

ZOETELIEF



Lunch arrangements

Lunch platter 18.50
Lebanese salad | tom kha kai |
half club chicken | still or sparkling water

Luxury lunch platter 24.50
tom kha kai | half club Zoetelief |
steak tartare | small tuna pizza |
still or sparkling water

Warm lunch 2 courses 36.50
tom kha kai | steak | sweet potato waffle
| own gravy
(from 20 persons)

Brunch 29.50
avocado toast | bagel cream cheese &
smoked salmon | chorizo frittata with
feta
granola parfait | carrot cake waffle |
French toast with banana | madeleines
Extra sausage roll + 3,50
croquette + 1,50

Bite dishes

(from 15 persons, same for everyone)

Fries	6.50
truffle en parmesan	
Loaded fries	6.50
curry en rendang	
Mini tuna pizza	7.50
Slider	7.50
Snack	4.50
Reception platter	4.50
Zoetelief Asian platter	9.50

Drink arrangements

(form 15 persons, same for everyone)

1 hour basic drinks	19.50
luxury	+4.00
2 hour basic drinks	25.50
luxury	+5.00
3 hour basic drinks	31.50
luxury	+6.00
4 hour basic drinks	37.50
luxury	+7.00
5 hour basic drinks	43.50
luxury	+8.00

**We can accommodate allergies and/or
exceptions, please inform us in advance.*

**The mentioned prices are indicative, not binding.*

Choice menu (up to 35 pers.)

42.50 per person

Reception with bread & dips,
main course served with fries and
salad.

Starters

Goat cheese | tartlet | charred grape |
chicory | onion compote

Tuna pizza | fresh tuna | ricotta |
wasabi mayonnaise | soy glazed

Steak tartare | prepared American
style | mildly spicy | toast | mustard
seed | Amsterdam onion

Main course

Truffle Risotto | truffle | mushrooms |
green asparagus | parmesan

Cod | beurre blanc smoked | eel |
potato

Rump steak | sweet potato waffle |
own gravy

Dessert

Pornstar martini trifle | passion fruit |
vodka | mango | vanilla

Tasting menu

46,50 per person

Reception with bread and dips.

Course 1

Goat cheese | tartlet | charred grape |
chicory | onion compote

Course 2

Tuna pizza | fresh tuna | ricotta |
wasabi mayonnaise | soy glazed

Course 3

Steak tartare | prepared American
style | mildly spicy | toast | mustard
seed | Amsterdam onion

Course 4

Sea bass | coconut curry sauce |
bok choy | saffron | jasmine rice

Course 5

Rump steak | sweet potato waffle |
own gravy

Course 6

Pornstar martini trifle | passion fruit |
vodka | mango | vanilla

Optional: Loaded fries + 4.50
Served standing or seated

High wine

49.50 per person

Course 1

Lebanese pizza | steak tartare | sashimi
salmon | oysters

Course 2

Tom yam sea bass

Course 3

Rump steak | sweet potato waffle |
truffle fries

Standing menu

39,50 per person

Course 1

Goat cheese | tartlet | charred grape |
chicory | onion compote

Course 2

Tom kha kai | Thai coconut-lime soup |
corn chicken

Course 3

Zoetelief mini burger | beef | mustard |
cheddar | truffle parmesan fries

Course 4

Pornstar martini trifle | passion fruit |
vodka | mango | vanilla

Chef's menu

40,50 per person

Reception with bread & dips,
main course served with fries and salad.

Starters

Goat cheese | tartlet | charred grape |
chicory | onion compote

Main courses

Rump steak | sweet potato waffle | own
gravy

Dessert

Pornstar martini trifle | passion fruit |
vodka | mango | vanilla

**Optional intermediate course +7.00*
Cod beurre blanc smoked | eel | potato

Basic menu

32,50 per person

Tom kha kai

Thai coconut-lime soup | corn chicken

Rump steak

Sweet potato waffle | own gravy

Pornstar martini trifle

Passion fruit | vodka | mango | vanilla
Optional: Loaded fries + 4,50

**BOSSCHE
LOCALS**



HOTSPOTS + FOOD + DRINKS

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