

Dinner

Game weeks

During the Game weeks you can enjoy a 3 or 4-course game menu.

3-course game menu 47,50

Wild boar

tortelloni | mushroom | chestnut | radicchio

Duo of venison

winter vegetables | stew | poached pear | juniper gravy
with fried duck liver

+ 4,75

Apple pie

vanilla sauce | praline ice cream | apple blossom

4-course game menu 55,00

+ Hunter's broth

porcini mushrooms | ravioli | tomato | sherry

Surprise menu

Every day, we serve a new surprise menu.

This menu is a way of getting to experience the knowledge and skills of our kitchen team. We will naturally take any wishes and / or allergies into account.

3 course surprise menu 39,50

4 course surprise menu 47,50

5 course surprise menu 55,00

The courses in the surprise menu can also be ordered separately.

Wine arrangement

Combine your dinner or surprise menu with a matching wine arrangement:

Matching wineglass from 7,00

2-glass wine arrangement 14,50

3-glass wine arrangement 21,50

4-glass wine arrangement 28,50

5-glass wine arrangement 35,50

The wine arrangements are also available as half glasses.

Starter- & entremets

All the starters are served with (gluten-free) bread

Autumn salad

pumpkin | goat cheese | hazelnut | Masala curry 12,75 / 10,00

Wild prawns

crispy wonton | sesame | mango | chilli 14,50 / 12,00

Bouillabaisse (soup)

North sea fish | shellfish 13,50 / 11,50

Hunter's broth

porcini mushrooms | ravioli | tomato | sherry 9,75 / 8,50

MRJ carpaccio

horseradish | beet | truffle cream | mozzarella 14,00 / 12,00

Wild boar

tortelloni | forest mushroom | chestnut | adicchio 14,50 / 12,00

Surprise

starter from the surprise menu 11,50 / 10,00

The starters can also be ordered as entremets.
This price is shown in *ocher*.

 (can be) served as a vegetable dish

 dish with ingredients from the region

“

*In Dutch the name 'Zuiver' means 'pure'.
And purity is what we find very important.
We use good, seasonal, local ingredients.
That's the reason we serve bread from a local
bakery and the fish on our menu carries the
MSC mark (Marine Stewardship Council).*

”

Main course

Flat iron steak from Dutch range beef 
roasted vegetables | apple mashed potatoe | red wine sauce 26,00
with fried duck liver + 4,75

Duo of venison
winter vegetables | hotchpot | poached pear | juniper gravy 25,00
with fried duck liver + 4,75

Cornish hen 
sauerkraut | potato gratin | herbal flavor | mushroom gravy 22,00
with fried duck liver + 4,75

Chickpeas köfte
corn cake | bell pepper | yogurt raita | avocado 19,50

Codfish
green vegetables | anchovy potato | beurre blanc 24,50

Salmon trout
leafy vegetables | squid | risotto | puffed tomato 23,50

Surprise 
main course from the surprise menu 24,00

Child menu 
Restaurant Zuiver has a lot for children too. Especially for the culinary children we have all dishes available in small or children's portion. Of course, children can also choose French fries with a snack or salad.

 (can be) served as a vegetable dish
 dish with ingredients from the region

“
In addition to good food, you can also enjoy fine wines at Restaurant Zuiver. Our team will tell you more about our wines and will help you with a matching wine for the best wine-food combination. Curious which wines we serve? Ask for our extended wine list.
”

Dessert

Zuiver snoepen
varying | sweet | seasonal 12,50

Apple pie
vanilla sauce | praline ice cream | apple blossom 9,50

Spicy gingerbread
cinnamon ganache | almonds | nougat de Montélimar ice cream 9,00

Fair trade chocolate
Salted caramel | white chocolate sauce | vanilla ice cream 10,00

European cheese 
five cheeses | rinse apple syrup | nut-fig bread 14,50

Surprise
dessert from the surprise menu 9,50

Friandises
varying | sweet | seasonal 4,75 p.p.

“
The building in which Zuiver is established, was built in 1860 and used to be a farm located at the 'Huppeldijk'. The area where you now can find the fire place, used to be the heart of the farm with two rooms and two bedrooms. The 'Herenkamer' was the front house where the family lived till 2001.
”

'Zuiver' coffee

Zuiver coffee
Frangelico | Grand Marnier | cream 7,75

Irish
Irish whiskey | brown sugar | cream 7,75

Spanish
Tia Maria | cream 7,75

French
Grand Marnier | cream 7,75

Brasilian
Tia Maria | Grand Marnier | cream 7,75

Italian
Amaretto | cream 7,75