

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	White wine per glass	
La Guita Manzanilla sherry	€ 3,00	Le Montalus Blanc,	€ 4,25
Tio Pepe Fino sherry	€ 4,00	<i>terret gris, colombard</i>	
Draught beer		Coste Méliac, <i>chardonnay bio</i>	€ 5,25
Birra Moretti	€ 3,00	La Fleur des Pins,	
Texels Skuumkoppe	€ 4,50	<i>sauvignon blanc</i>	€ 5,25
Heineken 0.0	€ 3,00	Nidia, <i>verdejo</i>	€ 5,25
Cocktails		La Prendina, <i>pinot grigio</i>	€ 6,00
Tom Collins	€ 6,00	Rosé wine per glass	
<i>gin, lemon, suger water & soda</i>		Coquille de Mer, <i>grenache</i>	€ 4,50
Aperol spritz	€ 7,00	Red wine per glass	
<i>aperol, prosecco</i>		Antonini, <i>primitivo</i>	€ 4,25
Hugo vlierbloesem	€ 7,00	Palacio de Morante,	€ 4,50
<i>elderflower, prosecco & mint</i>		<i>garnacha tintorera</i>	
Kir royal	€ 7,00	La Fleur des Pins	€ 4,75
<i>crème de cassis & prosecco</i>		<i>carbenet sauvignon</i>	
Cosmopolitan	€ 9,50	Coste Méliac, <i>merlot bio</i>	€ 5,25
<i>vodka, triple sec & cranberry juice</i>		Les Halos de Jupiter,	€ 6,50
Negroni	€ 9,50	<i>grenache, syrah, mourvèdre</i>	
<i>gin, campari & red vermouth</i>			
Old fashioned	€ 9,50		
<i>angostura bitter, whisky & soda</i>			
Moscow Mule	€ 9,50		
<i>vodka, ginger beer, lime & mint</i>			
Espresso Martini	€ 9,50		
<i>espresso, vodka & coffee liqueur</i>			
Mojito	€ 9,50		
<i>rum, lemon, mint & soda</i>			
Cocktails without alcohol			
Mojito 0.0	€ 4,50		
<i>lemon, mint & sprite</i>			
Ginger strawberry delight	€ 4,50		
<i>strawberry, ginger syrup, apple juice & soda</i>			
Virgen on the beach	€ 4,50		
<i>orange juice & cranberry juice</i>			
Fresh orange juice & crodino	€ 7,50		

WITH DRINKS

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












WITH DRINKS – PLATTER

(min. 2 pers) € 5,00 per person

Antipasti: fennel salami, spicy salami, garlic salami, capocollo, olives, caper berries, pane carasau, grissini, Parmesan	  GLUTEN MILK
Mezze: olives, miniature pitas and crostini's (toasts) with: <ul style="list-style-type: none"> - tapenade of sun-dried tomatoes and Turkish cheese - curried aubergine chutney - blinis, crème fraîche and curry pearls - beetroot relish with 8-year-old balsamic vinegar 	   GLUTEN MILK
Snack platter: combination of antipasti and/or mezze with 2 hot snacks (€ 7,50 p.p.)	     GLUTEN MILK NUTS PEANUTS

COLD

starter € 12,00 main course € 17,00

Roasted onion stuffed with baba ganoush and Tahoon cress, served with lemon balm & pistachio pesto, and Parmesan tuile	   MILK NUTS
Burrata, compote of candied gooseberries and ginger, basil, and a honey & pul biber dressing	  MILK
House-smoked catfish, kohlrabi & cucumber salad, horseradish cream and a chilli tortilla	  GLUTEN MILK
Herring tartare with apple, radish, lemon, dill and sour cream with sourdough crostini	  GLUTEN MILK
Carpaccio of beef, truffle dressing, rocket, pine nuts and Parmesan cheese	 MILK
Spinach salad with prosciutto, blood orange, grapefruit, dates, almonds, mint and a pomegranate dressing	 NUTS

SOUP

starter € 7,50

Shrimp bisque with crab cakes and rouille



Cauliflower soup, watercress coulis and sucuk crumble



WARM

starter € 13,00 main course € 19,50

Smoked halloumi, grilled parsnip, dates, pepitas, sumac yoghurt



Farro risotto with ricotta, Romantic vine tomatoes, pumpkin cream, ras el hanout, cashews, truffle pecorino



Pan-fried fillet of plaice, pearl barley, persillade, antiboise, marsh samphire and curried papadam



Grilled octopus, white bean purée, harissa oil, roasted broad beans and braised edamame



Guinea fowl saltimbocca, linguine, roasted bell pepper, vadouvan butter



Flank steak, lentil purée, artichokes au gratin, pangritata, oregano, taleggio, marsala sauce



SIDE DISH

Per dish (±2p) € 4,00

◇ Mushrooms au gratin stuffed with feta and oregano



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



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



DINCHEN

What's *dinchen*? Dinchen is a meal between lunch and dinner. You enjoy conviviality and in the meantime you eat various refreshments. And so the afternoon turns into the evening and have you eaten enough. Dinner is no longer necessary. A dinch consists of bread with dips, savory bites, soup and other cold and warm bites. As far as we are concerned you can enjoy dinchen every moment of the day **Minimum order for 2:**

