

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


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| Grevelingen oysters 3 / 6 pieces | 12 / 22 |
| <i>These oysters are selected by hand and supplied fresh daily from Yerseke.</i> | |
| Burrata, watermelon, hemp seed, 12 year old balsamic vinegar | 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

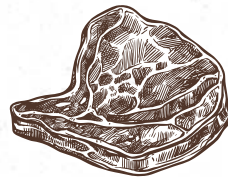
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|--|-------------|
| Caesar salad, poached egg, anchovy, chicken thigh or with home smoked salmon | 14,5 / 16,5 |
| Salade Riche, smoked salmon, coquille St. Jacques, gamba, Iberico ham, toast | 30 |



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

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| 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.

Turbotine 32
butter sauce, roasted carrots, pommes Boulangères

Wine suggestion

Boschendal 1685 Chardonnay glass bottle
Franschhoek, South Africa 7,9 39,5
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 Reserva glass bottle
Mendoza, Argentina 8 40
This Argentine powerhouse tastes full, has a juicy structure with beautifully round tannin that gives a long aftertaste. 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 6
with truffle mayo & Parmesan 8

MAIN COURSES

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| Fried cauliflower, Époisses, vadouvan, king boletus, dukkah | 24 |
| Satay chicken thigh fillet, kimchi, sweet and sour cucumber, sesame, prawn crackers | 20 |
| Catch of the day | Daily price |
| Thai chicken, chicken thigh, shiitake, bokchoy, spring onion, coriander, pandan rice, cashew nuts | 23 |
| Oven-baked sea bass, crispy potato, BBQ leek, 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)



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

DESSERTS

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| Pineapple, coconutsorbet, ginger cake, pistachio | 9 |
| "Barraquito", coffeemousse, Licor 43 | 9 |
| Crème brûlée | 8 |
| 4 types of cheeses from affineur L'Amuse, fruit bread | 14 |
| Brasserie dessert | 9 |
| Various pastries from Holtkamp | from 7 |