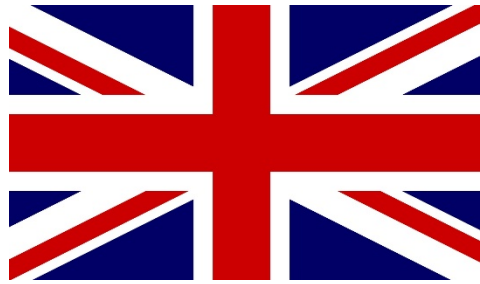


ZEBBS



## WELCOME TO ZEBS

ZEBS' cooking style can be best described as Mediterranean with Arabic influences. De menu comprises cold and warm dishes that can be ordered as both a starter and main course. This makes it possible for you to tailor to taste the size and number of courses you eat.












Beside each dish you will find information about the four most common allergens (gluten, milk, nuts and peanuts). If a dish can be adjusted, this is indicated by a dotted line. If you require any further information, then please do not hesitate to ask one of our waiting staff.



### APERITIFS











Prosecco	€ 6,00	<b>White wine per glass</b>	
La Guita Manzanilla sherry	€ 3,00	Le Montalus Blanc,	€ 4,00
Tio Pepe Fino sherry	€ 4,00	<i>terret gris, colombard</i>	
<b>Draught beer</b>		Coste Méliac, <i>chardonnay bio</i>	€ 4,75
Birra Moretti	€ 3,00	La Fleur de Pins, <i>sauvignon blanc</i>	€ 4,75
Affligem tripe1	€ 4,50	Nidia, <i>verdejo</i>	€ 5,00
Heineken 0.0	€ 3,00	La Prendina, <i>pinot grigio</i>	€ 6,00
<b>Cocktails</b>		<b>Rosé wine per glass</b>	
<b>Tom Collins</b>	€ 6,00	Coquille de Mer, <i>grenache</i>	€ 4,50
<i>gin, lemon, suger water &amp; soda</i>		<b>Red wine per glass</b>	
<b>Aperol spritz</b>	€ 7,00	Antonini, <i>primitivo</i>	€ 4,00
<i>aperol, prosecco</i>		Palacio de Morante,	€ 4,50
<b>Hugo vlierbloesem</b>	€ 7,00	<i>garnacha tintorera</i>	
<i>elderflower, prosecco &amp; mint</i>		Coste Méliac, <i>merlot bio</i>	€ 4,50
<b>Kir royal</b>	€ 7,00	La Fleur de Pins	€ 4,75
<i>crème de cassis &amp; prosecco</i>		<i>merlot, cabernet franc, grenache</i>	
<b>Cosmopolitan</b>	€ 9,50	Les Halos de Jupiter,	€ 6,50
<i>vodka, triple sec &amp; cranberry juice</i>		<i>grenache, syrah, mourvèdre</i>	
<b>Negroni</b>	€ 9,50		
<i>gin, campari &amp; red vermouth</i>			
<b>Old fashioned</b>	€ 9,50		
<i>angostura bitter, whisky &amp; soda</i>			
<b>Raspberry martini fizz</b>	€ 9,50		
<i>martini rosso, gin &amp; prosecco</i>			
<b>Sex on the beach</b>	€ 9,50		
<i>vodka, peach liqueur &amp; orange juice &amp; cranberry juice</i>			
<b>Cocktails without alcohol</b>	€ 4,50		
<b>Mojito 0.0</b>			
<i>lemon, mint &amp; sprite</i>			
<b>Ginger strawberry delight</b>			
<i>strawberry, ginger syrup, apple juice &amp; soda</i>			
<b>Virgen on the beach</b>			
<i>orange juice &amp; cranberry juice</i>			
<b>Fresh orange juice &amp; crodino</b>			

## WITH DRINKS

<b>Olives mix</b>	€ 3,00	
<b>ZEBS nuts mix</b>	€ 3,00	   NUTS PEANUTS
<b>Bread with aioli</b>	€ 3,50	  GLUTEN
<b>6 homemade arancini (rice balls) with pomodori secchi and Parmesan</b>	€ 6,50	   GLUTEN MELK
<b>8 organic 'bitterballen' (miniature meat croquettes)</b>	€ 7,50	  GLUTEN MELK

