

# DINNER

The kitchen of the Veranda is artisanal and the dishes are pure. Next to classic dishes, sometimes with a twist, we are inspired by the world kitchen. We prepare the products on this menu with awareness of the welfare of humans and animals.

## MIX DRINKS

Our suggestions for the nicest spirits, beautiful Tonic's and Ginger beers

### GIN & TONIC

Tolmann's Gin & Fever Tree Indian Tonic	11,00
Hendricks Gin & Fever Tree Indian Tonic	11,50
London N° 1 Gin & Sanpellegrino Acqua Tonica	11,00

### DARK & STORMY

Havana Club Especial Rum Fever Tree light Ginger beer/ale	9,25
Havana Club 7 Anos Rum Fever Tree Ginger beer/ale	10,00

### MOSCOW MULE

Grey Goose Vodka & Fever Tree light Ginger beer/ale	10,00
Beluga Silver Vodka & Fever Tree Ginger beer/ale	11,00



# STARTERS

Ramen noodles, pork neck, free-range egg, spring onion, dashi	9,75
Crispy goat's cheese salad, fig, radicchio, pear, orange	12,75
Smoked deer ham, ras el hanout, pickled vegetables	14,00
'Poké bowl', tuna, soy, sesame, noodles, wakame	16,00
Jamón Iberico, truffle mayonnaise, grissini	21,50
Eggs royal, smoked salmon, Hollandaise, English muffin	14,00
Avocado, eggplant, pomegranate, couscous, almonds	14,00
Bao bun, sweet BBQ porc ribs, Kimchi, Sriracha	13,50
Thai salad, gamba, mango, noodles, curry mayonnaise	14,00
Steak tartare, 'N-H-Z' beef, mustard mayonnaise	15,50
Zeeland Oysters nr.3, per 3 pieces	9,50

## Our bread

At bakery BBROOD they make their own dough. This they leave a minimum of 20 hours (ferment). During this fermentation process natural aromas and flavours are released. Then they form the dough by hand and it is baked in an oven with ceramic floor. This will give the dough a delicious crispy crust, a beautiful structure and a full flavour.

Sourdough multi grain, olive tapenade and butter	5,75
Daily fresh sliced fries from Friethoes	4,75

Dishes marked with can also be ordered vegetarian.

# BRASSERIE MENU

The Brasserie menu will be explained to you by your waiter

2 courses, starter and main course	26,50
3 courses, starter, main course and dessert	33,00

# MAIN COURSES

BBQ cabbage, Coulommiers cheese, hazelnut, mousseline	18,50
Pasta with Zeeland mussels, garlic, herbs, fennel	19,75
Lemon sole, butter fried, lemon, sauce remoulade*	25,75
Catch of the day	Daily price
Satay, chicken leg, Oriental rice, spicy beans, shrimpcracker	18,50
Pheasant, sauerkraut, crispy bacon, Brussels sprouts	23,00
BBQ hamburger, Cheddar, smokey ketchup, guacamole*	16,50
Thai beef, paksoi, Oriental rice, cashew nuts, coriander	18,50
Stew of deer, red cabbage, ginger bread, caramelized apple	23,50
Ribeye, nice edge of bacon, grilled, 200 grams, Béarnaise*	25,50

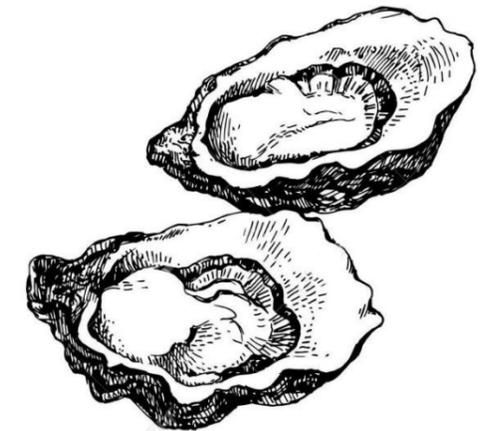
*Dishes with \* are served with salad and fries*

# KIDS MENU (TILL 12 YEARS OLD)

The 'Yummie' burger	9,75
Cod fish fritots	9,75
<i>Both served with fries, crudités and homemade mashed apples</i>	
Spaghetti Bolognese	9,75
Kids ice cream in nice cup!	4,75

# DESSERTS

4 types of cheeses from affineur L'Amuse, fruit bread	9,50
Café Glacé 2.0	7,00
Sugar Loaf, poached pear, 'Bastogne' cookie ice cream	7,50
Crème Brûlée	7,00
Tarte tatin of apple, cinnamon ice cream, almond	7,50



## Our Oysters

Grow up in the Grevelingenmeer. After being raised, they are moved to clean soil with nutrient-rich water and a lot of flow.

With clean water the oyster filters itself from sand and silt. The oysters are selected manually and freshly supplied daily from Yerseke.

The wild Zeeland oyster is mild in taste, a great product from the Dutch waters

**Do you have allergies?  
Ask for our allergens menu.**

# Wines

Bubbles	Glass	Bottle
Prosecco 'Frizzante' Ruggeri Valdobbiadene <i>Loupe clean, soft and fresh</i>	5,25	26,00
Nicolas Feuillatte 'Brut' Champagne <i>A powerful, fruity and ripe Champagne</i>	11,00	62,00
Rosé	Glass	Bottle
Grenache Syrah DuSud Côtes de Thonque <i>Soft dry tones with aromas of red fruit</i>	4,65	23,00
<b>Magnum 45,00</b>		
Whispering Angel, Château d'Esclans, Provence <i>Aromatic, fresh and slightly spicy</i>		45,00
<b>Magnum 92,50</b>		

Forget about the region, country and the classical view, dare to go for what you smell and taste. What do you like? Dry, fruity, juicy, 'Full bodied', fresh or mineral, we have everything.

White	Glass	Bottle	Red	Glass	Bottle
Verdejo Viura Bodegas Don Diego Rueda <i>Fresh spicy and mineral notes, dry finish</i>	4,25	22,50	Merlot Rafale Pays d'Oc <i>Round and soft with tones of prunes and red berries</i>	4,25	22,50
Sauvignon Blanc Le Hameau Vin de France <i>Fresh citrus fruit</i>	4,70	23,50	Syrah Merlot Marselan P'tits Galets Rhône <i>Spicy aromas with full, round flavor</i>	5,25	26,25
Viognier Domaine Peirière Pays d'Oc <i>Exotic fruit and little flower</i>	5,40	27,00	Rioja Crianza, Vega, Rioja <i>Full wine with taste of cherries, blueberries and cinnamon</i>	5,80	28,50
Chenin Chardonnay Boschendal Western Cape <i>Tropical fruit and citrus with a hint of honey</i>	5,60	28,00	Pinotage Franschhoek Cellar, Western Cape <i>Ripe, candied fruit with beautiful wood tones and spiciness</i>	5,90	29,00
Chardonnay fut Montarels Pays d'Oc <i>Elegant, tropical fruit and a light butter flavour</i>	5,70	28,50	Montepulciano, Zaccagnini, d'Abruzzo <i>Ruby red color, black fruit and herbs</i>	6,00	29,75
<b>Magnum 55,00</b>			<b>Magnum 59,50</b>		



Pinot Noir, Maison Didier Joubert, Languedoc	Glass	Bottle
	6,00	29,50

This Pinot Noir has a fruity taste of red cherries, raspberries and a hint of vanilla. A classic medium-heavy wine full of fruit that can also be drunk in a lightly chilled way. Great for meat dishes, grilled vegetables and soft cheeses



Ask for our assorted winelist