

DINNER

menu

STARTERS

Oven-Baked Bread ✓ butter - olive oil - salt	7
Homemade Onion Soup ✓ cheese croutons	9
Soup of the Moment with fresh ingredients and seasonal flavours	9
Steak Tartare spicy mayonnaise - crispy egg-yolk - brioche	14.5
Slow-Cooked Celeriac ✓ Parmesan froth - black olive - apple - almond - red chicory	13.5
Tomato Tarte Tartin ✓ burrata - almond - onion - tomato sauce - rocket	15.5
Salmon Ceviche shallot - lime gel - beetroot - Thai basil	14

MAIN COURSES

Steak Frites 180 grams beef - red wine jus - salad - fries	26
Zocher Burger beef - Italian bun - onion stewed in our own Zocher Blonde beer - cheese - bacon - spicy mayonnaise - fries also available as vegetarian option with Beyond Meat ✓	21
Duck Brussels sprouts - red cabbage - black rice - XO sauce	26.5
Catch of the Moment with its favourite garnish	daily rate
Fish and Chips pickled cucumber - sauce ravigote - fries	24
Truffle Pasta ✓ mushroom - truffle cream sauce - seasonal vegetables	22

SIDES

Fries with Mayonnaise	5.5
+ Parmesan and Truffle Mayonnaise	+2
Green Salad ✓	6
Seasonal Vegetables ✓	7

CHEF'S MENU

Be surprised by the chef's menu!
Tailored to your dietary preferences

3-courses	42.5
4-courses	49.5

ZOCHER SPECIALS

Trying something different? Our chef has created a
selection of dishes that are absolutely worth the try!

The dishes are served in the size of a small plate

Roasted Cauliflower ✓ cauliflower cream - kentjoer mayonnaise - sate spices - almond	16
Tuna Tataki roasted avocado - ponzu - wasabi - Thai basil	18
Boneless Confit Ribs oriental sauce - eel - deep-fried sauerkraut	17
Entrecote 150 grams dual purpose beef - parsnip puree - gratin - seasonal vegetables - beurre café de Paris	21
Panacotta honeycomb - ponzu gel - yoghurt passion fruit ice cream	10

SALADS

Classic Caesar Parmesan - egg - croutons - anchovy - chicken - romaine	15.5
Smoked Salmon pickled cucumber - soy gel - horseradish cream - crispy onion - apple	16.5
Burrata ✓ red cabbage - carrot - mustard seed - cherry tomato - mesclun	16.5

SIZE IT UP!

+5

DESSERTS

Cheeses from 'De KaasKampanje van Haarlem'	14.5
Cheesecake red fruit - crumble - raspberry ice cream - biscuit	10
Crème Brûlée in line with the season	8
Brownie chocolate mousse - caramel - crumble - vanilla ice cream	10

BAR & KITCHEN

ZOCHER

In our kitchen, we work with allergenes. Do you have a food allergy? Please let us know!