
LUNCH

TOM KHA SOUP ✓ **9**

Thai coconut soup

NIÇOISE SALAD **17**

with grilled line caught tuna, haricot verts, olives, boiled egg, tomato and anchovies

HUMMUS SANDWICH ✓ **15**

with hummus, crispy chickpeas and roasted bell peppers

DINNER

STARTER: BEET WELLINGTON ✓ **17**

Beetroot and mushrooms in puff pastry with beetroot gravy

CATCH: GRILLED TUNA STEAK **27.5 ***

Line caught tuna with bok choy, baby corn, sesame soy dressing, and spiced rice

SIGNATURE: RACK OF LAMB **30 ***

with carrot, zucchini, turnip with sauce of rosemary, thyme, and honey

SIGNATURE: CÔTE DE BOEUF (800GR) **65 ***

with Hollandaise sauce. For 2 people.

Ask your server for availability. Allow 25 minutes of preparation time.

*For these dishes, a supplemental price applies when ordering a 3-course menu.

✓ = **VEGETARIAN** Vegan or an allergy? ask for the alternative!



LUNCH

until 4 p.m.

SANDWICHES

FARMER'S SANDWICH	10
Grilled ham and cheese sandwich	
DUTCH CROQUETTES	10
Two Dutch croquettes on artisanal white bread with mustard mayonnaise	
TUNA SALAD SANDWICH	14
Homemade tuna salad (MSC certified) on whole grain bread with capers, olives and gherkins	
POACHED EGGS BRIOCHE	13.5
Choice of:	
- Eggs Florentine with fresh spinach and Hollandaise sauce ✓	
- Eggs Benedict with ham and Hollandaise sauce (+3)*	
- Eggs Norwegian with smoked salmon and Hollandaise sauce (+4)*	
THE CLUB SANDWICH	17
with pulled chicken, bacon, tomato, pickle, egg salad, and mustard mayonnaise	
BABA GANOUSH SANDWICH ✓	12.5
Baba ganoush on toast with chickpeas, chili pepper and marinated zucchini	

SALADS & HEALTHY FOOD (kind of...)

CLASSIC CAESAR SALAD	12.5
with romaine lettuce, Parmesan cheese, croutons, capers, anchovies, and a boiled egg	
GREEN COUSCOUS SALAD ✓	15
with pearl couscous, vegetable salad, sun dried tomato dressing, arugula pesto, and flatbread	
SOUP OF THE SEASON	
Check the flyer on the table or ask for the specials	

BITES, PIES & SWEETS

Check the drinks menu



PAPA'S FAVORITES

FLATBREAD STEAK SANDWICH	18
with Pecorino, roasted bell pepper, pesto, caramelized onion, and chimichurri mayonnaise	
PAPA'S CLASSIC LUNCH	17
Tuna salad on whole grain bread, Dutch croquette on white bread, and the seasonal soup	
CALIFORNIA STYLE BURGER ✓ & FRIES (VEGAN)	23.5
From REDEFINE MEAT . This Burger is made from non-GMO, plant-based ingredients and is antibiotic and cholesterol free.	
REDEFINE MEAT on a pink bun with tomato, marinated pointed cabbage, avocado mayonnaise, and Frites uit Zuyd	
HEMINGWAY BURGER (225 GR) & FRIES	23.5
with bacon, lettuce, pickles, tomato, coleslaw, fried onion rings, cocktail sauce, and Frites uit Zuyd. Burger according to Hemingway's traditional recipe	
LUNCH SPECIALS	
Check the flyer on the table or ask for the specials	

YOUNGSTERS

(up to 12 yrs)

CRUNCHY CHICKEN BITES	10.5
with fries, cucumber, and apple sauce	
KIDS SANDWICH	7
Grilled sandwich with cheese or ham and cheese	
TOMATO SOUP ✓	6
with bread	
PANCAKES ✓	9
with maple syrup	

SIDES

BREAD	7.5
with aioli and pesto verde	
FRITES UIT ZUYD with mayonnaise	6
LOADED FRIES	7
Frites uit Zuyd with Parmesan cheese and truffle mayonnaise	

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DINNER

from 5 p.m.

