

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.

Grevelingen oysters 3 / 6 pieces	12 / 22
Black Angus Brisket sandwich, coleslaw, Gruyère, relish	15
Burrata, watermelon, hemp seed, 12 year old balsamic vinegar	15
Rendang tacos, kaffir lime, pickles, serundeng (3 pieces)	13
Poké bowl, salmon, sushi rice, wakamé, soy mayonnaise, sesame	15
Caesar salad, chicken thigh, poached egg, anchovy ✓ or with home smoked salmon	14,5 16,5
‘Huevos a la Flamenca’ free range egg, chorizo, roasted peppers, Cheddar, 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

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



Linguine gamba	24
Lobster bisque, fennel, courgette	
Salade Riche	30
Smoked salmon, coquille St. Jacques, gamba, Iberico ham, toast	
Catch of the day	daily price

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.		



Bread	
Sourdough multi grain, 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.

Fried cauliflower, Epoisses, vadouvan, king boletus, dukkah	24
Hamburger, 100% beef, brioche, sriracha mayonnaise, kimchi, avocado, young cheese, coleslaw, fresh fries from Zuyd	18
Satay chicken thigh, kimchi, sweet and sour cucumber, sesame, prawn cracker	20
Thai chicken, chicken thigh, shiitake, bok choy, 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

Fries from Zuyd	
Daily fresh sliced fries from Zuyd naturel	6
with truffle mayo & Parmesan	8

KIDS menu (till 12 years)



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 Choose your own topping: crackle, disco dip, chocolate sprinkles (or just all toppings)	6

DESSERTS

Pineapple, coconutsorbet, gingercake, pistachio	9
“Barraquito”, coffee mousse, licor 43	9
Crème brûlée	8
4 types of cheeses from affineur L’Amuse, fruit bread	14
Various pastries from Holtkamp	from 7