

Dinner

Pupils month

Chef Richard and restaurant manager Jerrie think the development of young talent is very important. Therefore, this month is dedicated to our pupils. The past few weeks they have been busy with the preparation and compile this beautiful menu for you. In recent weeks they have been busy with the preparation and have put together this wonderful menu. From the thinking, purchasing to the preparation of the dishes is completely the work of the pupils. You can enjoy this menu during the whole month.

3-gangen leerlingenmenu 44,00
Singapore seafood (dish of pupil Yoeri)
tuna | crab | gamba | oriental salad

Country boar S (dish of pupil Boris) 
sauerkraut | potato cream | mushroom sauce
optional: with fried duck liver + 4,75

Tiramisu Limoncello (dish of pupil Adem)
witte chocolade | mascarpone | Italiaans koekje | citroensorbet

4-course pupils menu 56,00
+ Entrement

'Veluwse' duck (dish of pupil Virgil)
smoked duck | duck confit | Pedro ximenez | brioche

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

Marbré  
sundried vegetables | goat cheese | red pesto | olives 12,50 / 10,00

Singapore seafood
tuna | crab | gamba | oriental salad 14,50 / 12,00

Bouillabaisse (soup)
North sea fish | shellfish 13,50 / 11,50

Tom ka kai (soup)
coconut | lemongrass | coriander | pak choi 9,75 / 8,00

Carpaccio 
black garlic | truffle cream | rocket 14,00 / 12,00

'Veluwse' duck 
smoked | confit | Pedro ximenez | brioche 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

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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

roasted vegetables | potato gratin | red wine sauce
optional: with fried duck liver 26,00
+ 4,75

Country boar

sauerkraut | potato cream | mushroom sauce
with fried duck liver 23,50
+ 4,75

Dutch lamb

leg of lamb | caramelized vegetables | stew gravy
with fried duck liver 25,00
+ 4,75

Gratinated cannelloni

truffle cheese | forest mushroom | cream sauce 19,50

Dorade

yellow rice | green vegetables | coconut | chili | atjar
with two fried scallops 24,50
+ 6,50

Mackerel

rosemary potato | ratatouille | tomato sauce
with two fried scallops 23,00
+ 6,50

Surprise

main course from the surprise menu 23,00

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' treats

varying | sweet | seasonal 12,50

Caribbean island

tropical fruit | palm leaf | coconut | Indonesian layer cake 9,50

Tiramisu Limoncello

white chocolate | mascarpone | Italian cookie | lemon sorbet 9,50

Fair trade chocolate

poached pear | chocolate sauce | pear sorbet 10,00

European cheese

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

Surprise

dessert from the surprise menu 9,00

Friandises

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

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Restaurant Zuiver exists 10 years, from old farmhouse to busy restaurant. Restaurant Zuiver opened its doors at the Haarrijn-De Wetering industrial estate ten years ago. For many people it was 'the best kept secret of Leidsche Rijn', but now ten years later, Restaurant Zuiver has grown into a busy and lively restaurant.
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'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