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## ENTREES

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### MARBRE OF VEAL

Parma ham – Little Gem - mustardmayonaise

10.50

### THE CLASSIC

#### CARPACCIO

Old Holland cheese,  
pine nuts, sundried tomatoes and olive oil

10.50

### STACK OF GINGERBREAD AND GOAT CHEES

Crispy gingerbread – goat cheese – yellow beet – pear – orange syrup (vegetarian)

9.50

### SPICY SCAMPI'S

Cream of broad beans – garlic and chili oil

12.50

### GRATINATED MUSHROOMS

with Gruyere cheese (vegetarian)

9.50

### CREAMY CHERVIL SOUP

Parsnip chutney (vegetarian)

7.00

### SOUP OF THE DAY

6.00

### TASTING PLATTER

Having trouble choosing?  
Let the chef surprise you  
with a selection of 3 small starters

11.50 p.p.

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## MAINS

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### PAN FRIED WINTER COD

Paella – shellfish sauce

21.00

### DUCK BREAST

Paksoi – caramelized red onion – Surabaya sauce

21.50

### BULGUR

Crispy mixed nuts – raisins – sugared Moroccan lemon (vegetarian)

19.00

### OUR SPECIALTY

#### COQUELET

spicy marinade - lemon - thyme jus

22.00

### GRILLED FLANK STEAK

Bearnaise/garlic sauce

22.00

*All mains are served with fresh fries and salad*

### PAN FRIED POTATOES

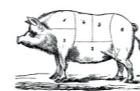
3.50

### FOR THE TABLE

#### CHARCUTERIE PLATTER

assortment of cured meats  
and pickles

15.50



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## DESSERTS

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### CRÊPE CAKE

Chocolate/rumsauce – walnut ice cream

7.50

### OTHER GREAT DESSERT OPTIONS

baked goods by Lola's' (check the display fridge)  
finish it off with a scoop of ice cream



### MARINATED KIWI

Coconut cream – caramel of condensed milk

7.00

### BLANC MANGER

Almond bavarois – Tia Maria sauce

8.00

### CHEESE PLATTER

assortment of 3 cheeses - "kletzenbrood" - grape pulp mustard - nuts

8.50

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## SPECIAL COFFEES

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### IRISH COFFEE

Coffee with Jameson Whiskey

6.50

### SPANISH COFFEE

Coffee with Licor43

6.50

### ITALIAN COFFEE

Coffee with Disaronno Amaretto

6.50

### JAMAICAN COFFEE

Coffee with Tia Maria

6.50

### FRENCH COFFEE

Coffee with Grand Marnier

6.50

### ARNHEM COFFEE

Coffee with 'Klarendalsche Likorette'

6.50

### DUTCH COFFEE

Coffee with Ketel 1 Matuur

6.50

ANY ALLERGIES? LET US KNOW!



## SNACKMENU

<b>Bitterballen</b> Typical Dutch snack served with mustard-mayonaise	6 pc 6.00   9 pc 8.75   12 pc 11.50
<b>Kids Platter</b> Aged cheese, chips, cucumber sticks, mini frikandelsand mayonaise	7.50
<b>Charcuterie Platter</b> Assortment of cured meats with pickles	15.50
<b>Zypendaal Platter</b> Assortment of cured meats, bread with aioli, bitterballen with mustard-mayonaise, Old Amsterdam cheese, pickles and olives	16.50
<b>Deep fried platter</b> Bitterballen, Old Amsterdam cheese sticks, mini frikandels and spicy spring rolls, with mayonaise, chili sauce and mustard-mayonaise	14.00
<b>Vegetarian Platter</b> Samosas, cucumber sticks, falafel, garlic mushrooms and mint-mayonaise dip	14.00
<b>Mediterranean platter</b> Can of sardines with toast, olives, Serranoham and chorizo	19.50
<b>Dutch platter</b> Old Amsterdam, bitterballen, sausage of beef tartare and pickles	14.50
<b>Cheese platter</b> assortment of cheeses served with "kletzenbrood", grape pulp mustard and nuts	12.00
<b>Bread platter</b> White sourdough and brown bread with aioli, olive oil and sea salt	5.00

## COCKTAILS

<b>Dark&amp;Stormy</b> Captain Morgan spiced rum, ginger beer, lime juice	8.00	<b>Disaronno Sour</b> amaretto disaronno, lime juice, sugar water	6.00
<b>Ketel One Dutch Mule</b> ketel vodka, lime juice, angosturabitters, gingerbeer	8.00	<b>Lemon Fiss</b> limoncello, cava	7.00
<b>Montifaud Ginger</b> chateau montifaud cognac, ginger ale	7.50	<b>Hugo</b> elderflower, cava, lime juice, fresh mint	6.00
<b>Aperol Spritz</b> aperol, cava, sparkling water	7.00	<b>BELLINI</b> peach liquor, cava	7.00



### OPENING HOURS

Wednesday through Sunday from 11.00 am  
Monday and Tuesday closed



FREE WIFI



BRASSERIE  
**ZYPENDAAL**



EST. 2014

MENU