

11:30 - 15:00

# LUNCH MENU

A LA CARTE

## SNACKS Om te delen

|                                    |    |
|------------------------------------|----|
| ZUURDESEM                          | 6  |
| Bakkerij Mama, Kesbeke zuur, boter |    |
| HUMMUS                             | 7  |
| Pitabrood, sesamzaad, olijfolie    |    |
| NOTEN                              | 5  |
| Gerookte amandelen                 |    |
| INKTVIS                            | 9  |
| Gefrituurd, jalapeñomayonaise      |    |
| CHARCUTERIE                        | 9  |
| Wisselende selectie, cornichons    |    |
| ZEEUWSE OESTERS (3 STUKS)          | 14 |
| Rode wijnazijn, sjalot, citroen    |    |
| Zwarte bonen, soja, bosui          |    |
| Bloody Mary, komkommer             |    |

## MET BROOD

|                                                 |    |
|-------------------------------------------------|----|
| AVOCADO TOAST                                   | 15 |
| Zuurdesem, dukkah, rucola – extra ei +2         |    |
| SHAKSHUKA                                       | 15 |
| Tomaat, chilipeper, paprika, ei, zuurdesemtoast |    |
| KROKANTE KIP BUN                                | 16 |
| Srirachamayonaise, koolsla, chiliolie           |    |
| LOBBY BURGER                                    | 18 |
| Brioche bun, augurk, cheddar, friet             |    |

## FLAMMKUCHEN

|                                                 |    |
|-------------------------------------------------|----|
| FLAMMKUCHEN SPEK                                | 15 |
| Spek, ui, peterselie, gruyère                   |    |
| FLAMMKUCHEN MORTADELLA                          | 15 |
| Mortadella, mozzarella, rode ui, groene paprika |    |
| FLAMMKUCHEN GORGONZOLA                          | 15 |
| Gorgonzola dolce, walnoot, peer                 |    |

## SALADES / LICHT

|                                                       |    |
|-------------------------------------------------------|----|
| RODE BIET SALADE                                      | 15 |
| Vegan feta, framboos, Little Gem                      |    |
| CAESAR SALAD                                          | 17 |
| Boerderijhoen, Parmezaan, ansjovis, zuurdesemcroutons |    |
| ZALM                                                  | 17 |
| Gravlax, dilleyoghurt, zoetzure rode ui, avocado      |    |

## HOOFDGERECHTEN

|                                         |    |
|-----------------------------------------|----|
| BLOEMKOOL                               | 18 |
| Tandoori, bloemkool gritters, chiliolie |    |
| CORVINA                                 | 25 |
| Courgette, limoen-beurre blanc          |    |
| BOERDERIJHOEN                           | 21 |
| 'Nduja, romesco                         |    |

## BIJGERECHTEN

|                                |   |
|--------------------------------|---|
| BIMI                           | 7 |
| Salsa verde, krokante knoflook |   |
| LITTLE GEM                     | 5 |
| Balsamico, Parmezaan           |   |
| PADRÓN PEPERS                  | 7 |
| Fleur de sel                   |   |
| PATATAS BRAVAS                 | 7 |
| Aioli, bosui                   |   |
| FRIET                          | 6 |
| Frites uit Zuyd                |   |

## LUNCH SPECIAL

|                                 |    |
|---------------------------------|----|
| 3 GANGEN MENU                   | 32 |
| RODE BIET                       |    |
| Dry-aged, frambozen, vegan feta |    |
| BOERDERIJHOEN                   |    |
| 'Nduja, romesco                 |    |
| CRÈME BRÛLÉE                    |    |
| Vanille                         |    |

Dieetwensen? Allergieën?  
Laat het ons team weten, dan regelen wij de rest.

