

BAR & KITCHEN

ZOCHER

BREAKFAST

Croissants <i>2 croissants – butter – jam – chocolate spread</i>	6.5
Overnight oats <i>Blueberry – maple syrup</i>	6.5
Yoghurt with muesli <i>Fresh seasonal fruit</i>	6.5
Fruit salad <i>Fresh seasonal fruit</i>	5
Eggceptional <i>Omelette or fried eggs with a choice of: mushroom – bell pepper – ham – cheese – onion – tomato – bacon – chicken – salmon</i>	13
Artisan bread pudding <i>Speculaas spices – almonds – clotted cream</i>	7

LUNCH

ZOCHER'S SANDWICHES

All our sandwiches are served on sourdough bread from the local bakery.

Steak tartare sandwich <i>64-degree egg – shallot – rocket – mustard</i>	14
Spicy chicken <i>Crispy chicken – gochujang – sesame – spring onion – pickled vegetables</i>	14
Burrata  <i>Burrata – smoked almond – rocket – caramelised onion – tomato</i>	14
Carpaccio <i>Mustard – Parmesan – rocket – pine nuts</i>	14
Tosti Zocher <i>Chicken – cheese – tomato tapenade</i>	10
Zocher special  <i>Soup of the day – vegetable croquette – roasted vegetable sandwich</i>	15
Eggceptional <i>Omelette or fried eggs with a choice of: mushroom – bell pepper – ham – cheese – onion – tomato – bacon – chicken – salmon</i>	13

SALADS

Caesar salad <i>Chicken – egg – parmesan – anchovy – little gem – dressing</i>	18
Smoked salmon salad <i>Green asparagus – avocado – olive oil – red onion</i>	16
Zocher's salad  <i>Green salad – seasonal vegetables – miso dressing</i>	13

AFTERNOON BITES

ZOCHER'S LAZY AFTERNOON

Zocher's Sharing Board (for 2) <i>*Vegetarian option available Tear-and-share bread – butter – extra virgin olive oil – house-marinated olives – aged cheese – serrano ham – 2 beef croquettes – 2 tempura prawns</i>	15
Zocher's Deluxe Sharing Board (for 2) <i>*Vegetarian option available Tear-and-share bread – butter – extra virgin olive oil – house-marinated olives – aged cheese – serrano ham – 4 beef croquettes – 4 tempura prawns – soup of the day – stuffed peppadews – mini-steak tartare</i>	30
Zocher snack platter <i>2 beef croquettes – 2 cheese sticks – 2 cauliflower fritters – 2 tempura prawns</i>	14
SNACKS	
Holtkamp beef croquettes 6 pcs	11
Cheese sticks 6 pcs	10
Crispy chicken 6 pcs	11
Cauliflower fritters 8 pcs	9
Tempura prawns 6 pcs	9
Vegetable croquettes 6 pcs	9

ALL DAY

Zocher burger <i>Brioche – crispy bacon – cheese – onion – Zocher sauce – fries (Vegetarian option available)</i>	25
Mushroom ravioli  <i>Duxelles with truffle – sage – green asparagus – Parmesan</i>	25
Fish and chips <i>Pickled vegetables – ravigote – fries</i>	27.5

 Vegetarian

Our kitchen works with allergens. Do you have a food allergy? Please let us know!

DINNER

CHEF'S MENU

Our chef Hans Fellinginga composes a beautifully balanced menu for you each day.
Do you have a dietary requirement or allergy? Please let us know.

2-course chef's menu (starter and main course)	40
3-course chef's menu	48
4-course chef's menu	58
<i>Prefer cheese over a sweet dessert?</i>	+3

TO SHARE

Freshly baked bread <i>Butter – extra virgin olive oil – sea salt flakes</i>	8
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STARTERS

Steak tartare <i>64-degree egg – crostini – cornichon – chef's dressing</i>	17
Carpaccio <i>Crème fraîche – coarse mustard – duxelles – Parmesan</i>	17
Tomato tarte tatin  <i>Burrata – almond – onion – rocket</i>	15
House-smoked halibut <i>Potato – tarragon mayonnaise – yellow beetroot</i>	16

SOUP

Soup of the day  <i>Bread – butter</i>	10
Lobster bisque <i>Prawn and lobster rillette – fennel – rouille – bread – butter</i>	18

MAIN COURSES

Steak frites <i>Red wine jus – salad – fries</i>	27
Ribeye 250 g <i>Parsnip – beurre Café de Paris – gratin – seasonal vegetables</i>	35
Catch of the day with a matching garnish and sauce	27.5
Roasted cauliflower steak  <i>Black olive – almond – beurre noisette – vadouvan</i>	19

ON THE SIDE

Fries	6
Fries with Parmesan and truffle mayonnaise	8
Side salad  <i>Burrata makes everything better!</i>	6 +3
Small Caesar salad  <i>Upgrade to a chicken or salmon Caesar!</i>	6 +3
Seasonal vegetables 	7

DESSERTS

Pineapple tarte tatin <i>Mascarpone – vanilla – calvados-lime ice cream</i>	14
Poached pear <i>Red port – tonka bean – pear sorbet – walnut</i>	12
Lava cake <i>Hazelnut praliné – caramel – vanilla ice cream – chocolate tuile</i>	13
Crème brûlée <i>Rotating flavour, ask our staff for today's special!</i>	10
Cheese (from Kaaskampanje) <i>Selection of Dutch cheeses – walnut bread – chutney</i>	17

SWEETS

Homemade apple pie <i>+ Whipped cream 0.5</i>	7
Homemade red velvet cake	7
Homemade pumpkin cheesecake	7
Homemade chocolate brownie	7

 @zocher.haarlem

 Zocher Haarlem