



NOBODY AROUND? WE'VE GOT YOU.
SCAN THE QR ON THE TABLE

UPCOMING EVENTS



DJ NIGHT

Stay tuned on socials for our upcoming pop-up DJ nights



frits.

Friday, August 29th
Frits Friday
De Grote Zomerborrel

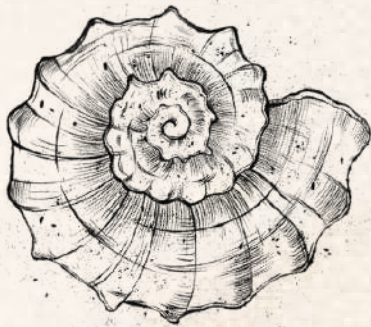
Head to Frits' website for your tickets



Saturday, August 30th
40UP event

Head to 40UP' website for your tickets





DJ NIGHT

Friday, September 5th
DJ night - Back to work

Book your table on our website



Sunday, September 21st
Alliance Gastronomique

*Head to Alliance Gastronomique's
website for your tickets*

Friday, September 26th
THE FINAL ROUND

Strandzuid closes its doors for the winter on October 1st.
Join us for one last drink to end the season in style!

LUNCH

Until 17:00

Eggs

Plain omelette vegetarian ● 9.00
3 fried eggs | country bread

Cheese omelette vegetarian ●● 9.75
3 fried eggs | country bread

Ham omelette ● 9.75
3 fried eggs | country bread

Ham & cheese omelette ●● 10.50
3 fried eggs | country bread

Smoked salmon omelette ● 12.00
3 fried eggs | country bread

Breakfast bowl

Coconut Bowl vegan ● 11.00
Coconut yogurt | chia seed |
chocolate granola | banana

Sandwiches

Homemade Chef's special ● 9.50
Tuna Salad
Red onion | boiled egg |
sourdough bread

Carpaccio ●● 12.50
Beef | Parmesan | assorted seeds |
arugula | truffle mayonnaise |
sourdough bread

Naanbrood vegetarian ● 12.50
Baba Ganoush
Baba ganoush | pumpkin | dates |
figs | assorted seeds | sriracha crème

Classic Croquettes ●● 9.50
Two veal croquettes |
country bread | mustard

Croque Monsieur Chef's special ●● 13.00
Gruyère cheese | ham |
smokey barbeque sauce |
béchamel sauce | sourdough bread

Brisket bun ●● 16.00
24-hour slow cooked brisket |
cheddar | red cabbage |
smokey barbeque sauce |
mustard crème | brioche bun



Salads

Classic Caesar Chef's special ●● 15.50
Little gem lettuce | grilled chicken |
anchovies | chicken bacon | croutons |
Parmesan | egg | Caesar dressing

Prawn salade 15.50
Vegetable noodles | mango | wakame |
little gem lettuce | prawns | lime cream

Veggie bowl vegetarian ● 14.00
Rice | cauliflower | edamame
pickled cucumber | sriracha crème

Warm dishes

Coconut curry soup vegan ● 8.00
Coconutmilk | noodles | pak choi |
shiitake

Strandzuid Smokey Chef's special ●● 19.50
Cheeseburger
Grilled beef | chicken bacon | cheddar |
smokey barbeque sauce | onion compote
brioche bun | fries by Frietboutique

Pasta Puttanesca vegetarian ●● 18.50
Strozzapreti pasta | mildly spicy tomato
sauce | roasted vegetables | asparagus
fennel | Parmesan | arugula

Sweet Treats

Available all day

Traditional Dutch apple pie ●● 6.25
Bakery Holtkamp

Cake of the week ●● 6.95
Bakery Holtkamp
Please ask our team

Homemade vegan vegan ●● 7.50
snickers bar

Whipped cream ● +0.50

All day bites can be found on the next page

Allergens

● Contains gluten

● Contains nuts

● Contains lactose

● Contains peanuts

Please note that all dishes may contain traces of other allergens. Cross-contamination in our kitchen cannot be fully excluded. If you have any allergies or dietary requirements, please inform our staff.

