

# 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
Salad of kale, onions, buffalo mozzarella, herb mustard	12,75
'Poké bowl', salmon, avocado, sesame, spring onion	14,50
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, tofu, miso, pickled vegetables, wasabi, coriander	11,50
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, pesto 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

Beetroot cooked in salt crust, polenta, boletus, truffle	18,50
Arctic cod, squid, Cavolo Nero, BBQ leek	22,50
Thai chicken, pakchoy, pandan rice, cashew nuts, coriander	18,50
Satay, chicken leg, pandan rice, spicy beans, shrimpcracker	18,50
Catch of the day	daily price
BBQ hamburger, red coleslaw, fried egg, bacon*	16,50
Veggie chick pea burger, red coleslaw, spinach*	14,50
Lemon sole, butter fried, lemon, sauce remoulade*	25,75
Pastrami, smoked in our charcoal oven, sauerkraut, Cheddar	21,50
Ribeye, nice edge of bacon, grilled, 200 grams, Béarnaise*	25,50

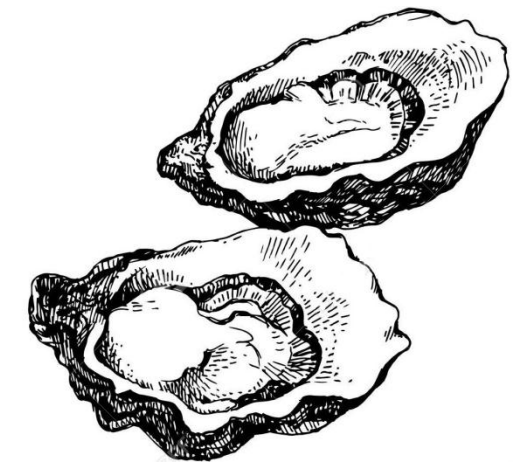
*Dishes with \* are served with salad and fries*

## 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
Apple crumble, butterscotch, vanilla ice cream	7,00
Chocolate mousse, caramel ice cream, peanut, nougat	7,50
Coconut sorbet, pineapple, ginger cake, pistachio	7,00
Warm pear pie, frangipane, lemon crème fraiche	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



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

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

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