

SEASON SPECIALS

LUNCH

TRUFFLE MUSHROOM SOUP ✓ **8**

Truffle mushroom soup with crouton and parsley

VEGGIE LENTIL SALAD ✓ **17**

Lentil salad with marinated forest mushrooms, parsnip, salsify, and goat cheese

THE REUBEN BAGUETTE **12.5**

with pastrami, sauerkraut, sweet and sour red onion, pickles, and mustard seeds

DINNER

STARTER: VENISON FOREST SALAD **16**

with venison ham, red chicory, figs, cashews, focaccia croutons, and cranberry-lemon dressing

SIGNATURE MEAT: STICKY DUCK **25***

Confit duck leg with hoisin sauce, forest mushrooms, carrot, bok choy, cassava, and rice

CATCH: PAPA'S IPA MUSSELS & FRIES **25***

Mussels in Papa's IPA beer with aioli, cocktail sauce, and fries from Zuyd

**Some of our dishes have a price supplement

✓ = VEGETARIAN



LUNCH

until 4 p.m.

SANDWICHES

FARMER'S SANDWICH	10
Grilled ham and cheese sandwich	
DUTCH CROQUETTES	10
2 Dutch croquettes on artisanal white bread with mustard mayonnaise	
TUNA SALAD SANDWICH	12
Homemade tuna salad (MSC certified) on whole grain bread with capers, olives and gherkins	
EGGS FLORENTINE ✓	13
Poached egg on whole grain bread with Egmonds' goat cheese, spinach, puffed beets, and Hollandaise sauce	
THE CLUB SANDWICH	17
with pulled chicken, bacon, tomato, pickle, egg salad, and mustard mayonnaise	
PUFFED BEET SANDWICH ✓	12.5
Puffed yellow beet on cornbread with dukkah, beetroot hummus, lettuce, and fresh herbs	

SALADS & HEALTHY FOOD (kind of...)

HUMMUS CHICKEN BOWL	15.5
Salad bowl with chicken thighs, muhammara, pomegranate, roasted pumpkin, chickpeas, and naan	
ROASTED CAULI SALAD ✓	16.5
Pointed cabbage salad with in ras el hanout roasted cauliflower, grapefruit, puffed pumpkin, and pomegranate dressing	
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	17
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)	20
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	20
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
with fries, cucumber, and apple sauce	
KIDS SANDWICH	6.5
Grilled sandwich with cheese or ham and cheese	
TOMATO SOUP ✓	6
with cornbread	
PANCAKES ✓	8
with maple syrup	

SIDES

BREAD	7
with aioli and pesto verde	
FRIES UIT ZUYD with mayonnaise	5.5
LOADED FRIES	7
Frites uit Zuyd with Parmesan cheese and truffle mayonnaise	

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



DINNER

from 5 p.m.

STARTERS

16

SALMON WONTON

with wakame, spring onion, bean sprouts, sesame seeds, and wasabi mayonnaise

BEETROOT TARTARE

Tartare of roasted red beetroot with poached egg, balsamic, parsnip chips, and roasted hazelnut

STEAK TARTARE

Classic beef steak tartare with Amsterdam pickles and a piccalilly cream

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

24*

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

INDIAN CURRY (VEGAN)

Vegetarian curry with sunchoke, pumpkin, parsnip, and celeriac. Served with cauliflower rice, naan, and cashews

DORADO FILLET

with leek, parsnip-pumpkin puree, and herb oil

PRIME FLANK STEAK (175 GR)

(+ 5)*

Bavette steak with chimichurri, grilled vegetables, and Frites uit Zuyd

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

FRIES UIT ZUYD with mayonnaise

5.5

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 cornbread

6

CRUNCHY CHICKEN BITES

with fries, cucumber, and apple sauce

10

MINI HEMINGWAY BURGER

with fries and apple sauce

13.5

PANCAKES with maple syrup

8

3-COURSE MENU 45 P.P.

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

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AFTER

DESSERTS

9*

LOCAL CHEESE PLATTER

(+ 6)*

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

APPLE PIE TRIFLE

with cookie crumble, raisins, caramel, vanilla mousse and "Stroopwafel" ice cream

FLAMED CHEESECAKE

after traditional recipe, with American cookie ice cream

CRÈME BRÛLÉE

with vanilla ice cream

STEWED PEAR CRUMBLE

Stewed pear with cookie crumble and cinnamon ice cream

YOUNGSTERS (up to 12 yrs)
Sprim Fruits ice in different flavours

4

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

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