

















STARTERS









Vegetarian

-  **Vegetable gyozas** **V / VV**   € 10,50
Fried gyozas served with mango-cucumber salad and sesame soy
-  **Vegan potato salad** **V / VV**   € 10,50
Salad of sweet potato, zucchini, curry and bell pepper

Meat & Fish

-  **Zuylenstein's boar ham**   € 11,50
Boar ham from the Zuylenstein estate served with salad of sweet potato, zucchini, curry and bell pepper
- Shrimp gyozas**   € 11,50
Fried gyozas filled with shrimp served with mango-cucumber salad and sesame soy
- Beef carpaccio**    (no cheese) € 11,50
With mixed lettuce, Grana Padano, red onion, bell pepper, cucumber, seed mix, truffle mayonnaise and balsamic vinegar

Homemade Soups

-  **Pumpkin soup** **V / VV**    (no bread or croutons) € 8,50
Soup of pumpkins from the Zuylestein garden with a hint of orange and ginger, served with croutons and bread
-  **Parsnip soup** **V/VV**    (no bread or croutons) € 8,50
Creamy parsnip soup with a hint of truffle, served with croutons and bread



The Sustainable Choice

V = Vegetarian | **VV** = Vegan option available

All our dishes may contain allergens









 Nuts free  Lactose free  Gluten free

Also the sustainable choice: Zonheuveld water, purified water in reusable glass bottles




MAIN COURSE

Vegetarian

-  **Vegan Wellington** **V / VV**   € 19,50
Puff pastry filled with roasted celeriac, portobello, cheddar farce, walnuts and mushrooms
-  **Eggplant Dish** **V / VV**   € 19,50
Oven dish of eggplant, zucchini, sweet potato, minced meat, onion, tomato and feta
-  **Vegetable waffle** **V / VV**  € 19,50
Freshly baked vegetable waffle with vegan bacon, halloumi, seasonal vegetables and baba ganoush
-  **Bourguignon stew** **V**   € 19,50
Delicious risotto with grilled peppers, Grana Padano and spinach

Fish

- Catch of the day**  (just inform if gluten is used) € 21,00
Alternating fried or steamed piece of fish served with matching sauce

* Ask our team about the catch of the day

Our fish is sustainable

We only purchase fish that is caught in a responsible and ecological manner with the MSC & ASC quality mark. We take the fishing guide into account with our catch of the day, thereby contributing to the reduction of overfishing.



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Meat & Poultry

- Deer rendang**    € 21,00
Delicious oriental venison rendang, served with yellow rice and stir-fried kale
- Sautéed filet de Canard**    € 21,00
Delicious fried duck fillet served with orange jus
- Sautéed guinea fowl**    € 21,00
Fried guinea fowl with a shallot-port sauce
- Pork tenderloin porchetta**    € 21,00
Pork tenderloin with a layer of pesto wrapped in smoked bacon
- Organic steak**    € 21,00
Grilled regional beef with herb butter
- Chicken sate 'Better Life'**   € 20,00
Served with atjar, prawn crackers and satay sauce
-  **Tip! Also try our vegan variant V / VV** € 19,50

Side

- Bread board with spreads** € 5,50
Fries with vegan mayonnaise € 4,75

Did you know?
Most of our vegetables are from our own garden or the garden of Zuylenstein!

All our main courses are served with fries and vegan mayonnaise



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DESSERTS

Trifle   € 9,50
Coupe filled with orange mascarpone, red pear, caramel and amaretti cookies



Strudel with cinnamon ice cream   € 9,50
Delicious apple strudel with cinnamon ice cream and whipped cream



 **Master Affineurs Cheese Plate**  € 11,50
Three cheeses from Rhenen: Beer cheese, organic 50+ blaarkop and mild spruce bark with a chutney, grapes, nuts and dried fruit

The cheese factory from Rhenen uses livestock farmers from Bennekom, Overberg, Woudenberg, Achterberg and Zwolle. Both cow and goat milk come from these farmers, which are processed into beautiful cheeses.

 **Matcha panna cotta**    € 9,50
Green matcha tea pannacotta served with a scoop of black sesame ice cream

 **Vegan very berry muffin**     € 9,50
Plant based muffin with blueberries served with vanilla ice cream

 **Zonheuvel Coffee**  € 9,00
Coffee with a spicy Zonheuvel liqueur served with whipped cream and homemade delicacies

 **Zonheuvel Tea**  € 8,00
Jug of tea with cinnamon, star anise, goji berries and orange Served with homemade delicacies

Dessert wines

Stellar Organics Heaven on Earth € 6,95
Dessert wine from Muscat d'Alexanrie

Pedro Ximenez, Piedra Luenga € 6,95
Dark sherry with hints of cacao and coffee

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Delicious with coffee

Apple pie with whipped cream 	€ 4,95
Pastry of the day	€ 4,95
Zonheuveldelicacies (2 chocolates and 2 macarons)	€ 4,60

HOT DRINKS

Coffee	€ 3,10
Decafé Coffee	€ 3,10
Flat White	€ 3,50
Latte Macchiato	€ 3,50
Cappuccino	€ 3,50
Espresso	€ 3,10
Double espresso	€ 4,50
Tea	€ 3,10
Fresh mint tea	€ 3,75
Fresh ginger tea	€ 3,75
Tea of the season	€ 4,50
Hot chocolate	€ 3,25
Hot chocolate with whipped cream	€ 3,75

SPECIAL COFFEES € 9,50

SPECIAL: ZONHEUVEL ALCOHOLIC COFFEE

A self-composed alcoholic drink | Wonderful to end on the evening Or go for one of our classics:

Irish Coffee	Italian Coffee	Spanish Coffee	French Coffee
Jameson Whiskey	Amaretto	Tia Maria	Grand Marnier



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SNACKS

- | | |
|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|
|  | Nieuwe gracht full-bodied cheese € 7,50
From the Utrecht region, 150 grams
Accompanied by olives, chutney, Dijon mustard and nuts |
|  | Oude gracht tasty spicy aged cheese € 7,50
From the Utrecht region, 150 grams
Accompanied by olives, chutney and nuts |
| | Zuylestein pepper sausage € 7,50
Delicious boar fuet from Zuylestein Estate
Accompanied by olives, chutney and nuts |
|  | Vegan Bitterballen € 8,50
8 pieces served with Dijonmustard |
| | Torpedo Prawns € 9,50
8 pieces with chili sauce |
| | Amsterdamse bitterballen € 8,50
8 pieces served with Dijonmustard |
| | Mix of Bittergarnituur € 8,50
8 pieces with suitable sauce |

END YOUR EVENING IN OUR BAR?

Our bar is located on the 1st floor above the restaurant.

When the weather is nice, you are of course also welcome on our terrace with a view of the pond and the beautiful Maarten Maartenshuis.



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