DINNER

From 17:30

Starters

- Beef carpaccio** ● 14.00
Thin-sliced beef | Parmesan | arugula | assorted seeds | truffle mayonnaise
- Asian-Style salmon Ceviche** ● 14.00
Salmon | mango | tomato | red onion | chili | coriander | wasabi prawn cracker
- Asian-Style Pumpkin Ceviche** ● 12.00
Pumpkin | mango | tomato | red onion | chili | coriander | wasabi prawn cracker
- Coconut curry soup** ● 8.00
Coconutmilk | noodles | pak choi | shiitake

Salads

- Classic Caesar** ● ● 15.50
Little gem lettuce | grilled chicken | anchovies | chicken bacon | croutons | Parmesan | egg | Caesar dressing
- Prawn salad** ● 15.50
Prawns | vegetable noodles | mango | wakame | little gem lettuce | lime crème
- Veggie bowl** ● 14.00
Rice | cauliflower | edamame | pickled cucumber | sriracha crème

Sides

Available all day

- Friet by Frietboutique** 5.50
- Cheesy fries** ● 6.50
Cheesy Fries | spring onion
- Seasonal vegetables** 5.50
- Green salad** 5.50

Main courses

Special

- Zeeland mussels** 26.00
White wine | seasonal vegetables | cocktail sauce | garlic sauce | fries from Frietboutique
- Grilled house steak** 29.50
Roseval potatoes | seasonal vegetables | chimichurri
Wine pairing: Baron de Ley Club Privado Rioja
- Pan-seared Halibut** ● 26.50
Riso pasta | seafood | green peas | dill cream sauce
Wine pairing: Tenuta Sant'Antonio Soave
- Pasta Puttanesca** ● ● 18.50
Strozzapreti pasta | mildly spicy tomato sauce | roasted vegetables | asparagus | fennel | Parmesan | arugula
Wijntip: MIP Classic Rosé
- Classic Jospier** ● ● 21.00
Strandzuid chicken satay
Chicken thigh | spicy green beans | cassava crackers | satay sauce | fries by Frietboutique
- Strandzuid** ● ● 19.50
Smokey Cheeseburger
Grilled beef | chicken bacon | cheddar | smokey barbeque sauce | onion compote | brioche bun | fries by Frietboutique
- Gamba burger** ● ● 22.50
Fried gamba burger | avocado | mango chutney | little gem | onion rings | fries by Frietboutique
- Rotisserie Chicken** ● 26.50
Whole roasted chicken | rosemary-thyme marinade | piri piri sauce | fries by Frietboutique

*Jospier

The Jospier charcoal oven combines the power of a grill with the precision of an oven, reaching enclosed temperatures of up to 400°C. The charcoal fire not only delivers intense heat but also imparts a subtle, authentic smoky flavor that elevates every dish to the next level.

Dessert

- Mochi Matcha** ● ● 8.50
Japanese rice cake | black sesame ice cream | whipped cream
- Mango panna cotta** ● 8.50
Mango purée | maple syrup
- Flan Catalan** ● ● 8.50
Caramel custard | fresh mint
- Cake of the Week** ● 6.95
Bakery Holtkamp | whipped cream (+€0.50)
Ask us about this week's special!

