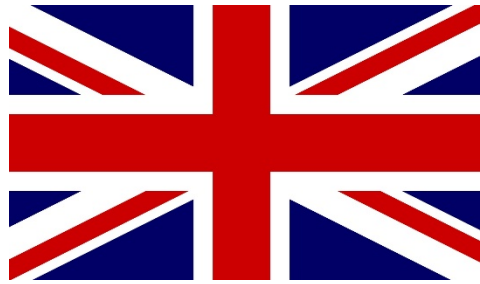


ZEBBS



## 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>Moscow Mule</b>	€ 9,50		
<i>vodka, ginger beer, lime &amp; mint</i>			
<b>Espresso Martini</b>	€ 9,50		
<i>espresso, vodka &amp; coffee liqueur</i>			
<b>Mojito</b>	€ 9,50		
<i>rum, lemon, mint &amp; soda</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	 
<b>6 homemade arancini</b> (rice balls with pomodori secchi and Parmesan) and fennel remoulade	€ 6,50	   GLUTEN MILK
<b>8 organic 'bitterballen'</b> (miniature meat croquettes)	€ 7,50	  GLUTEN MILK











## 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 MILK
<b>Mezze:</b> olives, miniature pitas and crostini's (toasts) with: <ul style="list-style-type: none"> <li>- Beetroot baba ganoush</li> <li>- Mini stuffed pepper with freekeh tabbouleh</li> <li>- Hummus with mint and peas</li> <li>- Turkish cheese dip with green chilli</li> </ul>	   GLUTEN MILK
<b>Snack platter:</b> combination of antipasti and/or mezze with 3 hot snacks (suppl. 2,50 p.p.)	     GLUTEN MILK NUTS PEANUTS

## COLD

starter € 11,00 main course € 17,00

<b>Salad of roasted cauliflower</b> , with mizuna lettuce, spicy chickpeas, hazelnuts and a white tahini sauce	  NUTS
<b>Marinated King Bolete mushroom</b> , bulgur salad with Turkish cheese and balsamic vinegar, porcini crème	   GLUTEN MILK
<b>Salmon tartar</b> , seaweed salad, vadouvan [mixed spices], lime mayonnaise, toasted sesame seeds, tuile of wasabi	 GLUTEN
<b>Prawns marinated in harissa</b> , roasted pumpkin with cardamom and coriander, feta cheese with orange	 MILK
<b>Carpaccio of beef</b> , truffle dressing, rocket, pine nuts and Parmesan cheese	 MILK
<b>Smoked duck ham</b> , crème of parsnip, crostini, pecorino flakes, black salsify chips	  GLUTEN MILK

## SOUP

starter € 6,50

**Arabian soup of Guinea fowl**, chickpeas, mint, harissa [*piquant red sauce*]

**Soup of potato and watercress**, smoked eel, with saffron prawn crackers



## WARM

starter € 12,00

main course € 19,50

**Tajine of pumpkin**, cashew nuts, orange, ras el hanout [*Maroccan spice mix*], couscous, sour cream



**Sicilian caponata** [*vegetable dish*] of roasted vegetables, gnocchi, capers, marjoram and blue Stilton



**Pan-fried pike perch fillet**, risotto with chermoula [*North-African herb sauce*], roasted parsley root



**Paella of pearl barley**, mussels, moscardini [*octopus species*], cockles, merguez sausages, edamame beans, saffron



**Pan-fried venison steak**, caramelised chicory, potato fondant, gravy with blackberries



**Pan-fried beef skirt**, smoked purple carrots, Hasselback Roseval potatoes, herb butter, Marsala gravy



## SIDE DISH

Per dish (±2p)

€ 4,00

◇ **Braised red cabbage** with apple, raisins and walnuts



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



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



## DESSERT

€ 9,00

**Scroppino: lemon sorbet, vodka and Prosecco** (€ 6,50)

**Tartlet with lemon curd, meringue, mascarpone with stewed pears**

*Moscate1 Frontignan € 5,00*



**Bannoffee crumble tart, caramel ice cream**

*Sherry PX € 5,50*



**Poached pear, sabayon flambé in Grand Marnier, blood-orange ice cream**

*Muscat Frontignan € 5,00*



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

*Muscat Frontignan €5,00, Moscate1 de Setuba1 €5,50*

*Sherry PX € 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>	
Bitter Lemon	€ 2,75	Grappa di Prosecco (blend of	€ 6,00
Cassis	€ 2,75	8 years oak matured)	
Chocolate milk	€ 2,75	Grappa Amarone, Alexander	€ 6,50
Cola/Cola zero	€ 2,75		
Crodino	€ 2,75	<b>Liqueurs</b>	
Rivella	€ 2,75	Amaretto Lazzaroni	€ 5,00
Seven Up	€ 2,75	Baileys	€ 5,00
Tonic	€ 2,75	Disaronno	€ 5,00
Ice Tea	€ 2,75	Frangelico	€ 5,00
Green ice tea	€ 2,75	Sambucca	€ 5,00
Orangina	€ 3,00	Dom Benedictine	€ 5,00
Fresh orange juice	€ 4,00	Cointreau	€ 5,00
Hildon water still/sparkling	€ 2,50	Tia Maria	€ 5,00
Hildon water still/sparkling (750 ml)	€ 4,50	Southern Comfort	€ 5,00
		Kahlua	€ 5,00
<b>Biological</b>		Grand Marnier	€ 5,00
Ginger ale	€ 3,50	Drambuie	€ 5,00
Schulp Apple juice	€ 3,50	Limoncello	€ 5,00
Schulp pear juice	€ 3,50		
Tomato juice	€ 3,50	<b>Bitters</b>	
Ginger beer	€ 4,00	Averna Amaro Siciliano	€ 4,00
		Fernet Branca	€ 4,00
<b>Beers-tap</b>		Campari	€ 4,00
Birra Moretti	€ 3,50		
Affligem Tripel	€ 4,50	<b>Cognac</b>	
		Janneau	€ 6,00
<b>Alcohol-free</b>		Hennessey	€ 6,00
Heineken 0.0 (tap)	€ 3,00	Remy martin VSOP	€ 7,00
Radler 0.0	€ 3,50	Montifaud VS	€ 6,00
Playground IPA	€ 5,00	Montifaud VSOP	€ 7,00
		Montifaud x.o.	€ 10,00
<b>Beers-bottle</b>			
Ciney Blond	€ 4,50	<b>Whiskey</b>	
Duvel	€ 4,50	Johnny walker red	€ 4,50
Joper Adriaan Wit	€ 4,75	Tullamore dew	€ 4,50
Jopen Mooie Nel IPA	€ 5,00	Chivas regal 12	€ 8,50
Brouwerij t IJ I.P.A.	€ 5,00	Glenfiddich 12	€ 8,50
		Oban 14	€ 9,00
<b>PSV</b>			
Martini white-Martini red	€ 3,50	<b>Brandy</b>	
Nouilly prat	€ 3,50	Torres 10	€ 5,00
Rosso antico	€ 3,50	Vecchia Romagna	€ 5,00
La Guita Manzanilla	€ 4,00	Vecchia Romagna reserve 10	€ 7,00
Tio Pepe Fino sherry	€ 4,00		
Offley port, wit, tawny	€ 4,25		
Tawney 10 years old	€ 7,50		