



oud zuid

LUNCH MENU

To enjoy Oud Zuid to the fullest, we serve the chef's menu where you can choose between 2, 3 or 4- courses

Starters

- Crab** ~ Salad ~ Lime . Grapefruit . Furikake
or
Pastrami ~ Lamb ~ Fennel . Hazelnut . Asparagus
or
Mozzarella ~ Puglia ~ Tomato . Basil . Balsamic
or
Caesar ~ Gamba ~ Anchovy . Egg . Parmesan

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 . Pommes 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

- 2-courses 34,50** (Starter - Main)
3-courses 39,50 (Starter - Main - Dessert)
3-courses Savoury 42,50 (Starter - Second Course - Main)
4-courses 44,50 (Addition Second Course)

Please inform us of any allergies

