

# 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.

## STARTERS

Grevelingen oysters 3 / 6 pieces <i>These oysters are selected by hand and supplied fresh daily from Yerseke.</i>	12 / 22
Buffalo mozzarella, white balsamic dressing, green asparagus, fennel salad, toast	15
Steak tartare from Dutch beef, truffle mayonnaise, brioche, cured egg yolk	16
Avocado, bbq eggplant cream, couscous salad, almond, sumac	14
Tuna tataki, papadum, beech mushroom, shiitake XO, Furikake, wasabi mayo	17

## DINNER SALADS

Caesar salad, poached egg, anchovy, chicken thigh or with home smoked salmon ✓	14,5 / 16,5
Salade Riche, smoked salmon, coquille St. Jacques, gamba, Iberico ham, toast	30

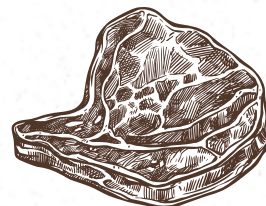


### Bread

Sourdough, multigrain, butter and aioli 6,5  
*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.

# Specials



### Brasserie menu

The Brasserie menu will be proposed to you by your waiter

2 courses (starter and main course)	33
3 courses (starter, main course and dessert)	39,5

**Hereford Côte de Boeuf** per 100 grams 13,5  
from 600 grams, grilled in our KOPA charcoal oven, Hasselback potato, grilled vegetables  
30 minutes preparation time  
*A nice beef rib on the bone of the Hereford breed. A cow that has walked through the Irish meadows with plenty of space and grass. A nice piece of veined meat which owes its taste to the maturing and preparation.*

**Pasta Zeeland mussels** 23,5  
*Salsa verde, red pepper*

### Wine suggestion

**Boschendal 1685 Chardonnay** glass bottle  
**Franschhoek, South Africa** 7,7 38,5  
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.

**Bodega Norton Malbec Reservaglassbottle** glass bottle  
**Mendoza, Argentina** 8 40  
This Argentine powerhouse tastes full, concentrated in fruit and you can taste the intense taste of the aging in wooden barrels. Perfect to combine with red meat, almost everything from the barbecue and hard cheeses.

### Fries from Zuyd



**Daily fresh sliced fries from Zuyd**  
Daily fresh sliced fries from Zuyd naturel  
with truffle mayo & Parmesan 5,5 / 7,5

## MAIN COURSES

Plant based meat kebab, smoked sweet potato, Chermoula, Feta, olive	24
Satay chicken thigh, Pandan rice, spicy beans, atjar, shrimp cracker	20
Catch of the day	Daily price
Thai chicken, chicken thigh, shiitake, bokchoy, spring onion, coriander, pandan rice, cashew nuts	23
Sea bass from the oven, crispy potato, green asparagus, trout roe	27
USA steak, 220 grams, grilled in the Kopa charcoal oven, Béarnaise sauce, coleslaw and fresh fries from Zuyd	32

## KIDS MENU (TILL 12 YEARS)



The 'Yummie' burger with fries, crudités and homemade mashed apples	13
Spaghetti Bolognese	13
Flammkuchen 'pizza', salami, tomatoes, mozzarella	13
Ice cream strawberry or chocolate flavour <i>Choose your own topping: crackle, disco dip, chocolate sprinkles (or just all toppings)</i>	6

## DESSERTS

Passion fruit mousse, vanilla vodka sorbet, lime	9
Orange olive oil cake, spice marshmallow, buttermilk ice cream	9
Crème brûlée	8
4 types of cheeses from affineur L'Amuse, fruit bread	14
Brasserie dessert	9
Various pastries from Holtkamp	from 6,5

HOLT KAMP HORECA  
**HOLT KAMP**  
pâtisserie & croquetten