

# LUNCH

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.

## JUICES & LEMONADES

100% Biological juices, slowjuice and raw squeezed in Amsterdam by Sapje. Your daily serving of vegetables & fruit (600gr) in one lovely juice.

<b>Juices</b>	5,95
<b>Fresh:</b>	Carrot-Apple-Lemon-Fennel-Orange Yam Mint-Sage-Ginger-Olive oil-Cinnamon
<b>Energy:</b>	Beetroot Basil-Ginger-Olive oil
<b>Detox:</b>	Chard-Cucumber-Celery -Apple Broccoli-Lemon-Parsley-Ginger-Olive oil
<b>Seasons:</b>	Composed of local, pure and organic vegetables and fruits from the season. Ask your waiter for the ingredients.



Fresh squeezed Orange juice	3,85 / 5,50
<b>Sparkling lemonades</b>	3,75
Ginger & Orange	
Lemon & Lemongrass	
Lime, Rose, Watermelon & Mint	

## LUNCH DISHES

Ramen noodles, pork neck, free-range egg, spring onion, dashi	9,75
Classic club sandwich, seasoned chicken, bacon	11,50
Salad of kale, onions, buffalo mozzarella, herb mustard	12,75
Caesar salad, seasoned chicken, free-range egg, anchovy ✓	13,00
'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
Steak tartare, 'N-H-Z', mustard mayonnaise	15,50
Bao bun, tofu, miso, pickled vegetables, wasabi, coriander	11,50
Thai salad, gamba, mango, noodles, curry mayonnaise	14,00
Black Angus Brisket sandwich*, coleslaw, Gruyère, relish	12,50
Zeeland oysters nr.3, per 3 pieces	9,50

### \*Black Angus Brisket

A seemingly simple part of beef which we prepare with a lot of joy, attention and patience. We pickle, rub and smoke the meat, cook it for 10 hours on low temperature and give it a last hit on charcoal. All this to make a mouth watering sandwich. Ladies .. we call it a "men sandwich", so be warned! ☺

Sourdough multi grain, pesto and butter	5,75
Dishes marked with ✓ can also be ordered vegetarian	

## LUNCH menu

The lunch 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, shrimp cracker	18,50
Catch of the day	Daily price
BBQ burger, red coleslaw, fried egg, bacon*	16,50
Veggie chickpea burger, red coleslaw, spinach*	14,50
Lemon sole, butter fried, lemon, sauce remoulade*	25,75
Ribeye, nice edge of bacon, grilled, 200 grams, Béarnaise*	25,50
<i>Dishes with *are served with salad and fries</i>	

## 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

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 wine list

<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 45,00</b>
Whispering Angel, Château d'Esclans, Provence		45,00
<i>Aromatic, fresh and slightly spicy</i>		
		<b>Magnum 92,50</b>

Forget about the region, the 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 55,00</b>	Ruby red color, black fruit and herbs	<b>Magnum</b>	<b>59,50</b>