



ZOMERLUST

B R A S S E R I E



ENTRÉES

LES FINES DE CLAIRES	17
½ dozen oysters, red wine vinegar, shallots	
SAUMON FUMÉ	16
smoked salmon, horseradish ricotta cream, dill, smoked herring caviar, toast	
PÂTÉ DE CAMPAGNE	14
home made, eggplant cream, red onion compote, beam mushroom	
NORTH SEA SHRIMP	19
classic with cocktail sauce	
TUNA ON BRIQUE	21
mild horseradish sauce, pickled ginger, capers, cresses	
PATA NEGRA JAMON IBÉRICO	19.50
thin sliced Iberico ham 80 grams	
SMOKED OOSTERSCHELDE EEL	19.50
toast brioche, horseradish sauce	
RED ONION TARTE TATIN *	12
Balsamic, thyme, walnuts, blue cheese	
STEAK TARTARE	18 / 26
toast of brioche, red onion, capers, egg cream	
VITELLO TONNATO, TUNA TARTARE	14
veal, tuna sauce, arugula, capers	
CHAMPIGNONS AU BEURRE D'ESCARGOTS*	12
gratinated mushrooms filled with garlic butter	
② BEEF CARPACCIO	16
Parmesan cheese, arugula, pine nuts, balsamic cream	
ESCARGOTS	10.25 / 14.50 / 18.50
in garlic butter, 6 / 9 / 12 pieces	
② STIR-FRIED SCAMPIS	13.50 / 19 / 22.50
onion, leek in creamy garlic sauce 6 / 9 / 12 pieces	
BISQUE DE HOMARD CREMEE	14
light creamy fresh lobster soup	
CURRY SOUP MULLIGATAWNY	9.25
creamy mild curry soup, shrimp	
TOMATO SOUP*	8.75
crème fraîche, basil oil	
② FRENCH ONION SOUP GRATINÉE*	9.50
Gruyère	

LES SALADES

BRASSERIE SALAD	15.50
green salad, chicken, avocado, gambas, red grapefruit, herb dressing	
FALAFEL BOWL*	14
pumpkin, bell pepper, carrot, zucchini, chickpeas, naan bread, hummus, yogurt dip	
NIÇOISE	15
lettuce, tuna mayonnaise, haricots vers, peppers, chives, capers, olives, red onion, tomato, egg, anchovies	
THAI BEEF	18.50
cucumber, red pepper, coriander, peanuts, soy, red onion	

LES SANDWICHES * artisan bread Jordy's Bakery *

TWO 'CAS SPIJKERS' VEAL CROQUETTES	10.50
Dijon mustard, bread	
VITELLO TONNATO	12
toasted artisan bread, thinly sliced veal, creamy tuna sauce, capers, arugula	
SHRIMP CROQUETTES	15
toast, 2 Belgian shrimp croquettes, cocktail sauce	
KOREAN FRIED CHICKEN	14
little gem, spring onion, ginger-lime dressing	
CLUB BEEF	14.50
toasted artisan bread, grilled steak, butter lettuce, tartar sauce	
CLUB ZOMERLUST	14
toasted artisan bread, grilled chicken, tomato, avocado, crispy bacon, arugula, tarragon mayonnaise	
CLUB TUNA	18.50
toasted bread, grilled tuna, arugula, wasabi mayonnaise	
CLUB VÉGÉ*	14
toasted artisan bread, grilled zucchini, avocado, walnut, arugula, basil	
FISH & CHIPS	16.50
fried cod, tartar sauce, lemon, Belgian fries	
TOAST AVOCADO, SALMON	16
toast, avocado mash, smoked salmon, poached egg	
CROQUE MADAME	10.25
toasted sandwich, French ham, Gruyère cheese, cream cheese, fried egg	
FRIED EGGS 'OUDE MAAS'	12.50
ham, bacon, cheese, vegetables	

ONE HOUR POWER

MENU ONE HOUR POWER	24
starter + main course fish of meat + coffee or tea	
MENU ENLARGED TO FRENCH LUNCH	30
enlarged with cheese, surprise dessert and ¼ litre wine	

Menus can only be ordered per table, from 2 to a maximum of 8 people

② TASTING OF FISH STARTERS	38
for 2 persons	

GRILLADES

Type of steak and preparation to choose.
The steaks are grilled (our suggestion: medium-rare).

Kind of steak:

LADY RUMP STEAK	19.95
Hereford beef, 150 g	
ENTRECÔTE	28
Hereford beef, 225 g	
RIB-EYE STEAK	34
Hereford beef, 275 g	
DADDY RUMP STEAK	29.95
Hereford beef, 300 g	
CHATEAUBRIAND (for 2 persons)	36 p.p.
Hereford beef, 400 g, with 2 methods of preparation to choose	

Preparation:

BÉARNAISE - béarnaise sauce, potato muffin, sea salt
POIVRE VERT - green pepper sauce, potato muffin, sea salt
BEURRE MAÎTRE D'HÔTEL - French herb butter, potato muffin, sea salt
BLACK TRUFFLE - truffle, parmesan, rocket, balsamic syrup, thyme, potato muffin, sea salt (when choosing Chateaubriand this preparation is for 2 persons)
ANDALUCIA - grilled red pepper and roasted red peppers, garlic, sour cream, thyme, potato muffin

Grillades Wine suggestion

BODEGA NORTON MALBEC RESERVA

glass 8 / bottle 43

Mendoza - Luján de Cuyo

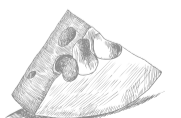
Deep red color with a purple hue. Juicy and elegant wine, aromas of ripe black fruit, violets and tobacco. The distinctive flavours of Malbec. The palette is round and pulpy. The finish is long and harmonious. Fantastic wine with the Zomerlust steak dishes.



LES PLATS

② DOVER SOLE À LA MEUNIERE	32.50
(2 pieces of 250 g) remoulade sauce	
PAN ROASTED ORGANIC SALMON	29
teriyaki sauce, black rice, sesame, spring onion, green asparagus	
TUNA GARLIC PEPPER	31
grilled, linguine nero, lemon zest, tomato salsa	
COD AU CURRY	29
sweet potato, cashew, wild spinach, black sesame	
VEAL SCHNITZEL NY STYLE	23
fried onion rings, garlic mayonnaise	
PHEASANT RÔTI	25
roasted with bacon, smoked sausage, candied orange, potato mousseline, sauce Périgueux	
DEER FILET D'ALSACE	28
mushrooms, red apple, pear, white grapes, chestnuts, pearl onions, thyme, pepper sauce	
WILD PEPPER STYLE ZOMERLUST	21
Stew, red cabbage, baked apple, mashed potatoes	
② PORK TENDERLOIN SATAY	19.50
sajoer beans, atjar, fried onions, prawn crackers	
GRILLED GREEN ASPARAGUS*	19
poached egg, linguine, tomato salsa, Hollandaise sauce, hazelnuts	
RISOTTO WITH TRUFFLE*	19
Truffle, Parmesan cheese, porcini mushrooms, chestnut mushrooms, crème Fraîche	

ASSORTED CHEESES	15
selection of French cheese	
with port tasting (3 types)	23



DO YOU HAVE ALLERGIES? PLEASE TELL US!