



# ZOO Food CLUB BAR & KITCHEN ER

# BREAKFAST & eggs

## "Wentelteefje" ✓

€ 7,00

*Dutch version of French toast made of sugar loaf, with butter & cinnamon*

## Fresh baked croissants ✓

€ 5,00

*2 pc., with homemade jam & butter*

## Yoghurt from the dairy farm ✓

€ 6,50

*with seasonal fruit, homemade granola & honey*

*Eat it your way!*

## CHOOSE YOUR EGG

### Omelette

*The egg dish will be served  
with white or brown bread*

### Fried eggs

#### **Add.:**

*Cheese, ham, bacon, spinach,  
avocado, tomato, smoked  
salmon, mushrooms*

### Scrambled eggs

### Eggs Benedict,

*with Hollandaise sause*

€ 9,00

# SWEETS & *Treats*

## **Apple pie**

€ 4,75

*with whipped cream*

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## **Lemon Cheesecake**

€ 4,75

*with pink pepper curd cheese and tarragon meringue*

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## **Zocher's Chocolate cake**

€ 6,50

*Raspberry, chocolate and spices*

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## **Zocher's Tompouce**

€ 5,25

*Dutch puff pastry with custard, carrot and ginger*

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## **Bon bon's**

€ 1,75

*Make your choice from our bonbon menu, price per piece*

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*Celebrate life, eat cake!*

# SANDWICHES

## Club Sandwich

€ 11,00

*Classic with chicken, bacon, tomato and fried egg*

## Mackerel Rilette

€ 8,50

*Capers, horseradish & watercress*

## Smoked beetroot crème ✓

€ 8,50

*Avocado, feta & roasted almonds*

## BBQ Toastie

€ 6,50

*Organic bread, grilled on the barbecue with ham and cheese*

## Roasted rumpsteak

€ 8,50

*with puffed beetroot and horseradish crème*

## Meatball sandwich

€ 8,50

*with home made piccalilly*

## Carrot tartare ✓

€ 8,50

*with goat cheese and chamomile mayonnaise*

## Lamb pastrami

€ 8,50

*with fennel salad and savoury mustard*

## Pumpkin spread ✓ from the BBQ

€ 8,50

*with cumin, sheep cheese and mustardleaf*

## Sandwich Special

€ 8,50

*Ask for the special of the moment*



WHITE OR  
BROWN  
BREAD

# ZOCHER'S

## *Bites*

### Charcuterie

€ 12.00

*Coppa di Parma, fennel sausage and homemade paté served with mustard and stewed onions*

### Bread board ✓

€ 6.00

*Organic bread with smoked tomato butter and yoghurt dip*

### Bieterballen ✓

€ 7.50

*6 vegetarian beetroot bitterballen with curry yoghurt*

### Organic bitterballen

€ 7.50

*6 pieces with Zaanse mustard*

### Plateau Zocher

€ 7.50

*Bitterbal, Bieterbal, organic bread, fennel sausage and farm cheese with fruit loaf*

### Matured cheese sticks ✓

€ 7.50

*6 pieces with chilli-mayonnaise*

### Crispy chicken thighs

€ 7.50

*6 pieces with hoisin & spring onion*

### Fried fish made of codfish

€ 7.50

*6 pieces with ravigot & marinated cucumber*

### Snacks tasting

€ 11.00

*2 bitterballen, 2 bieterballen, 2 matured cheese sticks, 2 crispy chicken legs and 2 pc. fried fish*



*It's Bites O'clock!*

A man in a dark suit, white shirt, and a wide-brimmed hat stands in a lush garden. The image is overlaid with large, stylized text. The word 'ZOCHER' is in a large, bold, dark blue font, with the 'O' being particularly large. The word 'Food' is written in a large, white, cursive script across the middle. Below 'ZOCHER', the words 'BAR & KITCHEN' are written in a smaller, dark blue, sans-serif font, underlined.

# ZOCHER

## Food

BAR & KITCHEN

LOCAL – VEGETABLES - KAMADO BBQ

EXPERIENCE  
THE ULTIMATE  
*Zocher feeling*  
LIKE A TRUE  
BON VIVANT!

The Zocher family is our inspiration, famous Haarlem garden architects of bygone times and a true bon vivant.

Immerse yourself in this vibrant meeting place. Discover what Bar & Kitchen Zocher has to offer.

**Be Zocher Proof!**

Our chef Bastiaan Koenders works with fresh ingredients from the Haarlem area to delight you with the flavours of the Dutch seasons. Hearty, without far-fetched additions, with a strong emphasis on the product itself. You can taste his passion for cooking and love for vegetables in every dish.

Dine around the open kitchen where fresh Dutch nature meat and the catch of the day is grilled on the Kamado BBQ.

No bells and whistles. We don't have to hide anything, because the quality of the products is so high. We content ourselves with what nature offers, this is how to Be Zocher Proof should be.

# BE ZOCHER

## *Proof*

### 7 COURSE MENU

Vegetables with a capital V

\*

Local & Fresh

\*

Veggie-tastic

\*

On land, at sea or from the sky

\*

In the lead: beef from nature

\*

The Dutch pride

\*

A sweet ending

LET US KNOW  
HOW MANY  
COURSES YOU  
WOULD LIKE!

