

SOIF FOOD MENU



LUNCH

11:00 – 16:00

SOIF SANDWICH

Sourdough bread topped with tender chicken thigh, crispy fried bacon, young cheese & a fried egg, finished with Ras el Hanout mayonnaise. | 15.50

BRIOCHE CARPACCIO

Light and sweet brioche bread with carpaccio, arugula, truffle mayonnaise, Parmesan cheese & roasted pine nuts | 17.50

SALMON SANDWICH

Toasted sourdough bread with smoked salmon, light herb cream, avocado, pickled red onion, arugula, crispy capers, and honey-mustard dressing. | 16.50

BRIOCHE EGG & AVOCADO

Light and sweet brioche bread with scrambled eggs, avocado & chives. | 14.50
with crispy fried bacon +2

CRISPY MORTADELLA

Sourdough bread with crispy fried mortadella, stracciatella (burrata), pesto & crispy chili oil. | 17.50

EGGS ON TOAST

Sourdough bread with three fried Zeeland eggs, cheese, ham, bacon & a fresh green salad. | 14.50

TURKISH EGGS

Two poached Zeeland eggs on creamy garlic yogurt, finished with crispy chili oil & dill. Served with toasted sourdough bread | 14.50

Our sourdough bread is made by Luuks Brood & Patisserie in Middelburg.

SALADS

Our salads are served with bread and salted butter.

GOAT CHEESE SALAD

Lukewarm goat cheese with goat cheese croquettes, honey, and sunflower seeds. | 17.80
with fried bacon + 2.50

AUTUMN SALAD

Salad with roasted butternut squash, beetroot, Brussels sprouts, pickled red onion, Gorgonzola, dried cranberries, walnuts, and crispy croutons. Served with a honey-balsamic dressing. | 18.50

SOUPS

Our soups are served with bread and salted butter.

BOUILLABAISSE

Hearty North Sea fish soup with rouille & Parmesan cheese. | 15.50

ONION SOUP

Our famous onion soup gratinated with cheese. | 10.50

CROQUETTES

Our croquettes are handmade by De Ambachterie in Breskens. Served on sourdough bread and with a fresh green salad.

BEEF CROQUETTES

Beef croquette with mustard mayonnaise.
• 1pc | 9.50
• 2pcs | 14.50

SHRIMP CROQUETTES

Shrimp croquette with cocktail sauce & crispy fried parsley.
• 1pc | 11.50
• 2pcs | 17.50

CHEESE CROQUETTES

Cheese croquette with mustard mayonnaise. |
1pc | 9.50
• 2pcs | 14.50

SHARED DINING

These dishes are delicious to order with drinks, as a starter to share, or to combine with our starters and side dishes for a complete shared-dining dinner.

Place the dishes in the centre of the table, sample various dishes, and enjoy together!

MEAT

BUTTER CHICKEN

Braised chicken thigh with Greek yogurt, tomato, salted butter & garam masala.
Served with naan bread. | 13.50

STICKY HONEY CHICKEN

Chicken according to the chef's secret recipe. | 13.50

IBERICO RIBFINGERS

Slow-cooked boneless spareribs in Gochujang hoisin marinade. Served with coleslaw | 15.50

FUET STEAK TARTARE

Tartare of finely chopped fuet with Amsterdam pickles, anchovies, quail egg & mustard. Served with toasted brioche bread.
| 15.50

FISH

SQUID RINGS

Breaded squid rings with fresh mint-yogurt sauce | 13.80

CRISPY SALMON RICE

Asian-style salmon tartare on crispy sushi rice. | 13.50

VEGETARIAN

VEGETABLE GYOZA

4 Japanese dumplings filled with cabbage, carrot & edamame. Served with chili-soy dip
| 9.50

GREEK LOADED HUMMUS

Homemade hummus with a fresh salad of tomato, cucumber, olives & feta. Served with toasted sourdough bread. | 10.50

