

starters

oesters

met sjalottenvinaigrette
with shallot vinaigrette **gf** 3 per stuk
cava - de pro

fish

vegetarian

sashimi van gemarineerde zalm doperwtencrème

salmon sashimi | garden pea cream **gf** 14
sauvignon blanc-clos marguerite

rode bietensoep

zure room | dille
beetroot soup | sour cream | dill **gf** 8.5
chardonnay viognier-pontificis

tempura van pulpo

japanse peper sesammayo | avocado
pulpo tempura | sesame mayo | avocado 14
verdejo-castelo de medina

watermeloensalade

feta | munt | mungbonen | krokant van rijst
watermelon salad | feta | mint | mung bean **gf** 11.5
sauvignon blanc-clos marguerite

meat

plant based

maiskoekje

ribeye | avocado | auberginechutney
corn fritter | ribeye | avocado | eggplant chutney **gf** 13.5
chardonnay-di lenardo

fresh spring rolls

beyond meat | shiso | kimchi | sojadip
beyond meat | shiso | kimchi salad | ginger soy dip **gf** 12.5
riesling-clemens busch

peking eend

kimchi | yuzu miso dressing
peking duck | kimchi | yuzu miso dressing **gf** 13.5
spätburgunder-von der mark

avocado

baba ghanoush | sojaboontjes | dukkah
baba ghanoush | edamame | dukkah **gf** 12.5
grecanico-caruso e minini

mains

fish

vegetarian

koningsbaarsfilet van de plancha

roedjak manis | maiskoekjes |
gepofte quinoa | paksoi
corvina | roedjak manis | corn fritters |
puffed quinoa | bok choy **gf** 23
sauvignon blanc-clos marguerite

halloumi

zoete aardappel | groene asperges |
auberginechutney | zwarte komijn
sweet potato | green asparagus |
eggplant chutney | nigella seed **gf** 22.5
verdejo-castelo de medina

zalmfilet

yuzu misobouillon | udonnoedels | zeewier
salmon fillet | yuzu miso broth | udon noodles 23
chardonnay viognier-pontificis

artisjokken ravioli

pecorino | oesterzwam | pesto
artichoke ravioli | pecorino | oyster mushroom 21.5
grecanico-caruso e minini

meat

plant based

sweet & spicy bbq short rib

gepofte aardappel | zure room | mais
jacked potato | sour cream | corn **gf** 23.5
merlot cabernet franc-st georges

cashew tofu

udonnoedels | sojaboontjes | bosui | pak-
soi
udon noodles | edamame | spring onion | bok choy 22
chardonnay-di lenardo

libanese citroenkip

bietencouscous | kaffir hangop
lebanese lemon chicken | beet couscous |
kaffir curd 22.5
riesling-clemens busch

beyond meat bolognese

artisjokhart | gebakken gnocchi |
basilicum | pijnboompit
artichoke heart | baked gnocchi | basil | pine nut 22.5
primitivo-cantine due palme

special van de plancha

freygaard sashi ribeye

+/- 400 grams for 2 persons
met citroenpeper | gerookte olijfolie | avocadosalade | frites
with lemon pepper | smoked olive oil | avocado salad | fries
52
just me merlot-di lenardo

vraag om onze allergenenkaart en informeer ons bij uw bestelling altijd over uw allergieën
please ask for our allergen menu and notify us of any food allergies when you order

desserts

tiramisu citroen kaffir lime pistache ijs lemon kaffir lime pistachio ice cream gf umeshu plum wine-kiuchi	10.5	affogato nootjes room sinaasappelkaramel nuts cream orange caramel pedro ximenez-alvear	10.5
tonkabonen parfait spekkoek gezouten karamel tonka bean parfait spekuk salted caramel umeshu plum wine-kiuchi	10.5	kataifi cheesecake pistache granaatappel shiso pistachio pomegranate shiso umeshu plum wine-kiuchi	10.5
kaasplank appelstroop brioche cheese platter apple syrup brioche pedro ximenez-alvear	13.5	vegan taartjes van sue kijk in de vitrine check the cabinet vg gf sf	3.8
espresso martini cocktail rutte vodka bebo cuban coffee liqueur espresso suikersiroop gf	9.5	bol ijs pistache vanille ice cream single scoop gf pistachio vanilla	3

after dinner drinks

dessert wine umeshu plum wine - kiuchi ibaraki japan mooi gebalanceerde pruimenwijn	6.5	cognac paul giraud vsop 8y napoleon 15y	10 12
pedro ximenez - alvear montilla-moriles spanje volle sherry intens pruimen chocolade	6.5	armagnac vignobles fontan vsop	9
grappa nonino tradizione lo chardonnay il merlot il moscato	7 8.5 8.5 8.5	calvados louis dupont fine 2y reserve 4y	8 9.5
liqueur bebo cuban coffee italicus rosolio de bergamotto muyu jasmine verte mandarin napoleon st germain chartreuse verte adriatico amaretto bongiorno limoncello choya yuzu liqueur	6 8 6 5.5 6.5 6 6 4 6.5	single malt whisky suntori the chita lagavulin 16y	10 12
		bourbon jim beam maker's mark	5.5 6.5
		brandy caravedo pisco	7



ZEBEDEÛS

CAFE RESTAURANT TERRACE SINCE 1998
DEN HAAG

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