**€ 27,50 per person or
including dessert for € 30,00 per person.
Vegetarian option available.**

DESSERT

€ 9,00

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

Espresso Martini [*after dinner cocktail*]: espresso, vodka, coffee liqueur (€ 9,50)

Tompouce millefeuille filled with chocolate mousse, amarena cherries, crème patissière and Greek yoghurt cream
Muscat Frontignan € 5,00, Sherry PX € 5,50



Lime panna cotta with red fruit marinated in limoncello
Moscatel de Setubal € 5,50



Strawberry jam doughnuts, caramel pearls and strawberry ice lolly
Muscat Frontignan € 5,00



White chocolate parfait, brittle, roasted meringue, raspberry sauce and rose pepper sticks
Muscat Frontignan €5,00, Moscatel de Setubal €5,50, Sherry PX € 5,50



4 cheeses with crackers, fig-almond bread and walnuts (€ 11,50)
Tawny, 10 years old € 7,00



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



SPECIALE COFFEE

Iced Coffee Regular	€ 4,05
Iced Coffee Flavored* with whipped cream	€ 4,25
Latte special*	€ 4,05
*Choises: crème brûlée; chocolate; gingerbread; cinnamon; cocos; pumpkin spice; salted caramel; orange; Tiramisu	
Brasil Coffee	€ 7,75
French Coffee	€ 7,75
Irish Coffee	€ 7,75
Italian Coffee	€ 7,75
Spanish Coffee	€ 7,75

COFFEE

Ristretto	€ 2,75
Espresso	€ 2,75
Doppio	€ 3,75
Americano	€ 2,75
Lungo	€ 2,75
Espresso macchiato	€ 3,00
Doppio macchiato	€ 4,05
Cappuccino	€ 3,00
Cappuccino coconut milk	€ 3,50
Cortado	€ 3,00
Flat white	€ 4,00
Latte	€ 3,25
Latte macchiato	€ 3,75

TEA

€ 3,00

Thee Betjeman and Barton
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, honey, lemon
Fresh mint tea

DRINKS

Lemonade	€ 1,50	Grappa's	
Bitter Lemon	€ 2,75	Grappa di Prosecco (blend van 8 jaargangen, gerijpt op eiken)	€ 6,00
Cassis	€ 2,75	Grappa Amarone, Alexander	€ 6,50
Chocolate milk	€ 2,75		
Cola/Cola zero	€ 2,75	Liqueurs	
Rivella	€ 2,75	Amaretto Lazzaroni	€ 5,25
Seven Up	€ 2,75	Baileys	€ 5,25
Tonic	€ 2,75	Disaronno	€ 5,25
Ice Tea	€ 2,75	Frangelico	€ 5,25
Green ice tea	€ 2,75	Sambucca	€ 5,25
Orangina	€ 3,00	Dom Benedictine	€ 5,25
Crodino	€ 4,00	Cointreau	€ 5,25
Fresh orange juice	€ 4,00	Tia Maria	€ 5,25
Hildon water flat/sparkling	€ 2,50	Southern Comfort	€ 5,25
Hildon water flat/sparkling (750 ml)	€ 4,50	Kahlua	€ 5,25
		Grand Marnier	€ 5,25
Biological		Drambuie	€ 5,25
Ginger Ale	€ 3,50	Limoncello	€ 5,25
Schulp apple juice	€ 3,50		
Schulp pear juice	€ 3,50	Bitters	
Tomato juice	€ 3,50	Averna Amaro Siciliano	€ 4,00
Ginger beer	€ 5,25	Fernet Branca	€ 4,00
		Campari	€ 4,00
Draft beers			
Birra Moretti	€ 3,50	Cognac	
Texels Skuumkoppe	€ 4,50	Janneau	€ 6,00
		Hennessey	€ 6,00
Alcohol-free		Remy martin VSOP	€ 7,00
Heineken 0.0 (draft)	€ 3,00	Montifaud VS	€ 6,00
Radler 0.0	€ 3,50	Montifaud VSOP	€ 7,00
Playground IPA	€ 5,75	Montifaud x.o.	€ 10,00
Bottled beers		Whisky	
Affligem Blond	€ 4,50	Johnny walker red	€ 4,50
Duvel	€ 5,25	Tullamore dew	€ 4,50
Jopen Adriaan Wit	€ 5,75	Chivas regal 12	€ 8,50
Jopen Mooie Nel IPA	€ 6,00	Glenfiddich 12	€ 8,50
Lagunitas Hazy Wonder IPA	€ 6,00	Oban 14	€ 9,00
PSV		Brandy	
Martini wit-Martini rood	€ 3,50	Torres 10	€ 5,25
Nouilly prat	€ 3,50	Vecchia Romagna	€ 5,00
Rosso antico	€ 3,50	Vecchia Romagna reserve 10	€ 7,00
La Guita Manzanilla	€ 4,00		
Tio Pepe Fino, sherry	€ 4,00		
Offley port, wit, tawny	€ 4,25		
Tawney 10 years old	€ 7,50		