

# Drinks

## COFFEE

Café crème 3,25 • Cappuccino 3,45  
Latte 3,95 • Latte macchiato 3,95 (optional: Oat or soy milk + 0,50) • Espresso 2,85  
Espresso doppio 4,25 • Hot Chocolate 3,75  
Irish Coffee 7,50 • Spanish Coffee 43 7,50  
Martini Coffee 7,50

## TEA

Earl Grey Blue Flower 3,50 • Green Jasmine Bio 3,50  
Warming Soul Rooibos 3,50 • Bulletproof 3,50  
Chai Latte Lemongrass 3,75 • Fresh mint tea 3,95  
Fresh ginger tea & lemon or orange 3,95

## SMOOTHIES 6,75

Tropical Tango • mango, melon, pineapple, kiwi  
Jungle Juice • strawberry, mango, blueberry, açai  
Super Green • spinach, avocado, apple, lime, wheatgrass, spirulina

## JUICES

Orange juice 4,50 • Bio apple juice 3,60  
Tomato juice 3,60 • Yoghurt + fruit juice 4,50  
Buttermilk + fruit juice 4,00 • Milk/buttermilk 2,00

## ZUIVER LEMONADE 4,75

Fresh Gimber • ginger mint, lemon  
Fresh Raspberry • raspberry, mint, lemongrass

## sapje 6,95

- 100% biological, pure, raw & slowjuiced.
- 400 gram vegetables & fruit in one juice.
- Ingredients can change during seasons.

### Fresh



carrot, fennel, orange sweet potato, apple, pink grapefruit, ginger, mint, sage, cinnamon

### Energy



Beetroot, winter carrot, apple, red cabbage, purple kale, lemon, purple sweet potato, basil, ginger

### Detox



Wild spinach, green chard, kale, cucumber, celery, apple, green kale, green bell pepper, lemon, parsley, ginger, young sea lettuce (sea weed)

# Drinks

## SODAS 3,50 (0.2L)

Coca-Cola (0.33L 5,50) • Coca-Cola zero sugar (0.33L 5,50) • Fanta • Sprite • Bitter lemon • Cassis  
Fuze Tea sparkling • Fuze Tea green • Rivella

## ROYAL BLISS 4,25

Creative tonic • Yuzu tonic • Ginger beer • Ginger ale

## WATER

Chaudfontaine still or sparkling 3,75 (0.5 cl) 4,25 (0.75cl)

## BEER

Heineken 3,95 (vaas) 6,95 (0.5L) • Heineken 0.0% 4,25  
Texels Skuumkoppe 4,75 • Amstel Radler 2.0% 4,25 (bottle) • Amstel Radler 0.0% 3,75 (bottle)  
Brand Weizen 0.0% 3,75 (bottle)

## WHITE WINE

Pinot Grigio Madregale, Italy 4,75  
Cyrice Chardonnay, France 5,25  
Verdejo Castelo de Medina, Spain 5,75  
Grüner Veltliner weingut Huber, Austria 6,25

## WHITE WINE 0,0%

Domaine de l' Arjolle Zero Viognier-Sauvignon, France 6,25

## ROSÉ WINE

Blush Rosé Pinot Grigio 2020, Italy 4,75  
Le Rosé de S' Oliver Sumeire, France 5,25

## RED WINE

Negroamaro - Domiziano, Italy 4,75  
Tierra de Murillo Crianza-Rioja, Spain 5,50  
Chianti Biskero Salcheto, Italy 5,75

## SPARKLING

Prosecco Spumante-Loredan Gasparini, Italy 5,75 (glass) 32,50 (flæs)  
Prosecco Piccolo Frizante, Mionetto, Italy 9,50 (2 glasses)  
Mimosa Prosecco, Orange juice, 6,95 (glass) 12,50 (2 glasses)

## FOREIGN DISTILLED 6,25

Vodka • Gin • Bacardi • Jack Daniels  
Johnny Walker Red Label • Licor 43

# Menu Restaurant

## naeckte brouwers

### LOCALLY BREWED BEER

Zuiver loves working together with local businesses. At a stone's throw away from Zuiver, the beers of Naeckte Brouwers are brewed in the Annakerk in Amstelveen. Naeckte (naked) is used here in the sense of honest and pure. The beers consist of pure and natural ingredients; humble yet refined.

