

DE VERANDA

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.

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Grevelingen oysters 3 / 6 pieces	14 / 24
Black Angus Brisket sandwich, coleslaw, Gruyère, relish	16
Salad Feta, chickpeas, macadamia, roasted pumpkin, chermoula	15
Rendang tacos, kaffir lime, pickles, serundeng (3 pieces) or vegetarian rendang taco's	13
Caesar salad, chicken thigh, poached egg, anchovy or with home smoked salmon	17 20
Eggs royale, English muffin, smoked salmon, Hollandaise, avocado	16
Steak tartare from Dutch beef, truffle mayonnaise, brioche, salted egg yolk	17
Bao bun, duck rilette, hoisin, duck liver, spring onions	16
Panfried mackarel, beetroot salad, green herbs and pink pepper	16
Ramen noodle soup, pork neck, soft free-range egg, spring onions, wakame, Furikake	14

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!



Specials



Salade Riche 33
Fresh salad with smoked salmon, panfried coquille St. Jacques and gamba, Iberico ham, toast

Catch of the day daily price


Wine suggestion

Boschendal 1685 Chardonnay glass bottle
Franschhoek, South Africa 8,5 42,5
The 1685 Chardonnay is aged in wood for several months. The combination with the wonderfully fresh citrus fruit, aromas of ripe pineapple, cinnamon and nutmeg makes this wine really delicious. An ideal accompaniment to fish, shellfish and crustaceans, poultry or simply without all these goodies.



Bread 8
Sourdough multi grain, butter and aioli

Our bread comes from bakery BBrood. Made from sourdough and a lot of patience. After fermentation, it is shaped by hand and baked in an oven with a ceramic floor.

Dishes marked with  can also be ordered vegetarian.
Do you have an allergy? Ask for our allergens card.

Risotto, spinach, almonds, ricotta, lemon	22
Hamburger 100% beef, brioche, bacon, cheddar, pickle, Jalapenos mayonnaise, coleslaw, fresh fries from Zuyd	18
Satay chicken thigh, kimchi, sweet and sour cucumber, pandanrice, sesame, prawn crackers	20
Thai chicken, chicken thigh, shiitake, bok choy, spring onion, coriander ,pandanrice, cashew nuts	23
Bouillabaisse, coquille St. Jacques, gamba, rouille, fennel	26
Sea bass fillet, tagliatelle, roasted pepper, sauce Antiboise	26
Ribeye, 220 grams, grilled in the Kopa charcoal oven, Béarnaise sauce, coleslaw and fresh fries from Zuyd	33

Fries from Zuyd
Daily fresh sliced fries from Zuyd naturel 6,5
with truffle mayo & Parmesan 8,5
with okonomiyaki sauce, kwepie mayo, bonito flakes 8,5

KIDS menu (till 12 years)



The 'Yummie burger' with fries, veggie chips and homemade mashed apples	13
Spaghetti Bolognese	13
Fish fingers with fries, veggie chips, homemade mashed apples, remoulade	13
Ice cream strawberry, chocolate or vanilla flavour Choose your own topping: crackle, disco dip, chocolate sprinkles (or just all toppings)	6

DESSERTS

"Pornstar Martini dessert", passion fruit mousse, Vodka vanilla sorbet, Champagne foam	9,5
Apple crumble, butterscotch, vanilla ice cream	9,5
Crème brûlée	8
4 cheeses with fruit bread and fig compote	15
Various pastries from Holtkamp	from 8

HOLTKAMP
pâtisserie & croquettten