



## Hotel- en Conferentiecentrum Landgoed Zonheuve proudly presents the menu!

*Healthy, responsible and tasty are the key concepts*

At Landgoed Zonheuve we are consciously engaged in sustainable thinking and implementing on a daily basis. This is reflected in many aspects. A good example is our restaurant.

### ORGANIC VEGETABLE GARDENS

Our menu is composed from a sustainable perspective. Our products come from the region as much as possible, are mainly organic and we monitor fair trade. Many of our products come from our own organic vegetable garden on our estate. In addition, we have a collaboration with the organic vegetable garden of the historic Zuylestein Estate in Leersum. This collaboration ensures that our kitchen always has access to locally grown fresh organic fruit and vegetables. Often with original varieties, every time a little different...

### GOLD

We are proud that this year, we are once again, certified with the Green Key Gold Certificate. This is the international quality label for sustainable companies in the recreation and leisure industry and the business market.

### FOOD AND BEVERAGE

Our meat always comes from the region, it is organic and therefore tastier. We do not serve fish that are overfished and/or is too burdensome for the ecosystem. On our wine menu you will only find organic wines. This is a very conscious choice.

We proudly present you, proportionally, a multitude of vegetarian and vegan dishes. This is the most effective way to combat environmental impact!

### ENJOY!

And we can say that with confidence!

*Julian van Eekhout*  
*Head Chef*

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Landgoed Zonheuve is a SDG House and is committed to achieving the 'SDG goals'. Visit our exhibition on the first floor. The SDG's (Sustainable Development Goals) are seventeen goals to make the world a better place by 2030. The SDG's have been decided by the countries that are members of the United Nations (UN), including the Netherlands.



## THE CLASSICS

**Soup of the day** V / VV € 8,50

Served with organic bread and dips

✓ **Two oyster mushroom Croquets** V / VV € 9,50

With a choice of white or brown organic bread

✓ **Two vegan croquettes** V / VV € 9,50

With a choice of white or brown organic bread

**Two Amsterdam's croquettes** € 9,75

With a choice of white or brown organic bread

**Twaalf-uurtje** € 13,50

One fried egg with ham and cheese, soup of the day and one croquette with white or brown bread.

**Fried eggs** V € 10,50

With two slices white or brown bread

### **Add-ons:**

Zuylestein smoked ham € 1,50

Cheese € 1,50

Bacon € 1,50

Roast beef € 1,50

## LOADED FRIES

✓ **Mexicano** V / VV € 11,50

Fresh fries with Mexican mix of kidney beans, vegan minced meat, cheddar cheese and smokey sauce

✓ **Chicken strips** € 11,50

Fresh fries with lemon-pepper, chicken strips, cheddar cheese and spicy cocktail sauce

✓ **The Sustainable Choice**

V = Vegetarian | VV = Vegan option available

All our dishes may contain allergens

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



## SANDWICHES

### **Panini ham & cheese**

€ 8,00

Served with sauce

### **Panini caprese V**

€ 8,00

Served with mozzarella, tomato and pesto

✓ **Vegan humus with no-salmon V / VV** € 7,00

With a choice of white or brown bread

✓ **Vegan sandwich with cheese V / VV** € 7,00

With a choice of white or brown bread

### **Royal sandwich with choice of:**

€ 7,00

Cheese

Brie

Ham

Roast beef

Smoked chicken

Our sandwiches are always served with mixed lettuce, tomato and cucumber. Extra toppings +€1.75

## SALADS (All our salads are served with fresh bread)

### **Carpaccio salad**

€ 14,50

Beef carpaccio salad, Grana Padano, olives, red onions, roasted seed mix, balsamic and truffle mayonnaise

✓ **Goat cheese salad V** € 13,50

Royal salad with goat cheese, walnuts, apple, red onion, cucumber, peppers and tomatoes

✓ **The Sustainable Choice**

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## BITES

### The sustainable choice

- |   |   |        |
|---|---|--------|
| ✓ | <b>Nieuwe Gracht cheese V</b><br>From region Utrecht, 150 grams<br>With olives, chutney, Dijon mustard and nuts | € 7,50 |
| ✓ | <b>Oude Gracht spicy old cheese V</b><br>From region Utrecht, 150 grams<br>With olives, chutney and nuts        | € 7,50 |
| ✓ | <b>Zuylestein dried sausage</b><br>Boar fuet from Landgoed Zuylestein<br>With olives, chutney and nuts          | € 7,50 |
| ✓ | <b>Vegan Bitterballen V / VV</b><br>8 pieces served with Dijon mustard  | € 8,50 |
| ✓ | <b>Torpedo Prawns</b><br>8 pieces of deep-fried eastern snacks served with chilli sauce                         | € 9,50 |
|   | <b>Amsterdam Bitterballen</b><br>8 pieces served with Dijon mustard   | € 8,50 |
|   | <b>Mixed fried savouries</b><br>8 pieces served with different sauces   | € 9,50 |

