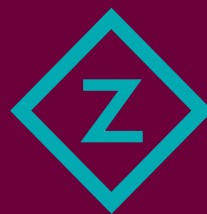


FOOD



EXPERIENCE THE
ULTIMATE ZOCHER FEELING
LIKE A REAL BON VIVANT.

We have been inspired by the Zocher family famous Haarlem landscapers of yesteryear and true bon vivants. Immerse yourself in this lively venue and experience the best Bar & Kitchen Zocher has to offer.

The kitchen cooks, according to the principles of Dutch Cuisine. Our passion is the use of vegetables, local and seasonal products. Our Chef's Menu fits seamlessly with this.

In addition, we present classics with a Zocher twist and the use of our BBQ has become a tradition. Zocher's style is no-nonsense, surprising and bold with a preference for true taste.

BAR & KITCHEN

ZOCHER

BAR & KITCHEN ZOCHER

LOCAL
VEGETABLE
KAMADO BBQ

SWEETS & TREATS

Cheesecake <i>with “Haarlemmer Halletjes”, rhubarb cream and strawberries</i>	5
Apple pie <i>served warm with or without whipped cream</i>	5
Zocher’s chocolate cake <i>raspberry, chocolate and cardamom</i>	7.50
Bonbons <i>choose your bonbon, price per piece</i>	2

SANDWICHES

Goat cheese ✓ <i>with fig chutney, honey apple and nuts with lamb’s lettuce</i>	9
Zocher’s Club <i>with grilled chicken, bacon, tomato and omelette</i>	12.50
Dutch shrimp croquette <i>with piccalilly, lettuce, cucumber and tomato</i>	8
Eel from Spaarndam <i>with lettuce, tomato, cucumber, egg and onion</i>	12
Grilled sour dough cheese sandwich <i>with ham and cheese</i>	7
Smoked beetroot cream ✓ <i>avocado, feta and roasted almonds</i>	9.50

EGG DISHES

Omelette <i>with ham and cheese</i>	10
Fried eggs <i>with ham and cheese</i>	9.50
Sunny side up <i>with Dutch shrimps</i>	11.50
Eggs Benedict <i>on brioche bread with Hollandaise sauce and ham</i>	12.50
Extras for the egg dishes <i>avocado, salmon, bacon tomato, spinach, mushrooms</i>	2 1

< DARK OR
SOURDOUGH
BREAD >

< DARK OR
SOURDOUGH
BREAD >

ENTREES

Eel from Spaarndam <i>beetroot taco, curd, cucumber, quinoa</i>	13
Dutch shrimp ceviche <i>citrus marinade, corn, sweet potato, cauliflower, red onion</i>	12.50
Vegetables from the BBQ ✓ <i>pea cream, puffed wild rice</i>	10.50
Steak cannibal <i>veal tartare with quail egg and truffle</i>	12.50
Zocher’s rainbow ✓ <i>dry aged beetroots, goat curd, lotus root</i>	10

SIDE DISHES

Fries from Haarlem with mayonnaise	5
Green Salad	5

Zocher Burger <i>on brioche bread, tomato, pickle, onion, lettuce, bacon, poached egg and fries</i>	19
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CHEF’S MENU

The Chefs menu changes every six weeks and gives the main stage to the seasonal vegetables. Fish and meat are complementary to the vegetables. Of course, allergies and dietary requirements can be taken into account. The menu is available in:

3 COURSES	37,50
4 COURSES	45
5 COURSES	50

MAINS

	DAYPRICE
Catch of the day <i>fresh fish from our supplier in IJmuiden, North-Holland</i>	25
Dutch beef <i>mashed potato, bacon, beans and a red wine sauce</i>	21.50
Duck confit <i>“Opperdoezer ronde” potato, roasted vegetables, rosemary sauce</i>	23.50
Rack of lamb <i>a crust of puffed quinoa, sweet potato polenta, green asparagus and a Madeira sauce</i>	19.50
Truffle ravioli ✓ <i>capers, cherry tomatoes, pine nuts and a Saffron sauce</i>	19
Grilled zucchini ✓ <i>green salsa, Parmesan cheese, lemon and pearl barley from Alkmaar</i>	

Fish & chips <i>with fries and salad</i>	21
Pasta alla Norma ✓ <i>with eggplant, mini plum tomatoes, basil and cheese</i>	19

SOUPS AND DUTCH FARM SALADS

Leek soup ✓ <i>with croutons and Dutch farmhouse cheese</i>	9
Soup of the season ✓ <i>changing soup with seasonal vegetables</i>	9
Zocher’s Caesar <i>little gem, BBQ chicken thigh, bacon, croutons, poached egg</i>	12.50 16.50
Goat cheese ✓ <i>lettuce, Rubens apple, pomegranate, nuts, honey-mustard vinaigrette</i>	10 14
Eel from Spaarndam <i>“Opperdoezer Ronde” potato, radish, apple, egg, lettuce and sea lavender</i>	11.50 15.50

DESSERTS

Cheesecake <i>“Haarlemmer Halletjes” and rhubarb cream, strawberries and matcha ice cream</i>	9.50
Zocher’s chocolate cake <i>raspberries, chocolate and vanilla ice cream</i>	9.50
Bonbons <i>choose your bonbon, price per piece</i>	2
Limoncello scroppino <i>with homemade limoncello</i>	8.50
Haarlemse fromagerie <i>“de KaasKampanje” tasting of 4 varieties with fig tart and dried fruit</i>	15.50
Sorbet & Gelato <i>varying range of flavours. Price per scoop</i>	2.50

Allergens?
*Feel free to ask our colleague’s for
the list of allergens*

ZOCHER’S CLASSICS

Zocher Burger <i>on brioche bread, tomato, pickle, onion, lettuce, bacon, poached egg and fries</i>	19
Fish & chips <i>with fries and salad</i>	21
Pasta alla Norma ✓ <i>with eggplant, mini plum tomatoes, basil and cheese</i>	19