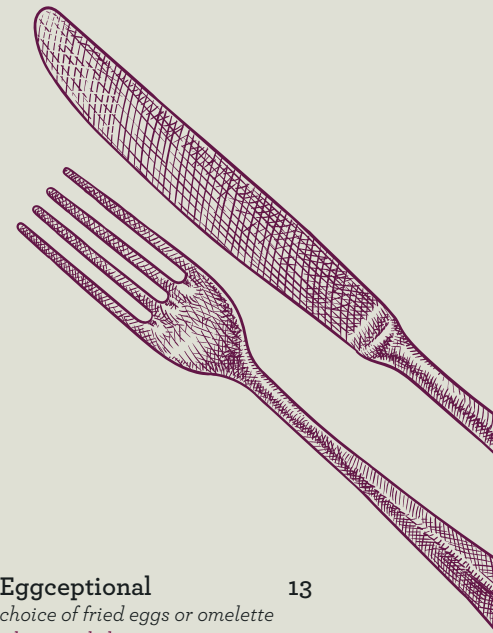



DAY MENU



BREAKFAST - until 11:00 AM

Croissants  5.5
two pieces with butter and jam

Farmhouse Yoghurt  5.5
fresh fruit and muesli

Eggceptional 13
*choice of fried eggs or omelette
+ ham and cheese
+ salmon and avocado
+ bell pepper and tomato* 

SANDWICHES - served on dark or light sourdough bread

Dutch Cheese  8
tomato, cucumber and cress


Smoked Pumpkin Hummus  9
feta, almond, avocado and rocket salad

Steak Tartare 10.5
*spicy mayonnaise, crispy onions,
soft-boiled egg and pickles*

Smoked Salmon 12.5
cucumber salad and horseradish cream


BBQ Sandwich 8
ham, cheese and tomato salsa

Spicy Chicken 10.5
*bell pepper, onion, melted cheese and
satay seasoning*

Club Choice 12.5
*fried egg, tomato, mustard mayonnaise and
crispy lettuce
+ smoked salmon
+ spicy chicken
+ feta and avocado* 

LUNCH DISHES

Steak Frites 24
*160 gram, 100% Dutch, served with
red wine jus and a small caesar salad*

Haarlem Burger 19
*140-gram Dutch natural beef with slow-cooked onions in our
own Zocher Blond beer on a brioche bun and served with fries.
also available as vegetarian option with Beyond Meat* 

Fish and Chips 21
cucumber salad, tartar sauce and fries from Haarlem

Cracked Pepper Pasta  19.5
bell pepper, almond, smoked mushrooms and rocket salad

Caesar Salad M:10.5 | L: 15.5
*anchovies, soft-boiled egg, croutons and Parmesan
+ smoked salmon
+ spicy chicken* +5

Zocher's Garden  M:12 | L: 17
seasonal vegetables with chef's dressing

Homemade Tomato Soup  9
ras-el-hanout spices and roasted bell pepper

Soup of the Moment 9
with fresh ingredients and seasonal flavors

On the side: Oven-Baked Bread 4.5
with smoked tomato butter and herb yoghurt

DESSERTS

Dutch Cheeses 12.5
*from 'De KaasKampanje van Haarlem', 4 types of locally sourced
cheeses paired by fruit and almond loaf and a tantalising syrup*

Chocolate Tart 9.5
vanilla ice cream, almond cookies and tarragon cream

Lemon Cheesecake 8.5
raspberry ice cream and pink pepper tuiles

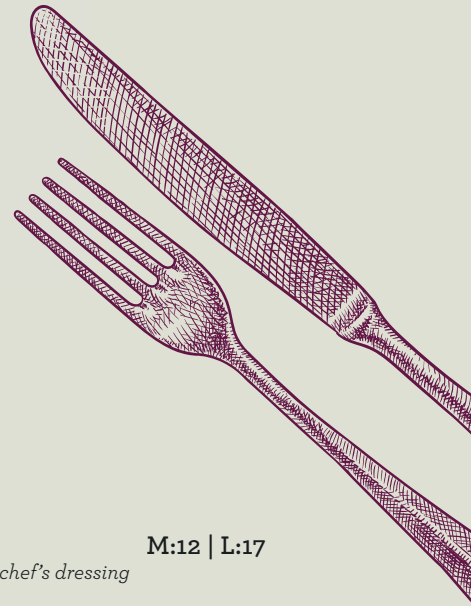
Crème Brûlée 8
with vanilla cream and a caramalized sugar crust