## WITH DRINKS – PLATTER










(min. 2 pers) € 5,00 per person

<b>Antipasti:</b> fennel salami, spicy salami, garlic salami, capocollo, olives, caper berries, pane carasau, grissini, Parmesan	  GLUTEN MELK
<b>Mezze:</b> olives, miniature pitas and crostini's (toasts) with: <ul style="list-style-type: none"> <li>- green olive and almond tapenade;</li> <li>- lima bean hummus with red pepper and chili oil;</li> <li>- matbucha: dip made with tomatoes and roasted red peppers;</li> <li>- homemade pickles</li> </ul>	   GLUTEN MELK
<b>Snack platter:</b> combination of antipasti and/or mezze with 3 hot snacks (suppl. 2,50 p.p.)	     GLUTEN MELK NOTEN PINDA'S

## COLD

starter € 11,00

main course € 17,00

<b>Artichokes with sage, fennel, olives, Romaine lettuce, candied lemon and saffron aioli</b>	
<b>Chicory salad with blue Stilton, Granny Smith apples, ribbons of green asparagus, roasted Brazil nuts and citrus dressing</b>	   MELK NOTEN
<b>Smoked salmon, crunchy chili taco, avocado crème, grapefruit, sorrel pesto and deep-fried Dutch shrimps</b>	  GLUTEN MELK
<b>Salad of sword fish, potato, celeriac and ras el hanout [Moroccan spice mix], with butter-head lettuce, gherkins and savoury sesame cookies</b>	 GLUTEN
<b>Carpaccio of beef, truffle dressing, rocket, pine nuts and Parmesan cheese</b>	 MELK
<b>Japanese-style Beef Tataki with trofie pasta, ribbons of yellow courgette and soy pearls</b>	 GLUTEN

## SOUP

starter € 6,50

**Nettle soup** with parsley coulis and a puff-pastry cushion filled with Turkish cheese, mushrooms and pearl barley



**Shore-crab bisque** garnished with greenshell mussels, crayfish, and ciabatta croutons (suppl. € 2,50)



## WARM

starter € 12,00

main course € 19,50

**Risotto with Roquefort cheese** and Middle-Eastern baba ganoush dip made of courgettes, pine nuts, za'atar, goats yoghurt and chilli butter



**Portobello with white beet and Reblochon cheese wrapped in puffy pastry** with horseradish and softened mulberries



**Atlantic wolf fish and salmon rolls** with Savoy cabbage, velvety buttermilk-and-potato mousseline and green pepper oil



**Steamed hake fillet** with curry made of spinach, baby corn, pak choi, coconut, coriander and millet [type of grain]

**Grilled pork fillet of 'Buitengewone Varkens'** [free-range pigs] with moussaka, crunchy crackling and pomegranate gravy



**Billy-goat tagine with Guinness and edamame beans** and mint, charred lemon and sorghum flour [type of grain]



## SIDE DISH

Per dish (±2p) € 4,00

◇ **Bulgur wheat tabbouleh**, fresh herbs and Turkish cheese



◇ **Grilled vegetable souvlaki** with za'atar [Arabic spice mix including oregano] and pomegranate molasses



◇ **Sweet potato fries** with smoked bell peppers mayonnaise (€ 4,50)



◇ **Mixed salad**, Caesar dressing, Parmesan cheese and pecan nuts



## DESSERT

€ 9,50

**Hazelnut cheesecake** with Italian Amaretti cookies and caramel droplets

*Moscateel de Setubal* € 5,50



**Moon pie:** biscuit-based tartlet filled with meringue and marshmallow, coated with dark chocolate and salted peanuts with vanilla sauce and vanilla ice cream

*Moscateel de Setubal* € 5,50



**Melon Romanoff:** honeydew melon, vodka, sponge fingers, ginger, whipped cream and Greek yoghurt

*Muscat Frontignan* € 5,00



**White chocolate parfait,** brittle, roasted meringue, raspberry sauce and rose pepper sticks

*Muscat Frontignan* €5,00, *Moscateel de Setubal* €5,50



**4 cheeses** with crackers, fig-almond bread and walnuts (suppl. € 2,50) *Tawny, 10 years old* € 7,00



**Sweet platter to accompany coffee;** 5 different sweet treats (€ 7,00)



## SPECIAL COFFEE

Iced Coffee Regular .....	€ 3,80
Iced Coffee Flavored* with whipped cream .....	€ 4,00
Latte special* .....	€ 3,80