BITES

All day

Sharing platter ● 22.50

Tear & share bread | olives | baba ganoush | cauliflower | smoked salmon | bbq chicken drum sticks | aioli

Zuid platter ●● 22.50

4x Dutch beef croquettes | 4x cheese soufflés | 4x samosas | nacho's | 4x vegetable crisps

Tear & Share bread vegetarian ● 11.00

Italian-style bread | aioli | olives

Chicken drum sticks Jospier ● 11.00

7x chicken drum sticks | Gochujang glaze | spring onion | red chili

Strandzuid nacho's vegetarian ●● 11.50

Nacho's | melted cheddar | bell pepper | sweetcorn | spring onion | crème fraîche | jalapeños | guacamole

Nacho's Pollo Tropical ●● 14.50

Nacho's | pulled chicken | mango chutney | bell pepper | spring onion | jalapeños | guacamole

Bitterballen ●● 9.00

8x traditional Dutch beef croquettes | mosterd

Kaasssoufflé ● 9.00

8x crispy cheese bites | sweet chili sauce

Samosa's vegan ● 8.00

8x vegetable samosa's | sweet chili sauce

KIDS

All day - till 12 year

Beef Croquette ●● 8.50

Fries by Frietboutique | apple sauce

Mini pancakes ●●● 8.50

Powdered sugar | Nutella

Chicken burger ● 10.50

Fries van Frietboutique | apple sauce

Kids' Pasta ●● 10.50

Meatballs | tomato sauce

BEERS

Draught Beers

Heineken

Flute 3.70
Half 4.00
Pint 8.00

Affligem Blond

Belgian blond saison with notes of bread, citrus and a light bitterness 6.00

Mokum 750-Year Special Pils

A wheat pilsner with a subtle herbal note and a refreshing citra hop finish. 4.50

Brand Weizen

Fresh wheat beer with soft acidity
30cl 6.00
50cl 11.00

Oedipus Bride

A dry wheat beer with a hoppy citrus flavor and a hint of orange peel 6.00

Lagunitas IPA

Aromatic IPA with citrus, floral notes and bitter hops 6.00

Bottled beers

Heineken Star bottle

Classic Dutch lager, served extra cold 4.70

Sol

Light, easy-drinking Mexican lager with a touch of sweetness 6.20

Desperados

Beer infused with tequila for a bold and zesty flavour 6.20

Amstel Radler 2%

Beer with a refreshing twist of lemon 4.50

Mort Subite Kriek

A traditional lambic beer, slowly aged in oak barrels with fresh cherries 5.50

Paulaner

A classic German wheat beer with bold citrus aromas and notes of banana and yeast 6.00

Two Chefs Funky Falcon

A tropical pale ale with a light body and a pleasantly fruity finish 6.00

Apple Bandit Cider

A bright and fruity apple cider 5.00

Oedipus Mannenliefde

A refreshing saison brewed with love and lemongrass 6.00

Alcohol-free beers on the next page

WINES

White

Estaciones Verdejo Crisp and lively with citrus, green apple and a mineral finish (Castilla - La Mancha, Spain)	5.90	34.00
Maison Barboulot Chardonnay Rich, creamy and aromatic, with notes of stone fruit, toasted bread and brioche (Languedoc, France)	7.50	44.00
Duc de Berticot Cotes de Sauvignon Blanc Bright and juicy with citrus, vanilla, herbs and mineral tones (Sud-Ouest, France)	7.50	44.00
Tenuta Sant'Antonio Soave Monte di Colognola Elegant, floral and mineral, with a subtle bitter finish (Veneto, Italy)		57.00
Elena Walch Pinot Grigio Refined and structured with notes of pear and stone fruit (Alto Adige, Italy)		59.00
AIX Lively and dry with citrus and white fruit		60.00

Rosé

Ramon Roqueta Rosado Expressive and fresh, with strawberry and raspberry notes (Catalunya, Spain)	5.90	34.00
MIP Classic Rosé Favorite Elegant rosé with red berries, citrus and florals (Provence, France)	8.50	50.00
MIP Magnum 1,5L		95.00
Minuty M Provençal finesse: delicate rosé with notes of red fruit and soft herbs (Côtes de Provence, France)		55.00
Whispering Angel Fresh, vibrant and silky (Provence, France)		60.00
AIX Elegant blend with notes of fresh fruit, caramel and spice (Provence, France)		60.00
AIX Magnum 1,5L ANNIVERSARY SPECIAL		115.00
AIX Jeroboam 3L		230.00
AIX Methusalem 6L		460.00