BAR & KITCHEN

ZOCHER

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

DINER MENU



STARTERS

Steak Tartare <i>spicy mayonnaise, crispy onions, soft-boiled egg and pickles</i>	12.5
Beet Carpaccio ✓ <i>feta, almond, avocado, sprouts and chestnut mushrooms</i>	10
Butter Poached Cod <i>smoked potato salad, fennel and vadouvan mayonnaise</i>	12.5
Oriental Marinated Salmon <i>rice salad, cucumber and soy jelly</i>	12.5

MAIN COURSES

Steak Frites <i>160 gram, 100% Dutch, served with red wine jus and a small caesar salad</i>	24
Haarlem Burger <i>140-gram Dutch natural beef with slow-cooked onions in our own Zocher Blond beer on a brioche bun and served with fries also available as vegetarian option with Beyond Meat</i> ✓	19
Marinated Chicken <i>with satay seasoning, potato gratin, roasted cauliflower, piri-piri oil and peanuts</i>	23.5

SIDES

Haarlem Fries ✓ <i>from Friethoes</i> <i>+ Parmesan and truffle mayonnaise</i>	5 +2
Seasonal Vegetables ✓	5
Green Salad ✓ <i>croutons and chef's dressing</i>	5

Zocher's Garden ✓	M:12 L:17
<i>seasonal vegetables with chef's dressing</i>	

Caesar Salad	M:10.5 L: 15.5
<i>anchovies, soft-boiled egg, croutons and Parmesan</i> <i>+ smoked salmon</i>	+5
<i>+ spicy chicken</i>	

Homemade Tomato Soup ✓	9
<i>ras-el-hanout spices and roasted bell pepper</i>	

Soup of the Moment	9
<i>with fresh ingredients and seasonal flavors</i>	

Oven-Baked Bread	4.5
<i>with smoked tomato butter and herb yoghurt</i>	

Catch of the Moment	25.5
<i>served with its favourite garnish</i>	

Fish and Chips	21
<i>cucumber salad, tartar sauce and fries from Haarlem</i>	

Cracked Pepper Pasta ✓	19.5
<i>bell pepper, almond, smoked mushrooms and rocket salad</i>	

Tomato Risotto ✓	21
<i>aubergine, courgette, Parmesan and roasted tomato</i>	

DESSERTS

Dutch Cheeses	12.5
<i>from 'De KaasKampanje van Haarlem', 4 types of locally sourced cheeses paired with fruit and almond loaf and a tantalising syrup</i>	

Chocolate Tart	9.5
<i>vanilla ice cream, almond cookies and tarragon cream</i>	

Lemon Cheesecake	8.5
<i>raspberry ice cream and pink pepper tuiles</i>	

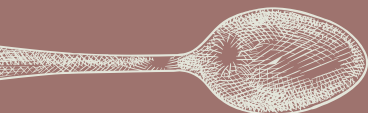
Crème Brûlée	8
<i>vanilla cream with a caramalized sugar crust</i>	

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ZOCHER SPECIALS

The dishes are served in the size of a small plate,
so you can enjoy a wide variety of different flavours

- | | |
|--|----|
| Slow Cooked Celeriac ✓
<i>puffed beetroot, apple, crispy chicory, walnut and blue cheese</i> | 12 |
| Marinated Sea Bass
<i>pickled onions, smoked potato and refreshing buttermilk-lovage foam</i> | 16 |
| Leek from the BBQ ✓
<i>confit potato, smoked almond, crispy sage and a zing of lemon</i> | 12 |
| Tomato Tarte Tatin ✓
<i>rocket salad, creamy burrata and toasted hazelnut</i> | 15 |
| Pickled Duck Breast
<i>corn, polenta, popcorn and saffron cream</i> | 16 |
| Braised Lamb Neck
<i>baby carrots, juicy plum, tomato and a blend of cumin and ginger</i> | 15 |
| Red Fruit ✓
<i>balsamic, vanilla ice cream, crumble cookies and custord</i> | 9 |
| Watermelon ✓
<i>raspberry jelly, pink peppercorn tuile, candied carrot and a touch of ginger</i> | 9 |



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