



# oud zuid

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## DINER MENU

To enjoy Oud Zuid to the fullest, we serve the chef's menu where you can choose between 3, 4 or 5 courses

### Starters

**Crab** ~ Salad ~ Lime . Grapefruit . Furikake  
or

**Pastrami** ~ Lamb ~ Fennel . Hazelnut . Asparagus  
or

**Mozzarella** ~ Puglia ~ Tomato . Basil . Balsamic

### Second Courses

\*Addition to the 3- course menu

**Red Mullet** ~ Slow Cooked ~ White Wine . Saffron . Parsley  
of

**Ravioli** ~ Brasato ~ Porcini . Farmers Butter . Parmesan  
or

**Asparagus** ~ Soup ~ Piment . Chives . Olive Oil (Suppl. Dutch Shrimp 2,5)

### Main Courses

**Lemon Sole** ~ On The Bone ~ Lobster . Fennel . Tomato  
of

**Farm Chicken** ~ Slow Cooked ~ Truffle . Carrot . Pommies Dauphines  
of

**Risotto** ~ White Asparagus ~ Green Pea . Truffle . Hazelnut  
or

**White Asparagus** ~ Flamande . Hollandaise . Potato . Egg (Salmon instead of Ham Suppl. 5)

### Desserts

**Coulant** ~ Pure ~ Sea Salt . Blue Berry . Chocolate Ice Cream  
or

**Red Fruit** ~ Mille Feuille ~ Crème Pâtissière . Pistachio . Raspberry Sorbet  
or

**Panna Cotta** ~ Kikos ~ Praliné . Dulce De Leche . Calamansi  
or

**Farmhouse Cheeses** ~ Matured by Bourgondisch Lifestyle ~ Red . White . Blue  
Compôte . Fruit Loaf

**3-courses 49,50** (Starter - Main - Dessert or Cheese)

**3-courses Savoury 54,50** (Starter - Second Course - Main)

**4-courses 59,50** (Addition Second Course or Cheese)

**5-courses 69,50** (Addition Second Course and Cheese)

Please inform us of any allergies