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## Delicious with coffee

Apple pie with whipped cream	€ 4,95
Pie of the day	€ 4,95
Zonheuveldelights (2 chocolates & 2 macarons)	€ 4,60

## HOT BEVERAG SELECTION

Coffee	€ 3,10
Decaffeinated coffee	€ 3,10
Café au lait	€ 3,50
Latte Macchiato	€ 3,50
Cappuccino	€ 3,50
Espresso	€ 3,10
Double espresso	€ 4,40
Tea	€ 3,10
Fresh mint tea	€ 3,75
Fresh ginger tea	€ 3,75
Hot chocolate milk	€ 3,25
Hot chocolate milk 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

<b>Irish Coffee</b>	<b>Italian Coffee</b>	<b>Spanish Coffee</b>	<b>French Coffee</b>
Jameson	Amaretto	Tia Maria	Grand Marnier

## ZONHEUVEL COFFEE BEANS

For our coffee we use our own coffee beans, with the sustainable Rainforest Alliance quality mark. Would you like to enjoy our delicious sustainable coffee beans at home? The coffee beans are available at our shop at the reception.



## HOUSE WINE

### **White, Sauvignon Blanc**

Dry white wine with aromas of pear and green apple

€ 5,50

€ 32,00

### **Red, Tempranillo**

Smooth red wine with red fruits and black currants

€ 5,50

€ 32,00

### **Rosé, Tempranillo**

Fruity rosé with aromas of wild strawberries and peach

€ 5,50

€ 32,00

Ask our team for the full wine selection

## **OUR ORGANIC HOUSE WINE**

Our Supplier Vine to Wine has been active since 2010 as a wine importer and wine wholesaler for the hospitality industry and wine specialty shops and specializes in organic wine.

## WATERS

Zonhevel still 0,7l

€ 4,50

Zonhevel sparkling 0,7l

€ 4,50

## FRUIT JUICES

Apple juice

€ 3,50

Tomato juice

€ 3,50

Organic Jus d'orange

€ 3,95

## DAIRY

Milk

€ 2,95

Buttermilk

€ 2,95

Chocomel

€ 3,50

Fristi

€ 3,50

## SOFT DRINKS

Chilled soft drinks

€ 3,40



## DRINKS SELECTION

### Beers

Heineken	€ 3,50
Heineken 0,5l	€ 6,25
Heineken 0.0%	€ 3,95
Craft beer	€ 5,25
Craft beer 0.0%	€ 3,95

### Spirits

Amaretto	€ 5,75
Bacardi	€ 5,75
Baileys	€ 5,75
Berenburg	€ 4,50
Campari	€ 5,60
Captain Morgan	€ 5,75
Cointreau	€ 5,75
Corenwijn	€ 4,70
Drambuie	€ 5,75
Gordon's Gin	€ 5,75
Jenever	€ 4,50
Sambucca	€ 5,75
Smirnoff No. 21	€ 5,75
Tia Maria	€ 5,75
Safari	€ 5,75
Kahlua	€ 5,75
D.O.M. Benedictine	€ 5,75
Passoa	€ 5,75
Malibu	€ 5,75
Southern Comfort	€ 5,75
Grand Marnier	€ 5,75

Limoncello	€ 5,75
Licor 43	€ 5,75
Vieux	€ 4,50

### Cognacs

Calvados Trois	€ 6,25
Martell VS	€ 7,00
Couvoisier***	€ 7,00
Hennessy VS	€ 7,00
Remy Martin VSOP	€ 8,00

### PSV

Port white/ red	€ 5,60
Sherry medium/ dry	€ 5,60
Martini white/ red / dry	€ 5,60

### Whiskeys

Johnnie Walker Red	€ 6,50
Johnnie Walker Black	€ 7,50
Jack Daniel's	€ 7,00
Famous Grouse	€ 6,50
Jameson	€ 6,50
Four Roses	€ 7,00
Dimple	€ 8,00
Chivas Regal	€ 8,00
Glenfiddich 12 Years	€ 8,00
Oban	€ 9,75

### Bubbles

Perlage prosecco	€ 6,95
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