

SOUPS AND DUTCH FARM SALADS

Leek soup ✓
with croutons and Dutch farmhouse cheese

9

Soup of the season ✓
changing soup with seasonal vegetables

9

Zocher’s Caesar
little gem, BBQ chicken thigh,
bacon, croutons, poached egg

12.50
16.50

Goat cheese ✓
lettuce, Rubens apple, pomegranate,
nuts, honey-mustard vinaigrette

10
14

Eel from Spaarndam
“Opperdoezer Ronde” potato, radish,
apple, egg, lettuce and sea lavender

11.50
15.50

DESSERTS

Cheesecake
“Haarlemmer Halletjes” and rhubarb
cream, strawberries and matcha ice cream

9.50

Zocher’s chocolate cake
raspberries, chocolate and
vanilla ice cream

9.50

Bonbons
choose your bonbon, price per piece

2

Limoncello scroppino
with homemade limoncello

8.50

Haarlemse fromagerie
“de KaasKampanje” tasting of 4 varieties
with fig tart and dried fruit

15.50

Sorbet & Gelato
varying range of flavours.
Price per scoop

2.50

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

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

ENTREES

Eel from Spaarndam
beetroot taco, curd, cucumber, quinoa

13

Dutch shrimp ceviche
citrus marinade, corn, sweet potato,
cauliflower, red onion

12.50

Vegetables from the BBQ ✓
pea cream, puffed wild rice

10.50

Steak cannibal
veal tartare with quail egg and truffle

12.50

Zocher’s rainbow ✓
dry aged beetroots, goat curd, lotus root

10

SIDE DISHES

Fries from Haarlem with
mayonnaise

5

Green Salad

5

MAINS

Catch of the day
fresh fish from our supplier in IJmuiden,
North-Holland

DAYPRICE

Dutch beef
mashed potato, bacon, beans and a red
wine sauce

25

Duck confit
“Opperdoezer ronde” potato,
roasted vegetables, rosemary sauce

21.50

Rack of lamb
a crust of puffed quinoa, sweet potato
polenta, green asparagus and a
Madeira sauce

23.50

Truffle ravioli ✓
capers, cherry tomatoes, pine nuts and
a Saffron sauce

19.50

Grilled zucchini ✓
green salsa, Parmesan cheese, lemon and
pearl barley from Alkmaar

19

ZOCHER'S CLASSICS

Zocher Burger
on brioche bread, tomato,
pickle, onion, lettuce,
bacon, poached egg
and fries

19

Fish & chips
with fries and salad

21

Pasta alla Norma ✓
with eggplant, mini plum
tomatoes, basil and cheese

19

SWEETS & TREATS

Cheesecake
with “Haarlemmer Halletjes”,
rhubarb cream and strawberries

5

Apple pie
served warm with or without whipped cream

5

Zocher’s chocolate cake
raspberry, chocolate and cardamom

7.50

Bonbons
choose your bonbon, price per piece

2

SANDWICHES

Goat cheese ✓
with fig chutney, honey apple and
nuts with lamb’s lettuce

9

Zocher’s Club
with grilled chicken, bacon, tomato and
omelette

12.50

Dutch shrimp croquette
with piccalilly, lettuce, cucumber
and tomato

8

Eel from Spaarndam
with lettuce, tomato, cucumber,
egg and onion

12

Grilled sour dough cheese sandwich
with ham and cheese

7

Smoked beetroot cream ✓
avocado, feta and roasted almonds

9.50

EGG DISHES

Omelette
with ham and cheese

10

Fried eggs
with ham and cheese

9.50

Sunny side up
with Dutch shrimps

11.50

Eggs Benedict
on brioche bread with Hollandaise sauce
and ham

12.50

Extras for the egg dishes
avocado, salmon, bacon
tomato, spinach, mushrooms

2
1

< DARK OR
SOURDOUGH
BREAD >

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SOURDOUGH
BREAD >