*The real experience but not the full 7 courses? The chef likes to make a balanced composition of the menu in order to create the ultimate Zocher experience.*

*Complete the evening with a matching wine arrangement.*

**3 COURSES €32,00**

**5 COURSES €39,00**

**7 COURSES €48,50**

# SOUPS, STARTERS & *salads*

## **Bread board ✓**

*Organic bread with smoked tomato butter and yoghurt dip*

**€ 6.00**

## **Steak tartare Zocher style**

*with crispy capers, spicy ketchup and herbs mayonnaise*

**€ 12.00**

## **Pomodori Soup ✓**

*Soup of tomatoes, grilled zucchini and basil oil, including a piece of bread*

**€ 7.50**

## **Carrot tartare ✓**

*with grated egg yolk, potatoe-curry chips and garden peas crème*

**€ 10.00**

## **Zocher's Soup**

*Ask for the soup of the moment*

**€ 8.00**

## **Pickled codfish, thinly sliced**

*with cauliflower, barbecued leek and celery crème*

**€ 12.00**

## **Poultry paté Oriëntal style € 12.00**

*with black garlic-rice crackers, sweet & sour vegetables and toasted brioche*

## **Caprese Zocher style ✓**

*Dutch mozzarella with tomatoes from Osdorp, Amsterdam*

**€ 10.00**

## SALADS

### **Classic Caesar Salad**

*Roman lettuce, egg, Parmesan cheese, croutons, caesar dressing & anchovy*

### **✓ Zocher's Garden**

*A green salad with seasonal vegetables and a honey-mustard dressing*

**S € 9.75**

**L € 14.00**

+ Grilled chicken

€2,50

+ Sautéed prawns

(4 pc) €5,50

# MAIN Courses

## Grilled sea bass

€ 21.00

*with roasted root vegetables, potato mousseline and green herb-beurre blanc*

## Catch of the moment

DAY PRICE

*Fresh fish from the market. Ask for the specialty of the moment*

## Fish & Chips

€ 19.50

*Made of codfish, with marinated cucumber and ravigottesauce*

## Pearl barley from Alkmaar € 21.00

*Rissotostyle with veal cheek, spinach, walnuts, sage and blue cheese  
(vegetarian possible ✓)*

## "Kemper Landhoen" chicken € 21,00

*Prepared crispy, baked and grilled with a morel gravy, seasonal vegetables and potato mousseline*

## Mushroom-chickpeas ✓ € 16,50 burger

*with cumin, tomatoes, Vadouvan mayonnaise and artisan fries*

## Pappardelle ✓ € 16.50

*with baked onion, roasted root vegetables, smoked almond, tomato and chili*

*Do you want anything on the side?*

Have a look at the next page if  
you would like to order a side dish

# DUTCH BEEF

*from nature*

Including 2 side dishes of your choice

**Zocher burger 175gr** € 16.50

*served on a brioche bun, with Zocher Blond onion marmelade and arugula*

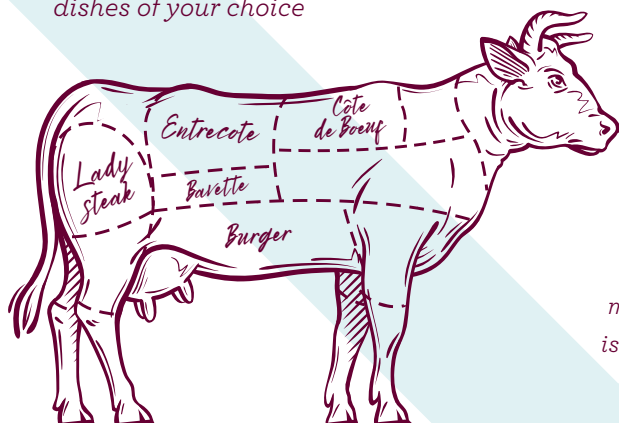
**Lady steak 150gr** € 21.00

**Bavette 200 gr** € 25.00

**Entrecote 275gr** € 32.50

**Côte de Boeuf 750 gr** € 75.00

*For 2 persons, including 3 side dishes of your choice*



## SIDE DISHES

If ordered separately, €4,75 per dish

**Fries & mayonnaise ✓**

*Fries from Haarlems famous fries shop "Friethoes" with mustard mayonnaise*

**Roasted sweet potato ✓**

*with cajun spices and yogurt dip*

**Chicory from the oven**

*with cheese crème and crispy ham*

**Cauliflower from the oven ✓**

*with roasted nut-butter*

**Green salad ✓**

*With croutons and honey-mustard dressing*

## PROUD OF OUR MEAT

We proudly serve Dutch beef from nature. These are 100% Dutch cattle that are used for management of nature conservation. The result is tender and juicy beef with a full, characteristic flavour from the Dutch nature reserves.

# DESSERTS

<b>Poached peer with almondparfait</b> <i>with white chocolate mousse and almond crispy bisquits</i>	<b>€ 8,50</b>
<b>Classic vanilla crème brûlée</b> <i>Creamy crème brûlée with caramelised sugar</i>	<b>€ 7,50</b>
<b>Lemon cheesecake</b> <i>with raspberry sorbet, pink peper curd cheese and tarragon meringue</i>	<b>€ 8,50</b>
<b>Sorbet &amp; Gelato</b> <i>Ask for today's flavours, price per scoop</i>	<b>€ 2,50</b>
<b>Zocher's Chocolate cake</b> <i>Raspberry, chocolate and spices, served with hazelnut sabayon and vanilla ice cream</i>	<b>€ 9,00</b>
<b>Haarlemse Fromagerie</b> <i>"De KaasKampanje" Tasting of 5 cheeses from our local cheese supplier with fruit bread and apple syrup</i>	<b>€13,50</b>
<b>Bon bon's</b> <i>Make your choice from our bonbon menu, price per piece</i>	<b>€ 1,75</b>

*There's always room for dessert*