FIZEAUSTRAAT 2  
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# DRANKEN

MEER WIJN?  
VRAAG NAAR ONZE WIJNKAART

## SOFT

|                              |     |
|------------------------------|-----|
| HOMEMADE LEMONADE            | 5   |
| HOMEMADE ICED TEA            | 5   |
| HOMEMADE GINGER BEER         | 5   |
| VERSE JUS                    | 6   |
| PINEAPPLE SODA               | 4.5 |
| CHERRY SODA                  | 4.5 |
| PINK GRAPEFRUIT SODA         | 4.5 |
| MANDARINE & BERGAMOT SODA    | 4.5 |
| PLAT OF BRUISEND WATER 750ML | 6   |

## LOW / NO

|                                        |    |
|----------------------------------------|----|
| APERITIVO SPRITZ 0%                    | 8  |
| PALOMA 0%                              | 8  |
| TANQUERAY 0.0%, CARDAMOM, PEAR, TONIC  | 10 |
| SPARKLING RIESLING – MOSEL, GERMANY 0% | 9  |
| HEINEKEN, PILSNER, 0%                  | 5  |
| LOWLANDER MANGO, IPA, 0.3%             | 6  |
| LOWLANDER WIT, WITBIER, 0%             | 6  |
| EEUWIGE JEUGD VRIJER, BLOND, 0.4%      | 6  |

## COCKTAILS

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| LIMONCELLO SPRITZ – CRISP CITRUS<br>Bongiorna, cava, soda                              | 11 |
| FIG SPRITZ – HERBAL FRUITY<br>Belsazar dry, fig leaf soda, zest                        | 8  |
| AEGEAN SPRITZ – REFRESHING HERBAL<br>Berto bitter, Aegean tonic, cucumber              | 8  |
| SPARKLING GARIBALDI – BITTERSWEET CITRUS<br>Berto Bitter, bergamot, mandarin, rosemary | 8  |
| PICKLEBALL – SPICY SAVOURY<br>Ketel One, habanero bitters, pickle                      | 10 |
| CHINOTTO COLLINS – CITRUS BITTER<br>Tanqueray, Quaglia Chinotto, lemon, soda           | 8  |

## BIER OP TAP Half/pint

|                                         |      |
|-----------------------------------------|------|
| HEINEKEN, PILSNER, 5.0%                 | 4/8  |
| DE EEUWIGE JEUGD, LELLEBEL, BLOND, 5.7% | 6/9  |
| HOMELAND, BRULLEND HART, WEIZEN, 4.9%   | 6/9  |
| HOMELAND, KETELBINKIE, NEIPA, 3.5%      | 6/9  |
| OEDIPUS, GAIA, IPA 7.0%                 | 6/9  |
| OEDIPUS, TRIPLE, 8.0%                   | 6/10 |

## FLES/BLIK BIER

|                                                   |   |
|---------------------------------------------------|---|
| LIEFMANS FRUITESSE, fruit beer, red berries, 3.8% | 6 |
| LOWLANDER WIT, witbier, citrus, herbs, 3.5%       | 6 |
| WESTMALLE DUBBEL, Trappist dubbel, caramel 7%     | 6 |
| OEDIPUS MANNENLIEFDE, saison, lemongrass, 6%      | 6 |

## WIJN

|                                                    |     |
|----------------------------------------------------|-----|
| CAVA, Lacrima Baccus ‘Guarda’ Brut, Spain, 2023    | 9   |
| CHAMPAGNE, Joseph Perrier, France, NV              | 16  |
| VERMENTINO, Donna Marzia, Italy, 2024              | 7.5 |
| SAUVIGNON BLANC, F. Chidaine, France, 2024         | 8   |
| ALBARIÑO, Attis ‘Lías Finas’, Spain, 2024          | 11  |
| CHABLIS, Jean Durup ‘Valéry’, France, 2024         | 12  |
| RIESLING, Raddeck ‘Orbel’, Germany, 2023           | 8   |
| CHARDONNAY, Jeremy Arnaud, France, 2023            | 14  |
| CHENIN BLANC, ‘Old Vines White’, RSA, 2023         | 14  |
| GRENACHE ROSÉ, La Colombette, France, 2024         | 7.5 |
| RIOJA, Olivier Rivière ‘Uvas’, Spain, 2024         | 11  |
| RED BLEND, Les Quatre Fils du Sud, France, NV      | 8   |
| PINOT NOIR, Copper Pot, South Africa, 2024         | 10  |
| CORBIÈRES, Château Tréviac, Grenache, France, 2022 | 14  |
| CABERNET SAUVIGNON, Grangehurst, RSA, 2008         | 11  |
| SANGIOVESE, Rosso di Toscana, Italy, 2021          | 11  |

