

# SOIF LUNCH 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. | 14.50

## BRIOCHE CARPACCIO

Light and sweet brioche bread with lightly smoked carpaccio, green pesto, a poached Zeeland egg & a Parmesan crisp | 15.50

## LOBSTER ROLL

Light and sweet brioche bread filled with 1/2 lobster, fresh celery, dill & chives, with aioli & brown butter. | 19.50

## BRIOCHE EGG & AVOCADO

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

## MEDITERRANEAN TOAST

Sourdough bread with avocado-feta spread, roasted cherry tomatoes, black olives & roasted walnuts. | 14.50

## BOUNCER

Sourdough bread with three fried Zeeland eggs, cheese, ham, bacon & a fresh green salad. | 13.50

## TURKISH EGGS

Two poached Zeeland eggs on creamy garlic yogurt, finished with crispy chili oil & dill. Served with toasted sourdough bread | 13.50

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*

### SALAD ½ LOBSTER

Fresh salad with ½ lobster & lemon mayonnaise. | 23.50

## 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. | 9.50

### TOM KHA KAI

Fragrant Thai coconut soup with tender chicken, galangal, lemongrass, lime leaf & mushrooms, slightly spicy & tangy | 10.50

## CROQUETTES

Our croquettes are served on sourdough bread and with a fresh green salad.

### BEEF CROQUETTES

Beef croquette with mustard mayonnaise.  
1st | 9  
• 2st | 13.50

### SHRIMP CROQUETTES

Shrimp croquette with cocktail sauce & crispy fried parsley.  
• 1st | 10.50  
• 2st | 16.50

### CHEESE CROQUETTES

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

# SOIF MENU A LA CARTE



# STARTERS

Our starters 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. | 9.50

## TOM KHA KAI

Fragrant Thai coconut soup with tender chicken, galangal, lemongrass, lime leaf, and mushrooms, slightly spicy & tangy | 10.50

## CARPACCIO

Lightly smoked carpaccio with truffle mayonnaise, Parmesan cheese, pine nuts, arugula & extra virgin olive oil. | 18.80

## SCAMPI'S A LA RAMON

8 stir-fried scampi in a lightly spicy oil according to the chef's secret recipe, with sesame. | 16.50

## ZEELAND OYSTERS

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

## GRILLED PEACH BRUSCHETTA

Grilled peach with airy goat cheese mousse, arugula, rosemary honey & focaccia | 11.50

# MAIN COURSES

## MEAT

### ZEELAND MEAT

Grilled on the lava stone and served with warm vegetables, fries & mayonnaise.

Choice of peppercorn sauce, béarnaise, or chimichurri.

Lady steak 200g | 28.50

Man steak 300g | 32.50

Cowboy steak 500g | 39.50

Ribeye 180g | 34.50

### MAKE IT SURF & TURF!

with 3 scampi +6

with ½ lobster +17.50

### STEAK TARTARE

Finely minced Zeeland beef steak with Amsterdam pickles, Madam Jeanette Piccalilly mayonnaise & homemade egg yolk cream. Served with fries & mayonnaise | 28.50

### RUNDERSTOOF

Homemade beef stew with carrots & mushrooms.

Served with fries & mayonnaise. | 23.50

### HAMBURGER

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

## VEGETARIAN

### AUBERGINE STEAK

Roasted aubergine with creamy feta cream, roasted pine nuts and harissa oil, served with seasonal vegetables & fried potatoes | 18.50

### 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*

# FISH

## ZEELAND MUSSELS

Fresh from Zeeland, locally grown.  
At SOIF, we love mussels, and you can taste it.

Choice of

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

Of

Zeeland mussels stir-fried with Thai green curry. Served with fries and mayonnaise.