AIX X STRANDZUID ANNIVERSARY SPECIAL

Red

Estaciones Tempranillo Smooth and fruity with hints of red berries (Castilla - La Mancha, Spain)	5.90	34.00
Daguet de Berticot Cabernet Sauvignon Aromatic, full-bodied and fruit-forward, with ripe blackcurrants, mocha, toasted oak and rounded tannins (Sud-Oust, France)	7.50	44.00
Baron de Ley Club Privado Rioja Soft and elegant with ripe red fruit, hints of cedarwood and a touch of vanilla (Rioja, Spain)		50.00

Sparkling

Martini Prosecco Light, elegant and fresh with apple, banana and fine bubbles (Treviso, Italy)	6.50	39.00
Joan Sarda Cava Brut Nature Reserva Classic dry cava with crisp acidity and bright fruit (Penedès, Spain)	7.80	46.00
Joan Sarda Cava Rosat Brut Dry rosé cava. Strawberry and wild berry notes (Penedès, Spain)	8.00	47.00
Moët & Chandon Garden Spritz Sparkling wine blended with an orange liqueur made from oranges, herbs and spices (Mendoza, Argentinië)		50.00
Laurent Perrier Delicate and refreshing with a fine mousse, notes of citrus, white flowers, peach and quince (Champagne, France)		88.00
Moët & Chandon Ice Impérial A rich explosion of fruity flavours and sweet aromas, with a crisp finish of grapefruit, ginger and cinchona (Epernay, France)		88.00

Sangria

Sangria Tempranillo, Triple Sec, Arancello, peach and fresh fruit	6.50	25.00
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Cocktail

Strand&Zuid Bombay Sapphire Gin, St-Germain elderflower liqueur, Double Dutch Ginger Ale, fresh mint, lime & ginger	12.00
Moscow Mule Grey Goose Vodka, Double Dutch Ginger Beer, Angostura Bitters & lime	13.00
Dark & Stormy Bacardi Cuatro Rum, Double Dutch Ginger Beer & lime	13.00
Passionfruit Mojito Bacardi Carta Blanca, fresh passionfruit & sparkling water	13.00
Espresso Martini Vodka & coffee liqueur	13.00
Gin & Tonic Classic Bombay Sapphire Gin, Double Dutch Tonic & lime	10.60
Gin & Tonic Hendricks Hendricks Gin, Double Dutch Tonic & cucumber	12.00
Cocktail of the month Let us surprise you, ask about our cocktail of the month!	9.50

Spritzers

Martini Fiero Spritz Martini Fiero, Double Dutch Tonic, Martini Prosecco & orange	11.50
Limoncello Spritz San Michele Limoncello, Martini Prosecco, sparkling water & lemon	11.50
Elderflower Spritz St-Germain elderflower liqueur, Martini Prosecco, sparkling water & lime	11.50
Watermelon Spritz Red Bull Red Edition (Watermelon), cava, lime & mint	11.50
Peach Bellini Red Bull Summer Edition White Peach & cava	11.50

STËLZ

Sparkling water with fruit and 4.5% alcohol. It's sugar- and carbohydrate-free.

STËLZ Raspberry	5.50
STËLZ Passionfruit	5.50
STËLZ Peach	5.50
STËLZ Classic Spritz	5.50
STËLZ Iced Tea Lemon	5.50
STËLZ Mango	5.50

