DINNER

STARTERS

Oven-Baked Bread ∨ butter - olive oil - salt	7
Thom Kha Kai chicken - coriander - red pepper	9
Soup of the Moment with fresh ingredients and seasonal flavours	9
Steak Tartare smoked paprika - 64 degrees egg - mushroom - shallot	15
Tomato Tarte Tartin ∨ burrata - almond - onion - rocket	14
Slow-Cooked Celeriac <i>truffle froth - black olive - apple - almond - red chicory</i>	13
Tuna Tartare burrata - avocado - spring onion - red pepper - coriander	15

MAIN COURSES

Steak Frites 180 grams beef - red wine jus - salad - fries	26
Zocher Burger beef - Italian bun - onion stewed in our own Zocher Blonde beer - cheese - bacon - spicy mayonnaise - fries also available as vegetarian option with Beyond Meat	21
Entrecote 150 grams dual purpose beef - parsnip puree - gratin - seasonal vegetables - beurre café de Paris	27
Catch of the Moment with its favourite garnish	daily rate
	daily rate 24
with its favourite garnish Fish and Chips	·

CHEF'S MENU

Be surprised by the chef's menu! Tailored to your dietary preferences

3-courses	44
4-courses	53

ZOCHER SPECIALS

Trying something different? Our chef has created a selection of dishes that are absolutely worth the try!

The dishes are served in the size of a small plate

Watermelon Tataki ♥ feta - ponzu - leek	16
Hamachi cucumber - yuzu miso - gochujan	18
Boneless Confit Ribs oriental sauce - eel - deep-fried sauerkraut	17
Duck gravy - polenta - fennel - mango	18

SALADS

Classic Caesar Parmesan - egg - croutons - anchovy - chicken - romaine	16
Salmon yuzu miso - apple - mushroom - pickled cucumber - mesclun	17
Burrata ✔ peach - avocado - fennel - mustard seed - mesclun	16
SIZE IT UP!	+5
DESSERTS	
Cheeses from 'De KaasKampanje van Haarlem'	15
Raspberry Pleasure raspberry ice cream	12
Tarte Tatin apple - vanilla ice cream	10
Crème Brûlée seasonal	9
Dulce de Leche chocolate mousse - banana - caramel sea salt ice cream	11

