

Les Entrees

STARTERS

TOMATEN-KALFSBOUILLON | TOMATO-VEAL STOCK 5
MET BASILICUMSCHUIM | WITH BASIL FOAM

HANDGESNEDEN CARPACCIO | HANDSLICED CARPACCIO 11
**VAN DE KOGEL MET PIJNBOOMPITTEN, GOUDSE OPLEGKAAS EN
BASILICUMOLIE** | PINE NUTS, GOUDA CHEESE AND BASIL OIL

HUISGEROOKTE ZALM | HOME SMOKED SALMON 11
MET DILLECRÈME, RODE UI EN KAPPERTJES |
DILL CREAM, RED ONION AND CAPERS

LAMSFILET | LAMB FILLET 10
ANTIBOISE SALADE, PESTO DRESSING | ANTIBOISE SALAD, PESTO DRESSING

KLEINE SALADE GEITENKAAS | SMALL GOATCHEESE SALAD 7
**GEPAANEERDE GEITENKAAS, HONING, SPEKJES,
HAZELNOOTKRUIJ, MESCLUN, HONING-TIJMDRESSING** |
BREADED GOAT CHEESE, HONEY, LARDONS, HAZELNUT CRUMBLE,
MESCLUN LETTUCE & HONEY-THYME DRESSING

HOOFDGERECHTEN

MAIN DISHES

TOURNEDOS 24
BEARNAISE SAUS | BEARNAISE SAUCE

GEGRILDE KALFS-ENTRECÔTE | GRILLED VEAL ENTRECOTE 22
AARDAPPELWEDGES EN GEPOFTE TOMATENBOTER |
POTATO WEDGES AND TOMATO BUTTER

BURGER 17
VAN TOPSLAGER TON DITO | FROM OUR BUTHER TON DITO
DELUXE MET BACON EN KAAS | WITH BACONA AND CHEESE +2

VEGETARISCHE QUICHE | VEGETARIAN QUICHE 16
LENTE-UI, GEDROOGDE TOMAAT, GOUDSE KAAS, BALSAMICOSTROOP
| SPRING ONION, DRIED TOMATO, GOUDA CHEESE, BALSAMIC SYRUP

GAMBA'S FRITES 22

GEGRILDE ZALMFILET | GRILLED SALMON FILLET 18
MET KRUIDENCRÈME | WITH HERB CREAM

Sides & Sauzen

GEGRILDE GROENE ASPERGES | GRILLED GREEN ASPARAGUS 5

HARICOTS VERTS & SPEK | GREEN BEANS AND BACON 4 ½

ROERGEBAKKEN SPINAZIE | STIR-FRIED SPINACH 4 ½

SALADE VERT | GREEN SALAD 5

GEBAKKEN PADDENSTOELEN | PAN-FRIED MUSHROOMS 3 ½

POMMES GRATIN 3 ½

POMMES FRITES 3 ½

POMMES PERSIL 3 ½

BEARNAISESAUS | BEARNAISE SAUCE 3

BLAUWSCHIMMELSAUS | BLUE CHEESE SAUCE 2

DESSERTS

KAASPLATEAU | CHEESEPLATTER 9
**BINNEN- EN BUITENLANDSE KAZEN, NOTEN, APPEL-
MOSTERDCOMPÔTE & BROOD** | DUTCH CHEESES,
NUTS, APPLE-MUSTARD COMPOTE & BREAD

TARTE AUX CITRON | LEMON PIE 6
FRAMBOZENIJS | RASPBERRY ICE CREAM

PROFITEROLS 6
SOEZEN MET VANILLE-IJS EN CHOCOLADESAUS |
STUFFED WITH VANILLA ICE CREAM & CHOCOLATE SAUCE

CHOCOLADE MARQUISE | CHOCOLATE MARQUISE 8
STUFFED WITH VANILLA ICE CREAM & CHOCOLATE SAUCE |
POACHED PINEAPPLE AND PINEAPPLE SORBET ICE CREAM

Special Coffees

IRISH COFFEE TULLAMORE DEW

FRENCH COFFEE GRAND MARNIER

SPANISH COFFEE TIA MARIA

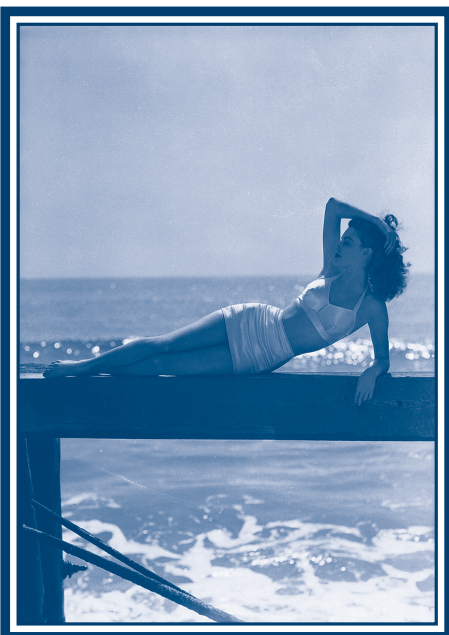
DOM COFFEE DOM BENEDICTINE

JAMAICAN COFFEE BAILEYS

KISS OF FIRE TIA MARIA & COINTREAU

COFFEE 'DE ZALM' FRANGELICO

7 ¼



COFFEES

CAFFÉ LUNGO 2 ¼

ESPRESSO 2 ¼

CAPPUCCINO 2 ⅔

CAFFÉ LATTE 2 ⅔

LATTE MACCHIATO 2 ¾

DOPPIO ESPRESSO 3 ¾

ESPRESSO MACCHIATO 2 ⅔

THEE VERSCHILLENDE SMAKEN

| TEA DIFFERENT FLAVOURS 2

VERSE MUNTTHEE |
FRESH MINT TEA 2 ¾

HONING | HONEY ½

WE ALWAYS TAKE INTO ACCOUNT ANY
ALLERGIES OR DIETARY WISHES.
PLEASE INFORM OUR STAFF

OPENING HOURS

MON-WED 10AM – 12AM
KITCHEN OPEN UNTIL 11PM
THUR-SAT 9AM – 1AM
KITCHEN OPEN UNTIL 11PM
SUN 12PM – 12 AM
KITCHEN OPEN UNTIL 10PM



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CHEF DE CUISINE
SANDER VAN OUDSHOORN



L A R O C H E