STARTERS

17

HOME-SMOKED WILD SALMON

with arugula pesto, and cucumber salad

ASIAN VEGGIE ROLLS

filled with taugé, cucumber, carrot, mango and coriander with hazelnut dip

STICKY PORK BELLY

Caramelized pork belly with vanilla, apple, and herb salad

SMOKED BBQ CARPACCIO

Smoked beef carpaccio, pulled beef, smokey BBQ sauce with an Eastern salad and lime cream

BLACK TIGER PRAWNS

Gambas in garlic oil with piri piri and bread

ROASTED EGGPLANT

with miso, sesame, seaweed crackers, and tomato salsa

STARTER SPECIAL

Check the flyer on the table or ask for the specials

MAINS

25*

CATCH OF THE SEASON

Check the flyer on the table or ask for the specials

CALIFORNIA STYLE BURGER & FRIES (VEGAN)

From **REDEFINE MEAT**. This burger is made from non-GMO, plant-based ingredients and is antibiotic and cholesterol free.

REDEFINE MEAT on a pink bun with tomato, marinated pointed cabbage, avocado mayonnaise, grilled corn cob, and Frites uit Zuyd

HEMINGWAY BURGER (225 GR) & FRIES

with bacon, lettuce, pickles, tomato, coleslaw, fried onion rings, cocktail sauce, grilled corn cob and Frites uit Zuyd. Burger according to Hemingway's traditional recipe

PUMPKIN QUINOA

Stuffed butternut squash with quinoa, smoked almonds, dates, and zucchini

MISO WILD SALMON

marinated in miso with fukari, grilled little gem, and rice

RIB-EYE (275GR) & LOADED FRIES

Premium Dutch Rib-Eye with chimichurri, Frites uit Zuyd, Parmesan cheese and truffle mayonnaise (+5)*

OUR SIGNATURE MEAT

Check the flyer on the table or ask for the specials

*Some of our dishes have a price supplement

SIDES

BREAD

with aioli and pesto verde

7.5

FRIES UIT ZUYD with mayonnaise

6

LOADED FRIES

Frites uit Zuyd with Parmesan cheese and truffle mayonnaise

7

FRESH COLESLAW

with yoghurt, cumin, and lemon

6.5

MIXED SALAD

5

YOUNGSTERS (up to 12 yrs)

MINI CARPACCIO

with pesto, Parmesan cheese, and pine nuts

9

TOMATO SOUP with bread 

6

CRUNCHY CHICKEN BITES

with fries, cucumber, and apple sauce

10.5

MINI HEMINGWAY BURGER

with fries and apple sauce

13.5

PANCAKES with maple syrup 

9

3-COURSE MENU 47 P.P.

Compose your 3-course menu by choosing from our starters, mains, and desserts.

*Some of our dishes have a price supplement.



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AFTER

DESSERTS

10*

LOCAL CHEESE PLATTER

(+ 5)*

4 cheeses from L'Amuse (Ijmuiden/Amsterdam) with fig compote and fruit bread

FOREST FRUIT TRIFLE

Lime cream with forest fruit compote, lime sorbet and cookie crumble

FLAMED CHEESECAKE

after traditional recipe, with American cookie ice cream

CRÈME BRÛLÉE

with vanilla ice cream

ÎLE FLOTTANTE

Meringue on crème anglaise, caramel and pistachio

SPECIAL COFFEES

9.5

IRISH COFFEE

with whiskey, brown sugar, and whipped cream

SPANISH COFFEE

with Licor 43 and whipped cream

FRENCH COFFEE

with Grand Marnier and whipped cream

ITALIAN COFFEE

with Amaretto and whipped cream

CARIBBEAN COFFEE

with dark rum, brown sugar, and whipped cream

CAFFE CORRETTO

Espresso with a Molinari Sambuca shot

YOUNGSTERS (up to 12 yrs)

4

Sprim Fruits ice popsicles in different flavours

*Some of our dishes have a price supplement