STARTERS

CARPACCIO

Carpaccio with truffle mayonnaise, Parmesan cheese, pine nuts, arugula & extra virgin olive oil.* | 18.80

RAMON-STYLE SCAMPI

8 stir-fried scampi in a lightly spicy oil according to the chef's secret recipe, with sesame.* | 18.50

ZEELAND OYSTERS

6 Zeeland oysters with lemon and onions in red wine vinegar.* | 18.50 Gratinated with cheese + 2.50

TUNA TATAKI

Seared tuna with wakame salad, soy sauce & furikake.* | 18.50

BAKED FETA

Baked feta with figs, pistachios & honey.
Served with toasted sourdough bread. | 14.50

BURNT AUBERGINE

Roasted eggplant with feta cream, pine nuts & harissa oil | 11.50

SOUPS

BOUILLABAISSE

Hearty North Sea fish soup with rouille & Parmesan cheese.* | 15.50

ONION SOUP

Our famous onion soup gratinated with cheese.* | 10.50

Served with baguette & salted butter

MAIN COURSES

Our main courses are served with fries and mayonnaise.

MEAT

TOURNEDOS

Beef tenderloin steak cooked in gravy. Served with salad.

Lady steak 200g | 32.50

Man steak 300g | 38.50



STEAK TARTARE

Finely chopped beef steak with Amsterdam pickles, Madam Jeanette Piccalilly mayonnaise & homemade egg yolk cream. | 29.50

HAMBURGER

Zeeland beef on brioche bread with cheddar, fried bacon, BBQ sauce, American mustard, lettuce, tomato, pickle & onion rings. | 24

CHICKEN SATAY

Chicken thigh satay, satay sauce, prawn crackers, fried Zeeland egg & pickles | 22.50

SCHNITZEL

Breaded pork schnitzel. Served with a fried Zeeland egg & garlic sauce.

(With pepper sauce +2.50) Small 200g | 17.50

Medium 300g | 22.50 Large 500g | 25.50

AVOCADO PASTA WITH SERRANO HAM

Creamy avocado pasta with crispy Serrano ham & Parmesan cheese.

(Served warm, not piping hot.) | 18.50

GOLD LABEL MUSSELS

Only the best from Zeeland.



CLASSICALLY COOKED MUSSELS

Zeeland mussels classically cooked in white wine. Served with pickled sweet and sour vegetables, fries, mayonnaise, garlic sauce & cocktail sauce.

- 500g | 19.50
- 1kg | 32.50

FRENCH STIR-FRIED MUSSELS

Zeeland mussels stir-fried with fennel, Pernod, dill & cream. Served with fries & mayonnaise.

- 500g | 19.50
- 1kg | 32.50

FISH

SEA BASS

Pan-fried sea bass with a fresh fennel salad, chermoula, fries & mayonnaise. | 27.50

FISH & CHIPS

Cod fillet in crispy beer batter, served with homemade remoulade sauce, fries, mayonnaise & pickled sweet and sour vegetables. | 19.50

BOUILLABAISSE

Hearty North Sea fish soup with rouille & Parmesan cheese. | 29.50

SEAFOOD PASTA

Seafood pasta with smoked paprika sauce, mussels, clams, squid & scampi. | 23.50

VEGETARIAN

AUBERGINE STEAK

Roasted aubergine with creamy feta cream, roasted pine nuts and harissa oil, served with seasonal vegetables & fried potatoes | 19.50

GOAT CHEESE SALAD

Lukewarm goat cheese with goat cheese croquettes, honey, and sunflower seeds. Served with bread & salted butter. | 17.80
with fried bacon + 2.50

AUTUMN SALAD

Salad with roasted butternut squash, beetroot, Brussels sprouts, pickled red onion, Gorgonzola, dried cranberries, walnuts, and crispy croutons. Served with a honey-balsamic dressing. | 18.50