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# LUNCH MENU

A LA CARTE

## SNACKS For the table

|                                                                                                                               |    |
|-------------------------------------------------------------------------------------------------------------------------------|----|
| <b>SOURDOUGH</b><br>Bakery Mama, Kesbeke pickles, butter                                                                      | 6  |
| <b>HUMMUS</b><br>Pita bread, sesame seeds, olive oil                                                                          | 7  |
| <b>NUTS</b><br>Smoked almonds                                                                                                 | 5  |
| <b>SQUID</b><br>Fried, jalapeño mayonnaise                                                                                    | 9  |
| <b>CHARCUTERIE</b><br>Cured meat of the day, cornichons                                                                       | 9  |
| <b>ZEELAND OYSTERS (3 PCS)</b><br>Red wine vinegar, shallot, lemon<br>Black beans, soy, spring onion<br>Bloody Mary, cucumber | 14 |

## WITH BREAD

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| <b>AVOCADO TOAST</b><br>Sourdough, dukkah, rocket – extra egg +2             | 15 |
| <b>SHAKSHUKA</b><br>Tomato, chilli pepper, bell pepper, egg, sourdough toast | 15 |
| <b>CRISPY CHICKEN BUN</b><br>Sriracha mayonnaise, coleslaw, chilli oil       | 16 |
| <b>LOBBY BURGER</b><br>Brioche bun, pickles, cheddar, fries                  | 18 |

## FLAMMKUCHEN

|                                                                                       |    |
|---------------------------------------------------------------------------------------|----|
| <b>FLAMMKUCHEN BACON</b><br>Bacon, onion, parsley, gruyère                            | 15 |
| <b>FLAMMKUCHEN MORTADELLA</b><br>Mortadella, mozzarella, red onion, green bell pepper | 15 |
| <b>FLAMMKUCHEN GORGONZOLA</b><br>Gorgonzola dolce, walnut, pear (v)                   | 15 |

## SALADS

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| <b>BEETROOT SALAD</b><br>Vegan feta, raspberry, Little Gem                | 15 |
| <b>CAESAR SALAD</b><br>Farm-raised chicken, Parmesan, anchovies, croutons | 17 |
| <b>SALMON</b><br>Gravlax, dill yoghurt, sweet & sour red onion, avocado   | 17 |

## MAINS

|                                                     |    |
|-----------------------------------------------------|----|
| <b>CAULIFLOWER</b><br>Tempura, tandoori, chilli oil | 18 |
| <b>CORVINA</b><br>Courgette, lime beurre blanc      | 25 |
| <b>FARM-RAISED CHICKEN</b><br>'Nduja, romesco       | 21 |

## SIDES

|                                              |   |
|----------------------------------------------|---|
| <b>BIMI</b><br>Salsa verde, crispy garlic    | 7 |
| <b>LITTLE GEM</b><br>Balsamic, Parmesan      | 5 |
| <b>PADRÓN PEPPERS</b><br>Fleur de sel        | 7 |
| <b>PATATAS BRAVAS</b><br>Aioli, spring onion | 7 |
| <b>FRIES</b><br>Frites uit Zuyd, mayonaise   | 6 |

## LUNCH SPECIAL

|                           |    |
|---------------------------|----|
| <b>3 COURSES SET MENU</b> | 32 |
|---------------------------|----|

|                                                      |
|------------------------------------------------------|
| <b>BEETROOT</b><br>Dry-aged, raspberries, vegan feta |
|------------------------------------------------------|

|                                               |
|-----------------------------------------------|
| <b>FARM-RAISED CHICKEN</b><br>'Nduja, romesco |
|-----------------------------------------------|

|                                |
|--------------------------------|
| <b>CRÈME BRÛLÉE</b><br>Vanilla |
|--------------------------------|

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# DRINKS

MORE WINE?  
ASK FOR OUR WINE LIST

## SOFT

|                                |     |
|--------------------------------|-----|
| HOMEMADE LEMONADE              | 5   |
| HOMEMADE ICED TEA              | 5   |
| HOMEMADE GINGER BEER           | 5   |
| FRESH ORANGE JUICE             | 6   |
| PINEAPPLE SODA                 | 4.5 |
| CHERRY SODA                    | 4.5 |
| PINK GRAPEFRUIT SODA           | 4.5 |
| MANDARIN & BERGAMOT SODA       | 4.5 |
| STILL OR SPARKLING WATER 750ML | 6   |

## LOW / NO

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| PALOMA 0%                              | 8  |
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|                                                    |     |
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