Spirits

Martini Bianco	5.50
Martini Rosso	6.00
Martini Rosato	5.50
Martini Extra Dry	5.50
Martini Fiero	5.50
Bacardi Añejo Cuatro	6.60
Bacardi Carta Blanca	6.00
Bacardi Carta Negra	6.00
Bacardi Spiced	6.00
Bacardi Carta Oro	6.00
Bacardi Reserva Ocho	7.50
Cognac VSOP	7.50
Dewar's White Label	6.60
Dewar's 12 Years	7.50
Aberfeldy 12	7.60
Grey Goose Vodka	7.50
42 Below Vodka	6.60
Bols Jonge Jenever	5.00
Corewijn	5.00
Jägermeister	5.00
Patron Tequila Silver	10.50
Tequila Cazadores	6.00
Licor 43	6.00
Cointreau	6.00
Drambuie	6.00
Disaronno Amaretto	6.00
Baileys	6.00
Grand Marnier	6.00
Tia Maria	6.00
Southern Comfort	6.00
St-Germain Elderflower	6.00
Limoncello SanMichele	6.00
Salmari	6.00

Alcohol free

Heineken 0.0 With the true taste of Heineken	4.00
Brand Weizen 0.0 The first alcohol-free Weizen beer in the Netherlands	5.00
Brand IPA 0.0 A fruity and citrusy character. Aromatic and hoppy with a soft bitterness	5.00

STËLZ X
STRANDZUID
ANNIVERSARY
SPECIAL



Coffee

Coffee	3.80
Espresso	3.60
Dubbele espresso	4.60
Cappuccino	4.00
Latte Macchiato	4.30
Espresso Macchiato	3.80
Flat White	4.70

Also available in decaf

Hot chocolate	4.00
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Homemade	4.70
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Strandzuid Iced Coffee	
With Caramel Monin syrup	0.50

Whipped cream	0.50
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Oat milk	0.30
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Almond milk	0.30
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Something sweet to go with it?
You'll find it on page 1!



Special coffee

Irish coffee	10.00
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Dewar's whiskey

Italian coffee	10.00
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Disaronno Amaretto

Spanish coffee	10.00
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Licor 43

Tea

Tea	3.50
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Earl Grey, English Breakfast
Jasmine, Chamomile, Rooibos,
Verveine

Fresh Mint Tea	3.90
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Fresh Ginger Tea	3.90
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Mocktail

Light & Stormy	5.50
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Double Dutch Ginger Beer,
mint & lime

Red Bull Flavored Twist	7.00
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Red Bull Watermelon,
sparkling water, mint & lime

Vibrante Spritz	8.00
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Martini Vibrante 0.0,
Double Dutch grapefruit,
sparkling water & fresh fruit

Passionfruit Mojito 0.0	8.00
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Passion fruit, mint & lime

Soft drinks

Sourcy	3.70
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Red or blue 0,20cl

Sourcy	7.50
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Red or blue 0,75cl

Fris	3.80
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Pepsi
Pesi Max
7UP
Sisi Sinas
Lipton Sparkling Ice Tea
Lipton Ice Tea Green
Lipton Ice Tea Green zero
Chocomel
Fristi

Double Dutch	5.00
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Tonic
Ginger Beer
Ginger Ale
Grapefruit

Royal Club	3.80
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Bitter Lemon
Tonic
Cassis
Ginger Ale
Tomato juice
Apple juice

Red Bull	5.50
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Red Bull Regular
Red Bull Sugarfree
Red Bull Tropical
Red Bull Red Edition Watermelon
Red Bull Summer Edition White Peach

Clean sips

Orange juice	4.50
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Rivella	3.80
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Tony Maté	5.50
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Pure, freshly brewed cold-brew
maté tea from South America

Homemade Lemonade	4.00
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white tea & mint
Fresh mint and high-quality
white tea

Schulp Energizer	6.00
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Carrot, orange, and ginger

Cold pressed green	6.00
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detox smoothie
Refreshing smoothie with apple,
banana, mango, kiwi, cucumber,
and a touch of spirulina and matcha



ZUID FEST STRANDZUID 20 YEARS



Strandzuid turned 20 and we celebrated with Zuidfest!
Sun, music, and an unforgettable vibe made it a day to remember.
Check out the photos and relive the celebration with us!





Parked your car at RAI?

Ask our staff for a Strandzuid parking ticket
and pay €13.00 instead of €32.00 for a day pass
(hourly rate is €5.50)