

Dinner

Local menu

Our kitchen brigade has been inspired by the best products of the region. Enjoy the pure and rich flavors of our 3- or 4-course local menu.

3-course local menu 46,00

Veal pastrami

brioche | sweet and sour vegetables | piccalilli

'Veluwe' duck

parsnip cream | chestnut | yellow beetroot | apricot gravy
with fried duck liver + 5,00

Chocolate brownie

white chocolate mousse | banana | vanilla ice cream

4-course local menu 56,00

+ Entremet

Pumpkinbavarois

feta cheese | pomegranate | apricot

Surprise menu

Every day, we serve a new surprise menu.

This menu is a way of getting to experience the knowledge and skills of our kitchen team. We will naturally take any wishes and / or allergies into account.

3 course surprise menu 39,50

4 course surprise menu 47,50

5 course surprise menu 55,00

The courses in the surprise menu can also be ordered separately.

Wine arrangement

Combine your dinner or surprise menu with a matching wine arrangement:

Matching wineglass from 7,75

2-glass wine arrangement 15,50

3-glass wine arrangement 23,00

4-glass wine arrangement 30,50

5-glass wine arrangement 38,00

The wine arrangements are also available as half glasses.

Starter

All the starters are served with (gluten-free) bread

Pumpkin bavarois

feta cheese | pomegranate | apricot 12,00

Salmon

avocado | beetroot | quail egg 14,50

MRJ carpaccio

truffle cream | Parmesan | pine nut 14,00

Bouillabaisse (soup)

North sea fish | shellfish 13,50

Tom kha kai (soup)

dim sum | bean sprouts | coconut 9,50

Veal pastrami

brioche | sweet and sour vegetables | piccalilli 14,00

Surprise

starter from the surprise menu 12,00

✓ (can be) served as a vegetable dish

📍 dish with ingredients from the region

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*In English the name 'Zuiver' means 'pure'.
And purity is what we find very important.
We use good, seasonal, local ingredients.
That's the reason we serve bread from a local
bakery and the fish on our menu carries the
MSC mark (Marine Stewardship Council).*

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Appetizers

Would you like some finger food with your drinks?
Ask for our appetizer menu. The appetizers will be served
from 12:00 to 10:00 PM.

Main course

Flat iron steak 
bok choy mousseline | pancetta | mustard | beef gravy 26,00

Free-range pig
sweet potato | romanesco | chicory | puffed onion gravy 22,50

'Veluwe' duck 
parsnip cream | chestnut | yellow beetroot | apricot gravy 24,50

Curry 
red lentils | cauliflower | naan bread | curd 19,00

Sea bass
black rice | razor shell | Parmesan | tomato salsa 24,00

Haddock
tagliatelle | carrot | saffron beurre blanc | tomato 23,00

Surprise 
main course from the surprise menu 22,00

Supplement
fried duck liver with your main course +5,00
baked scallops with your main course +6,00

Children's menu

Restaurant Zuiver has a lot for children too. Especially for the culinary children we have all dishes available in small or children's portion. Of course, children can also choose French fries with a snack or salad.

 (can be) served as a vegetable dish

 dish with ingredients from the region

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In addition to good food, you can also enjoy fine wines at Restaurant Zuiver. Our team will tell you more about our wines and will help you with a matching wine for the best wine-food combination. Curious which wines we serve? Ask for our extended wine list.
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Do you suffer from any food allergies?
Let us know!

Dessert

'Zuiver' treats
varying | sweet | seasonal 12,50

Chocolate brownie
white chocolate mousse | banana | vanilla ice cream 9,50

Passion fruit bavarois
red pepper mango compote | coconut madeleine
lychee ice cream 10,00

European cheese 
five cheeses | Rinse apple syrup | nut-fig bread 14,50

Friandises
varying | sweet | seasonal 5,00 p.p.

Surprise
dessert from the surprise menu 9,00

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The first location of Restaurant Zuiver opened her doors in Utrecht in 2009. The restaurant is located in a renovated farm near the A2. Restaurant Zuiver opened her second establishment in the end of 2019, in the forests surrounding Amersfoort.
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'Zuiver' coffee

Zuiver coffee
Frangelico | Grand Marnier | cream 7,75

Irish
Irish whiskey | brown sugar | cream 7,75

Spanish
Tia Maria | cream 7,75

French
Grand Marnier | cream 7,75

Brasilian
Tia Maria | Grand Marnier | cream 7,75

Italian
Amaretto | cream 7,75