*\*Choises: crème brûlée; chocolate; gingerbread; cinnamon; cocos; pumpkin spice; salted caramel; orange; Tiramisu*

Brasil Coffee .....	€ 7,50
French Coffee .....	€ 7,50
Irish Coffee .....	€ 7,50
Italian Coffee .....	€ 7,50
Spanish Coffee .....	€ 7,50

## COFFEE

Ristretto	€ 2,50
Espresso	€ 2,50
Doppio	€ 3,50
Americano	€ 2,50
Lungo	€ 2,50
Espresso macchiato	€ 2,75
Doppio macchiato	€ 3,80
Cappuccino	€ 2,75
Cappuccino kokosmelk	€ 3,25
Cortado	€ 2,75
Flat white	€ 3,75
Latte	€ 3,00
Latte macchiato	€ 3,50

## TEA

€ 3,00

<b>Tea Betjeman and Barton</b>
Autum blend Bouquet de manon
Camomille Darjeeling
Earl grey
Jasmijn
Japan sencha
Lundi light
Melange pouchkine
Quatre fruits rouge
Rooibos jardin rouge
Tisane du berger
Verveine
Fresh ginger tea
Fresh mint tea

## DRINKS

Lemonade	€ 1,50	<b>Grappa's</b>	
Cola/Cola zero	€ 2,75	Grappa di Prosecco (blend of	€ 6,00
Cassis	€ 2,75	8 years oak matured)	
Bitter Lemon	€ 2,75	Grappa Amarone, Alexander	€ 6,50
Tonic	€ 2,75		
Seven Up	€ 2,75	<b>Liqueurs</b>	
Ice Tea	€ 2,75	Amaretto Lazzaroni	€ 5,00
Green ice tea	€ 2,75	Baileys	€ 5,00
Orangina	€ 3,00	Disaronno	€ 5,00
Fresh orange juice	€ 4,00	Frangelico	€ 5,00
Hildon water still/sparkling	€ 2,50	Sambucca	€ 5,00
Hildon water still/sparkling (750 ml)	€ 4,50	Dom Benedictine	€ 5,00
		Cointreau	€ 5,00
<b>Biological</b>		Tia Maria	€ 5,00
Ginger ale	€ 3,50	Southern Comfort	€ 5,00
Schulp Apple juice	€ 3,50	Kahlua	€ 5,00
Schulp pear juice	€ 3,50	Grand Marnier	€ 5,00
Tomato juice	€ 3,50	Drambuie	€ 5,00
		Limoncello	€ 5,00
<b>Beers-tap</b>			
Birra Moretti	€ 3,50	<b>Bitters</b>	
Affligem Tripel	€ 4,50	Averna Amaro Siciliano	€ 4,00
		Fernet Branca	€ 4,00
<b>Alcohol-free</b>		Campari	€ 4,00
Heineken 0.0 (tap)	€ 3,00		
Radler 0.0	€ 3,50	<b>Cognac</b>	
Playground IPA	€ 5,00	Janneau	€ 6,00
		Hennessey	€ 6,00
<b>Beers-bottle</b>		Remy martin VSOP	€ 7,00
Ciney Blond	€ 4,50	Montifaud VS	€ 6,00
Duvel	€ 4,50	Montifaud VSOP	€ 7,00
Joper Adriaan Wit	€ 4,75	Montifaud x.o.	€ 10,00
Jopen Mooie Nel IPA	€ 5,00		
Brouwerij t IJ I.P.A.	€ 5,00	<b>Whiskey</b>	
Westmalle Dubbel	€ 5,00	Johnny walker red	€ 4,50
		Tullamore dew	€ 4,50
<b>PSV</b>		Chivas regal 12	€ 8,50
Martini white-Martini red	€ 3,50	Glenfiddich 12	€ 8,50
Nouilly prat	€ 3,50	Oban 14	€ 9,00
Rosso antico	€ 3,50		
La Guita Manzanilla	€ 4,00	<b>Brandy</b>	
Tio Pepe Fino sherry	€ 4,00	Torres 10	€ 5,00
Offley port, wit, tawny	€ 4,25	Vecchia Romagna	€ 5,00
Tawney 10 years old	€ 7,50	Vecchia Romagna reserve 10	€ 7,00