

Diner

Asparagus menu

They are back, the Dutch asparagus! Chef Richard and his kitchen brigade have put together the most surprising asparagus dishes. Enjoy a beautiful 3-or 4-course asparagus menu. The asparagus dishes can also be ordered separately.

3-course asparagus menu 44,00

Gravad lax of salmon 
asparagus | cucumber | mozzarella

Organic piglet 
asparagus | bantam | pork belly | black garlic
with fried duck liver + 4,75

or
Sea bass 
asparagus | ravioloni | Hollandaise sauce
with fried scallop + 6,50

Strawberry 
Cognac | almond cookie | ice cream

4-course asparagus menu 52,00
+ Entremets

Cream of asparagus (soup)  
Kromme Rijn ham | croque monsieur | free-range egg

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 7,75
2-glass wine arrangement 15,50
3-glass wine arrangement 23,00
4-glass wine arrangement 30,50
5-glass wine arrangement 38,00

The wine arrangements are also available as half glasses.

Starter- & entremets

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

Gado gado 
Oriental vegetables | peanut croquette | quail egg 11,50 / 10,00

Gravad lax of salmon 
asparagus | cucumber | mozzarella 14,50 / 12,00

MRJ carpaccio 
Indian spices | sweet and sour | curd 14,00 / 11,50

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

Cream of asparagus (soup)  
Kromme Rijn ham | croque monsieur | free-range egg 9,75 / 8,00

Vitello Tonnato
veal | tuna tartare | Mediterranean salad 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 English 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).*

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Main course

Flat iron steak

roasted vegetables | sweet potato | beef gravy
with fried duck liver 26,00
+ 4,75

Catalan style chicken

ratatouille | orzo pasta | mushroom sauce
with fried duck liver 23,50
+ 4,75

Organic piglet

Asparagus | bantam | pork belly | black garlic
with fried duck liver 24,00
+ 4,75

Vegetable tagine

couscous | ras el hanout | sea salt lemon 19,50

Sea bass

asparagus | ravioloni | Hollandaise sauce
with fried scallop 24,50
+ 6,50

Sardine & king prawns

Jasmine rice | green vegetables | Thai curry sauce
with fried scallop 23,00
+ 6,50

Surprise

main course from the surprise menu 22,00

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

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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.
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Dessert

'Zuiver' treats

varying | sweet | seasonal 12,50

Strawberry

Cognac | almond cookie | ice cream 9,50

Chocolate eclair

mousse | bonbon | biscotti | chocolate mint ice cream 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

Brazilian

Tia Maria | Grand Marnier | cream 7,75

Italian

Amaretto | cream 7,75