500g | 19.50

1kg | 32.50



## SALAD ½ LOBSTER

Fresh salad with ½ lobster & lemon mayonnaise. | 23.50

## COD

Cod stuffed with spinach, wrapped in blanched white cabbage & bacon. | 29.50

## FISH & CHIPS

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

## BOUILLABAISSÉ

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

# DESSERT

## CRÈME BRÛLÉE

Firm vanilla cream with a caramelized layer of cane sugar. | 9

## TROPICAL DELIGHT

Romige kokoscrème met mango-pineapple salsa, gel van bloedsinaasappel & een krokante crumble | 9

## CHEESE BOARD

Four different types of cheese from cheesemaker Wilco, served with grilled nut bread, grapes & fig chutney | 16.50

## WHITE LADY

Creamy vanilla ice cream with warm Callebaut chocolate sauce, advocaat & whipped cream. | 9

## PASTRIES

Apple Crumble | 6 Mango-Passion Fruit Cheesecake (vegan) | 6.50

*with a scoop of vanilla ice cream + 2.50*

## SOIF'S PAMPERING TIP

ZEELAND COFFEE 9.50

WITH ZEELAND BABBELAAR LIQUEUR

IRISH COFFEE 9.50  
MET JAMESON IRISH WHISKEY

SPANISH COFFEE 9.50  
With Liqueur 43

ESPRESSO MARTINI 13.50

GRAND MARNIER 6.60,  
CALVADOS TROIS LYS 6.50,  
REMY MARTIN VSOP 9.50

# SOIF MENU SHARED DINING



# SHARED DINING & LUNCH

## SHARING IS CARING

ORDER VARIOUS APPETIZERS AND ENJOY AN AFTERNOON OR EVENING FULL OF DELICACIES TOGETHER WITH YOUR TABLE COMPANIONS.

WE RECOMMEND 3 TO 4 SMALL DISHES PER PERSON, WHICH YOU CAN ORDER IN DIFFERENT ROUNDS.

FOR YOUR CONVENIENCE, YOU CAN ALSO OPT FOR OUR SHARED MENU: ALL OUR FAVORITES AVAILABLE TO ORDER FOR 2 PEOPLE OR MORE.

## À LA CARTE

OF COURSE, YOU CAN ALSO STILL EAT À LA CARTE WITH US. THIS CAN BE FOUND AT THE BEGINNING OF THIS MENU.

# VEGETARIAN

## BURNT AUBERGINE

Roasted eggplant | feta cream | pine nuts | harissa oil | 10

## RISOTTO MUSHROOM CROQUETTES

Handmade Zeeland croquettes | porcini mushroom broth | Arborio rice | 4 different mushrooms | truffle | 4 pcs | 7

## ONION TOAST

Caramelized onion | fresh black truffle | chives | Parmesan cheese | whipped cream | toasted sweet brioche bread | 10.50

## GRILLED PEACH BRUSCHETTA

Grilled peach | airy goat cheese mousse | rosemary honey | focaccia | arugula | 11.50

## GROENTE GYOZA

Japanese dumplings | cabbage | carrot | edamame | chili-soy dip | 4 pcs | 7.50

## FRIED CAMEMBERT

Fried Camembert | Cranberry Compote | Grilled Nut Bread | 14.50

## MISO POINTED CABBAGE

Roasted pointed cabbage | miso butter | black garlic cream | Parmesan cheese | 7.50

# MEAT

## CRISPY PORK BELLY

Crispy pork belly | apple beurre noisette purée | pickled red onion | sesame crumble | 14.50

## TATAKI VAN RIBEYE

Marinated ribeye | gochujang | toasted kimchi | marinated beech mushrooms | 15.50

## SPICY CHORIZO CROQUETTES

Handmade Zeeland croquettes | generously filled with Spanish chorizo | aioli | 4 pieces | 11.50

## KOREAN BEEF BITES

Handmade meatballs | garlic soy glaze | 4 pcs | 12.50

## STICKY HONEY CHICKEN

Chef's secret sauce | 11

## IBERICO RIBFINGERS

Slow cooked boneless spareribs | Gochujang hoisin marinade | coleslaw | 13.50

## BUTTER CHICKEN

Braised chicken thigh | Greek yogurt | tomato | salted butter | garam masala | garlic | naan bread | 11.50

