | La Flauta de Bartolo | Macabeo - Viura** 6.00 | 30.00  
Jumilla | Spain

**Rosé | La Flauta de Bartolo | Tempranillo** 6.00 | 30.00  
Jumilla | Spain

**Rood | La Flauta de Bartolo | Monastrell** 6.00 | 30.00  
Jumilla | Spain

**Cava** 6.80 | 34.00