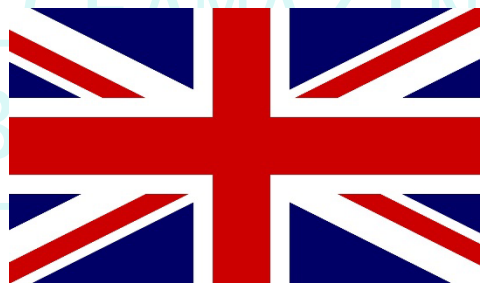


HOSPITALITY CELEBRATED DRINKS ENJOY DINING TOGETHER TABLE BUSINESS CULINARY ENTERTAINING FRIENDLY

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,	€ 4,25
Tio Pepe Fino sherry	€ 4,00	<i>terret gris, colombard</i>	
<b>Draught beer</b>		Coste Méliac, <i>chardonnay bio</i>	€ 5,25
Birra Moretti	€ 3,50	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
<b>Cocktails</b>		La Prendina, <i>pinot grigio</i>	€ 6,00
<b>Tom Collins</b>	€ 6,00	<b>Rosé wine per glass</b>	
<i>gin, lemon, suger water &amp; soda</i>		Coquille de Mer, <i>grenache</i>	€ 4,50
<b>Aperol spritz</b>	€ 7,00	<b>Red wine per glass</b>	
<i>aperol, prosecco</i>		Antonini, <i>primitivo</i>	€ 4,25
<b>Hugo vlierbloesem</b>	€ 7,00	Palacio de Morante,	€ 4,50
<i>elderflower, prosecco &amp; mint</i>		<i>garnacha tintorera</i>	
<b>Kir royal</b>	€ 7,00	La Fleur des Pins	€ 4,75
<i>crème de cassis &amp; prosecco</i>		<i>carbenet sauvignon</i>	
<b>Cosmopolitan</b>	€ 9,50	Coste Méliac, <i>merlot bio</i>	€ 5,25
<i>vodka, triple sec &amp; cranberry juice</i>		Les Halos de Jupiter,	€ 6,50
<b>Negroni</b>	€ 9,50	<i>grenache, syrah, mourvèdre</i>	
<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>			
<b>Mojito 0.0</b>	€ 4,50		
<i>lemon, mint &amp; sprite</i>			
<b>Ginger strawberry delight</b>	€ 4,50		
<i>strawberry, ginger syrup, apple juice &amp; soda</i>			
<b>Virgen on the beach</b>	€ 4,50		
<i>orange juice &amp; cranberry juice</i>			
<b>Fresh orange juice &amp; crodino</b>	€ 7,50		

## 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</b> (rice balls with pomodori secchi and Parmesan) and fennel remoulade	€ 6,50	   GLUTEN MILK
<b>8 organic 'bitterballen'</b> (miniature meat croquettes)	€ 8,00	  GLUTEN MILK
<b>8 vegetarian 'bitterballen'</b>	€ 8,00	   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>- roasted pumpkin hummus</li> <li>- Turkish cheese and yoghurt dip with harissa</li> <li>- garlic, parsnip and smoked cheese dip</li> <li>- greekeh kofta with jalapeño salsa</li> </ul>	   GLUTEN MILK
<b>Snack platter:</b> 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

<b>Preserved beetroot</b> , dukkah [ <i>mixture of herbs, nuts and spices</i> ], coriander, sesame and green miso dressing	  NUTS
<b>Goat cheese cream</b> , roasted butternut, tomatoes, ginger and cashew nuts	   MILK NUTS
<b>Mussels marinated in 8-year old balsamic vinegar</b> with muhammara [ <i>walnut and red bell pepper dip</i> ] and tortilla chips	 GLUTEN
<b>Smoked tuna fillet</b> , salad of cucumber, fennel, red chili pepper and poppy seed with ciabatta cracker	 GLUTEN
<b>Carpaccio of beef</b> , truffle dressing, rocket, pine nuts and Parmesan cheese	 MILK
<b>Terrine of wild boar</b> , organic bacon and shiitake mushrooms with baked brioche and gooseberry compote	  GLUTEN MILK

## SOUP

starter € 7,50

**Kale soup with cannellini beans, fennel seed, pancetta and grated feta cheese**



**Sweet potato-bell pepper soup with sour cream and deep-fried sage**



## WARM

starter € 13,00

main course € 19,50

**Rucola risotto with marinated mushrooms, taleggio and pangritata [with garlic and herb baked bread crumbs]**



**Roasted red cabbage, spiced chick peas, smoked almonds and hollandaise-basil sauce**



**Pan-fried king prawns, salsa of corn, piquillo pepper [chili variant with sweet, mild flavour], celery with sumac, sour cream, sesame cakes and harissa mayonnaise**



**Red mullet fillet, linguine with pesto of nuts, tomato and aubergine**



**Smoked organic pork fillet, pomegranate, labneh and chimichurri**



**Flank steak, Jerusalem artichoke mash, quinoa and hazelnut crumbs with cognac sauce**



## SIDE DISH

Per dish (±2p)

€ 4,00

◇ **Candied grilled parsnip with black garlic cream**



◇ **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 originated as a meal between lunch and dinner. You enjoy conviviality and in the meantime you eat various refreshments. A dinch consists of bread with dips, savory bites, soup and other cold and warm bites.

Dinchen is a nice way to taste our menu. As far as we are concerned you can enjoy dinchen every moment of the day.

**Can be ordered until 21.00 hours. 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)

**Chocolate lava cake** with rosewater mascarpone  
*Moscate1 de Setuba1* € 5,00, *Sherry PX* € 5,50



**Pears with saffron and orange from the oven**, labneh [*strained yoghurt*] and walnut ice cream  
*Muscat Frontignan* € 5,00



**Aniseed cheesecake and macaroons** with liquorice 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 (€ 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
* <i>Choises: crème brûlée; chocolate; gingerbread; cinnamon; cocos; pumpkin spice; salted caramel; orange; Tiramisu</i>	
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

<b>Thee 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, honey, lemon
Fresh mint tea

## DRINKS

Lemonade	€ 1,50	<b>Grappa's</b>	
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	<b>Liqueurs</b>	
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
<b>Biological</b>		Drambuie	€ 5,25
Ginger Ale	€ 3,50	Limoncello	€ 5,25
Schulp apple juice	€ 3,50		
Schulp pear juice	€ 3,50	<b>Bitters</b>	
Tomato juice	€ 3,50	Averna Amaro Siciliano	€ 4,00
Ginger beer	€ 5,25	Fernet Branca	€ 4,00
		Campari	€ 4,00
<b>Draft beers</b>			
Birra Moretti	€ 3,50	<b>Cognac</b>	
Texels Skuumkoppe	€ 4,50	Janneau	€ 6,00
		Hennessey	€ 6,00
<b>Alcohol-free</b>		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
<b>Bottled beers</b>		<b>Whisky</b>	
Affligem Blond	€ 4,50	Johnny walker red	€ 4,50
Westmalle double	€ 4,50	Tullamore dew	€ 4,50
Duvel	€ 5,25	Chivas regal 12	€ 8,50
Jopen Adriaan Wit	€ 5,75	Glenfiddich 12	€ 8,50
Jopen Mooie Nel IPA	€ 6,00	Oban 14	€ 9,00
<b>PSV</b>		<b>Brandy</b>	
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		