## STEAK TARTARE

Finely minced Zeeland beef steak | Amsterdam pickles | Madam Jeanette Piccalilly mayonnaise | egg yolk cream | sweet brioche bread | 13.50

# SIDE DISHES

## GREEK STYLE LOADED HUMMUS

Homemade hummus | fresh vegetable salad of tomato, cucumber, and olives | feta | olive oil | oregano | paprika | fresh herbs | toasted sourdough bread from Luuks Patisserie | 9.50

## PATATAS BRAVAS

Fried potatoes | patatas bravas sauce | aioli | 7

## TRUFFELFRIET

Fries | truffle mayonnaise | Parmesan cheese | 7

## SWEET POTATO FRIES

Sweet potato fries | mayonnaise | 6.50  
*with truffle mayo and Parmesan cheese + 1.50*

## JAPANESE FRIES

Fries | furikake (crispy sesame seeds & seaweed) | soy & sesame mayonnaise | 7

## CLASSIC FRIES

Fries | mayonnaise | 5.50

## SMALL BOWL OF GREEN SALAD

Small bowl of mixed green salad | 4.50

# STILL

## RAMON-STYLE SCAMPI

Stir-fried scampi in heavenly oil according to the chef's secret recipe | sesame | spring onion | focaccia bread | 6 pieces | 13.50

## SHRIMP BRIOCHE

Homemade shrimp brioche | 9

## TUNA TATAKI

Seared tuna | mandarin | ponzu | pickled red onion pearls | dill oil | 12.50

## ZEELAND OYSTERS

Raw oysters | onions in red wine vinegar | lemon | 2 pcs | 7

- Cheese-gratinated oysters | 2 pcs | 8

## SQUID RINGS

Breaded squid rings | fresh mint yogurt sauce | 12.50

## THAI SCAMPI CROQUETTES

Handmade Zeeland croquettes | generously filled with scampi | Thai green curry green curry mayonnaise | 4 pieces | 11.50

## THAI-STYLE STIR-FRIED MUSSELS

Stir-fried Zeeland mussels | green curry | Asian style | served with naan | 13.50

250g | 9.50

- 500g | 17

# KIDS MENU

CHILDREN UP TO 10 YEARS OLD

## FOR THE LITTLE ONES

### HAM AND CHEESE TOASTIE

White casino bread | ham & cheese | ketchup |  
*order until 16:00 | 5.50*

### SPAGHETTI BOLOGNESE

Spaghetti | bolognesesaus | 9.50  
*add grated cheese + 1.50*

### THE SUITOR IS CROOKED

Fries | croquette 1 pc | mayonnaise or  
ketchup | small bowl of cucumbers | 8.50

### FRIES FRIKANDEL

Fries | frikandel 1 pc | mayonnaise or ketchup  
| small container of cucumbers | 8.50

### FRIES CHICKEN NUGGETS

Fries | 3 chicken nuggets | mayonnaise or  
ketchup | small bowl of cucumbers | 8.50

### FRIES CHEESE STICKS

Fries | cheese sticks 3 pcs | mayonnaise or  
ketchup | small bowl of cucumbers | 8.50

+ *CONTAINER OF APPLESAUCE*  
*A tub of applesauce | 1.50*

## DESSERT

### OLA TREASURE CHEST

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

# DESSERT

### CRÈME BRÛLÉE

Firm vanilla cream | caramelized cane sugar  
layer | 9

### TROPICAL DELIGHT

Coconut cream | mango-pineapple salsa |  
apple crumble | 9

### CHEESE BOARD

4 different types of cheese from  
cheesemaker Wilco | grilled nut bread | fig  
chutney | grapes | 16.50

### WHITE LADY

Creamy vanilla ice cream | warm Callebaut  
chocolate sauce | advocaat | whipped cream. | 9

### PASTRIES

Apple Crumble | 6 Mango-Passion Fruit  
Cheesecake (vegan) | 6.50

*with a scoop of vanilla ice cream + 2.50*

## SOIF'S PAMPERING TIP

ZEELAND COFFEE 9.50

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IRISH COFFEE 9.50  
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