Beer brewed with passion for the real enthusiast.

#supportyourlocals

### DRAFT BEER

DIRNDL Weizen 5,5% 4,95

### BOTTLED BEER

FEEKS Blond 6% 5,50  
NAECKTE NON Dubbel 7,5% 5,50  
NIMF Tripel 8,5% 5,75

# Menu Restaurant

## Sandwiches

Order until 17:00h,  
choice of sourdough bread  
or spelt flutes

### Steak tartare 10,95

Sweet and sour yellow beet, crispy shallot and Savora mustard

### Mackerel salad 10,25

red onion, capers, parsley

### Carpaccio of the dual purpose cow 10,50

rocket, Old Amsterdam cheese, pine nuts and truffle dip

### Jackfruit salad 10,25

peach, red pepper, spring onion and kerrie dip



### Spinach wrap 9,75

chicken thigh, Oh Na Mi Kimchi, lettuce and soy dip

### Bram's sourdough bread with:

#### Beef croquettes (2 pcs.) 10,50

By Oma Bobs with mustard

#### Dutch shrimp croquettes (2 pcs.) 13,95

By Oma Bobs with limoendip

Chef's favorite



Vegetarian

### Food Allergies

Do you suffer from food allergies? Please let us know. We are very thorough when it comes to food allergies or food intolerance. However, we can never fully guarantee the absence of cross contamination of allergens in our kitchen. Gluten free bread

### Service satisfaction

Are you satisfied with our service? It's possible to give a tip to our staff with your (personal) spa wristband.

## Salads



**Roasted vegetables** 17,95 / 19,75  
cauliflower, red onion, carrot, spinach, sunflower seeds and mustard dressing

**Chicken thigh by Boer Ilper** 17,75 / 19,50  
Oh Na Mi kimchi, sweet and sour cucumber, batonnet, peanuts and soy dip

**Carpaccio of the dual purpose cow** 18,50 / 19,95  
rocketsalad, Old Amsterdam cheese, pine nuts and truffle dip



### Power bowl 15,95

Choice of: MSC raw salmon, pulled chicken or roasted jackfruit.  
Red lentils, cucumber, corn, kimchi, carrot, hummus, black sesame seeds (optional avocado + 2,00)

## Starters

Served with mini bread  
& farmers butter

**Best oyster of the moment** 3,75  
with lemon juice and green tabasco

**Carpaccio of the dual purpose cow** 12,95  
truffle dip, frisée, Old Amsterdam cheese and pine nuts



**Octopus grilled** 13,95  
cold clear tomato broth, fermented black garlic dip and crispy octopus

**Duck two ways** 13,95  
rilletes and smoked duck breast with orange compote



**Smoked beet** 12,95  
blue cheese, chocolate popcorn and balsamic vinegar

**Soup of the day** 8,25  
seasonal soup with garnish



**Bram's sourdough roll** 7,95  
aioli, pumpkin hummus, farmers full-cream butter

## Main courses

**Dutch beef burger** 19,95  
Bram's brioche bun, aged cheese, pickle, caramelised onion and mustard mayonnaise

**Chicken saté by Boer Ilper** 19,95  
green bean-mango salad, saté saus and prawn crackers



**Catch from the IJmuiden fish auction** 22,95  
Red beet, cauliflower cream, green asparagus, puffed wild rice and a truffle Beurre blanc

**Beef tenderloin by Farmer Palmenstein** 23,50  
cream of carrot, roasted shallots, romanesco and a gravy of port

### Roasted cauliflower 21,95

cauliflower cream, egg yolk, hazelnut and a truffle Beurre blanc

### Red curry 20,50

sweet potato, tomato, zucchini, broad beans and jackfruit

All mains are served with a side of your choice:

Frites uit Zuyd, mixed salad or jasmin rice (optional + 3,75 per dish extra)

## Desserts

**Dark chocolate** 8,95  
chocolate mouse marmalade, calamansi sorbet and chocolate croquant



**Ice cream trio** 8,50  
Three house-made ice creams and dark chocolate popcorn

**Parfait, lime and vodka** 9,25  
Fennel marinated with ginger, fennel/apple gel and white chocolate crisp

**Coffee or tea & bonbon of macaron** 5,95  
Coffee or tea of your choice