

Diner

Seafood weeks

Restaurant Zuiver has gone for a Mediterranean touch this summer. The long and warm summer nights ask for light meals with mostly fish as the main component. Chef Richard and his team have selected some surprising seafood dishes.

3-course seafood menu 47,00

Dutch seafood

shrimp | eel | herring

Seafood platter

lobster | sea bass | mussel | prawn

with two baked scallops + 6,50

Trifle of red fruit

strawberry | raspberry | white chocolate | sorbet ice cream

4-course seafood menu 59,00

+ Entremet

Bouillabaisse (soup)

North sea fish | shellfish

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

Summer salad

green vegetables | feta | avocado

11,50 / 10,00

Dutch seafood

shrimp | eel | herring

14,50 / 12,00

MRJ carpaccio

basil pesto | sprouts | Parmesan
with fresh shaved summer truffle

14,00 / 11,50
+ 4,50

Bouillabaisse (soup)

North sea fish | shellfish

13,50 / 11,50

Soto Betawi (soup)

beef | coconut | lime

9,75 / 8,00

Sicilian Caponata

Parma ham | salami | aubergine | Pecorino

13,50 / 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 
sweet bellpepper | corn mousseline | beef gravy 26,00
with fried duck liver + 4,75

Ossobuco
mediterranean vegetables | sage gnocchi | stew gravy 23,50
with fried duck liver + 4,75

BBQ corn fowl
grilled vegetables | artisanal fries | garlic gravy 22,00
with fried duck liver + 4,75

Ravioli  
tomato | aubergine | vegetables | antibiose 19,50

Seafood platter
lobster | sea bass | mussel | prawn 27,50
with two baked scallops + 6,50

Plaice fillet
fennel risotto | green vegetables | anchovy 23,00
with two baked scallops + 6,50

Surprise  
main course from the surprise menu 22,00

Children's 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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Do you suffer from any food allergies? Let us know!

Dessert

'Zuiver' treats
varying | sweet | seasonal 12,50

Trifle of red fruit
strawberry | raspberry | white chocolate | sorbet ice cream 9,50

Iced espresso
dark chocolate | coffee sorbet | cookie crunch 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 ten 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