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## LUNCH

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- 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

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## DINNER

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- 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

<b>FARMER'S SANDWICH</b> Grilled ham and cheese sandwich	<b>10</b>	<b>EGGS FLORENTINE</b> ✓ Two poached eggs on a toasted brioche with fresh spinach and Hollandaise sauce	<b>13.5</b>
<b>DUTCH CROQUETTES</b> Two Dutch croquettes on artisanal white bread with mustard mayonnaise	<b>10</b>	<b>EGGS BENEDICT</b> Two poached eggs on a toasted brioche with ham and Hollandaise sauce	<b>16.5</b>
<b>TUNA SALAD SANDWICH</b> Homemade tuna salad (MSC certified) on whole grain bread with capers, olives and gherkins	<b>14</b>	<b>EGGS NORWEGIAN</b> Two poached eggs on a toasted brioche with smoked wild salmon and Hollandaise sauce	<b>17.5</b>
<b>THE CLUB SANDWICH</b> with pulled chicken, bacon, tomato, pickle, egg salad, and mustard mayonnaise	<b>17</b>	<b>STEAMED BUN PULLED JACKFRUIT</b> ✓ with mango chutney, bean sprout cucumber salad, and snow peas	<b>16</b>

## SALADS & HEALTHY FOOD (kind of...)

<b>GREEN COUSCOUS SALAD</b> ✓ with pearl couscous, vegetable salad, sun dried tomato dressing, arugula pesto, and flatbread	<b>15</b>
<b>CHICKEN CAESAR SALAD</b> with grilled chicken thigh, romaine lettuce, Parmesan cheese, anchovies, capers, boiled egg, and croutons	<b>16.5</b>
<b>GAMBA CAESAR SALAD</b> with prawns, romaine lettuce, Parmesan cheese, anchovies, capers, a boiled egg, and croutons	<b>18.5</b>
<b>SOUP OF THE SEASON</b> Check the flyer on the table or ask for the specials	

## SIDES

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

## PAPA'S FAVORITES

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

**BITES, PIES & SWEETS** Check the drinks menu

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



# DINNER

from 5 p.m.

## STARTERS

17

### HOME-SMOKED WILD SALMON

Warm smoked salmon with truffle potatoes, arugula pesto and cucumber salad

### BURRATA

with multi-color tomatoes, cucumber lemongrass broth, and pine nut cookie

### DUCK BREAST

with crispy cabbage, mango chutney, snow peas, and orange

### BRESAOLA

Salted, dried beef with baby carrots, artichoke, radish, and lime

### BLACK TIGER PRAWNS

Gambas in garlic oil with piri piri and bread

### GAJI NAMUL EGGPLANT

Korean steamed eggplant with cucumber salad and seaweed

### 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

### OPEN RAVIOLI

with pumpkin, sage, spinach, Pecorino cheese, and truffle foam

### MISO WILD SALMON

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

### RIB-EYE (275GR) & LOADED FRIES (+5)\*

Premium Dutch Rib-Eye with chimichurri, Frites uit Zuyd, Parmesan cheese and truffle mayonnaise

### 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

**FRITES UIT ZUYD** with mayonnaise

6

### LOADED FRIES

Frites uit Zuyd with Parmesan cheese and truffle mayonnaise

7

### VEGETABLE RATATOUILLE

Grilled veggies in a tomato herb sauce

6.5

### MIXED SALAD

Green salad

5

### 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

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## DESSERTS

10\*

### LOCAL CHEESE PLATTER

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

### CARAMELIZED PINEAPPLE

Pineapple tartare, Malaga ice cream, and baba au rhum

### FLAMED CHEESECAKE

New York baked cheesecake with American cookie ice cream

### RED FRUIT TRIFLE

with mascarpone, vanilla, and almond

### ÎLE FLOTTANTE

Meringue on crème anglaise, caramel, and pistachio

(+ 5)\*

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## SPECIAL COFFEES

10

### 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

\*Some of our dishes have a price supplement