SIDE DISHES

PLATE OF BAGUETTE

Baguette with salted butter. | 5.50

PATATAS BRAVAS

Fried potatoes with patatas bravas sauce & aioli. | 8

TRUFFEL FRIES

Fries with truffle mayonnaise & Parmesan cheese | 8

SWEET POTATO FRIES

Sweet potato fries with mayonnaise. | 7.50
with truffle mayo & Parmesan cheese + 2.20

SMALL BOWL OF GREEN SALAD

Small bowl of mixed green salad. | 5.50

JAPANESE FRIES

Fries with furikake (crispy sesame seeds & seaweed) with soy-sesame mayonnaise. | 8

DESSERT

CRÈME BRÛLÉE

Classic vanilla custard topped with a crisp layer of caramelised sugar. | 9.80

HONEY BUN

Honey bun with marinated kumquat & crumble. Served with a scoop of yogurt ice cream. | 9.80

WHITE LADY

Creamy vanilla ice cream with warm Callebaut chocolate sauce, eggnog & whipped cream. | 9.80

PASTRIES

Apple Crumble | 6 Mango-passionfruit Cheesecake (vegan) | 6.50

with a scoop of vanilla ice cream + 2.50

SOIF'S INDULGENCE TIP

ZEELAND COFFEE 9.50
WITH ZEELAND BABBELAAR LIQUEUR

IRISH COFFEE 9.50
WITH JAMESON IRISH WHISKEY

SPANISH COFFEE 9.50
With Liqueur 43

ESPRESSO MARTINI 13.50

GRAND MARNIER 7.60,
CALVADOS TROIS LYS 7.60,
REMY MARTIN VSOP 9.50

APPETIZERS

AVAILABLE TO ORDER ALL DAY

ANTILLEAN CHEESE BALLS

Homemade Antillean cheese balls |
according to secret recipe | chili sauce dip |
6 pcs | 9.80

BEEF BITTERBALLEN

Artisan Zeeland bitterballen from de
Ambachterie | mustard | 8 pcs | 12

APPETIZERS

Beef croquettes | veal croquettes | cheese
soufflés | bami patties | crispy chicken |
meatballs | mustard | mayonnaise | 12 pcs |
15.50

OLIVES

Small bowl of marinated olives | 6

CHEESE STICKS

Old cheese sticks | chili sauce | 8 pcs | 12

NACHOS

Nacho chips | cheddar | tomato | jalapeños
| chives crème fraîche | guacamole | spring
ionion |
Small bowl (2p) | 9.50
• Large platter (4p) | 15.50

CONE OF FRIES

CLASSIC FRIES

Fries | mayonnaise or ketchup | 6.50

TRUFFELFRIET

Fries | truffle mayonnaise | Parmesan cheese
| 8

SWEET POTATO FRIES

Sweet potato fries | mayonnaise | 7.50
with truffle mayo and Parmesan cheese + 2.20

KIDS MENU

CHILDREN UP TO 10 YEARS OLD

FOR THE LITTLE ONES

HAM AND CHEESE TOASTIE

White casino bread | ham & cheese |
ketchup | orderable until 5:00 PM |
6.50

SPAGHETTI BOLOGNESE

Spaghetti | Bolognese sauce | 10.50
add grated cheese + 1.50

FRIES WITH A SNACK

Fries | with snack of your choice |
mayonnaise or ketchup | small bowl of
pickled cucumbers | 9.50 x frikandel x
croquette x 3 chicken nuggets

FISH & CHIPS KIDS

Kids' version of our fish & chips main
course. Crispy battered cod | fries |
remoulade sauce | mayonnaise | small
bowl of pickled cucumbers | 12.50

+ APPLESAUCE

A tub of applesauce | 1.50

DESSERT KIDS

OLA TREASURE CHEST

OLA Treasure Chest | chocolate ice
cream | vanilla ice cream | surprise |
3.50