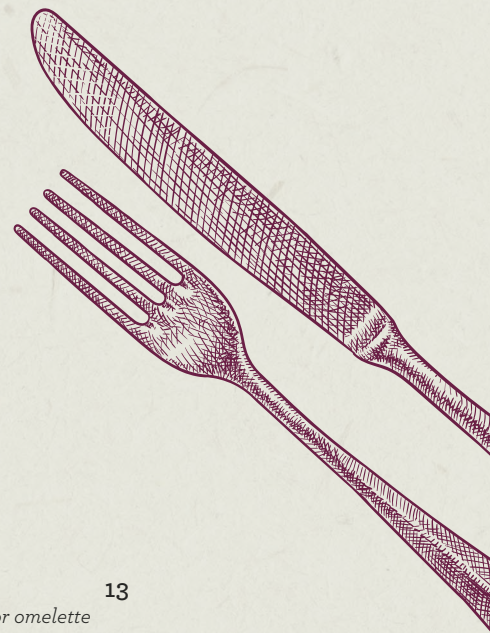



DAY MENU




BREAKFAST - until 11:00 AM


Croissants 
two pieces with butter and jam

5.5


Farmhouse Yoghurt  5.5
fresh fruit and muesli

Eggceptional 13
choice of fried eggs or omelette
+ ham and cheese
+ salmon and avocado
+ bell pepper and tomato 

SANDWICHES - served on dark or light sourdough bread

Dutch Cheese 
tomato, cucumber and cress

8

Smoked Pumpkin Hummus 
feta, almond and avocado, rocket salad

9

Steak Tartare
spicy mayonnaise, crispy onions,
soft-boiled egg and pickles


10.5

Smoked Salmon
cucumber salad and horseradish cream

12.5

BBQ Sandwich 8
ham, cheese and tomato salsa

Spicy Chicken 10.5
bell pepper, onion, melted cheese and
satay seasoning

Club Choice 12.5
fried egg, tomato, mustard mayonnaise and
crispy lettuce
+ smoked salmon
+ spicy chicken
+ feta and avocado 

LUNCH DISHES


Steak Frites 24
160 gram entrecote, 100% Dutch, served with
red wine jus and a small caesar salad


Haarlem Burger 19
140-gram Dutch natural beef with slow-cooked onions
in our own Zocher Blond beer on a brioche bun and
served with fries.
also available as vegetarian option with Beyond Meat V

Fish and Chips 21
cucumber salad, tartar sauce and fries from Haarlem

Cracked Pepper Pasta  19.5
bell pepper, almond and smoked mushrooms, rocket salad

Caesar Salade M:10.5 | L: 15.5
anchovies, soft-boiled egg, croutons and Parmesan
+ smoked salmon
+ spicy chicken M: +4.5 | L: +5

Zocher's Garden  M:12 | L: 17
seasonal vegetables with chef's dressing

Homemade Tomato Soup  9
ras-el-hanout spices and roasted bell pepper

Soup of the Moment 9
with fresh ingredients and seasonal flavors

On the side: Oven-Baked Bread  4.5
served with smoked tomato butter and herb yogurt

DESSERTS

Dutch Cheeses 12.5
from 'De KaasKampanje van Haarlem',
4 types of locally sourced cheeses paired by
fruit and almond loaf and a tantalising syrup

Chocolate Tart 9.5
vanilla ice cream, almond cookies and
tarragon cream

Lemon Cheesecake 8.5
raspberry ice cream and pink pepper tuiles

Crème Brûlée 8
with vanilla cream and a caramelized sugar crust



BAR & KITCHEN


ZOCHER

DINER MENU



STARTERS

Steak Tartare 12.5
*spicy mayonnaise, crispy onions,
soft-boiled egg and pickles*


Beet Carpaccio  10
*feta, almond, avocado, sprouts and
chestnut mushrooms*

Butter Poached Cod 12.5
smoked potato salad, fennel and vadouvan mayonnaise

Oriental Marinated Salmon 12.5
rice salad, cucumber and soy jelly

Zocher's Garden  **M:12 | L:17**
seasonal vegetables with chef's dressing

Caesar Salad **M:10.5 | L: 15.5**
anchovies, soft-boiled egg, croutons and Parmesan
M: +4.5 | L: +5
+ smoked salmon
+ spicy chicken

Homemade Tomato Soup  9
ras-el-hanout spices and roasted bell pepper

Soup of the Moment 9
with fresh ingredients and seasonal flavors

Oven-Baked Bread  4.5
served with smoked tomato butter and herb yoghurt

MAIN COURSES

Steak Frites 24
*160 gram entrecote, 100% Dutch, served with red wine jus
and a small caesar salad*

Haarlem Burger 19
*140-gram Dutch natural beef with slow-cooked
onions in our own Zocher Blond beer on a brioche bun
and served with fries*
also available as vegetarian option with Beyond Meat V

Marinated Chicken 23.5
*with satay seasoning potato gratin, roasted
cauliflower, piri-iri oil and peanuts*


Catch of the Moment 25.5
served with its favourite garnish

Fish and Chips 21
cucumber salad, tartarsauce and fries from Haarlem


Cracked Pepper Pasta  19.5
bell pepper, almond, smoked mushrooms and rocket salad

Tomato Risotto  21
aubergine, courgette, Parmesan and roasted tomato

SIDES

Haarlem Fries  5
from Friethoes
+ Parmesan and truffle mayonnaise +2

Seasonal Vegetables  5

Green Salad  5
croutons and chef's dressing

DESSERTS

Dutch Cheeses 12.5
*from 'De KaasKampanje van Haarlem',
4 types of locally sourced cheeses paired with
fruit and almond loaf and a tantalising syrup*

Chocolate Tart 9.5
*Vanilla ice cream, almond cookies and
tarragon cream*

Lemon Cheesecake 8.5
raspberry ice cream and pink pepper tuiles

Crème Brûlée 8
vanilla cream and a caramelized sugar crust



BAR & KITCHEN

ZOCHER

THE SPECIALS



The dishes are served in the size of a small plate, so you can enjoy a wide variety of different flavours.

Slow-cooked Celeriac  12
puffed beetroot, apple, crisp chicory, walnut and blue cheese

Marinated Sea Bass 16
pickled onions, smoked potato and refreshing buttermilk-lovage foam


Leek from the BBQ  12
confit potato, smoked almond, crispy sage and a zing of lemon

Tomato Tarte Tatin  15
rocket salad, creamy burrata and toasted hazelnut

Pickled Duck Breast 16
corn, polenta, popcorn and saffron cream

Braised Lamb Neck 15
baby carrots, juicy plum, tomato and a blend of cumin and ginger

Red fruit  9
balsamic, vanilla ice cream, crumble cookies and custard

Watermelon  9
raspberry jelly, pink peppercorn tuile, candied carrot and a touch of ginger

