

BREAKFAST & LUNCH

8.00 - 16.00

BREAKFAST

TILL 12.00

BREAKFAST "DE ZWAAN"

Croissant, artisan bread, cooked ham, artisanal cheese, jam, boiled egg, yoghurt, granola. (vegetarian optional). 13,50

BUTTER CROISSANT ✓

Jam, butter. 4,00

Chocolate. 4,50

YOGHURT BOWL ✓

Yoghurt, granola, fresh fruits, coco. 8,50

EGGS & TOAST

3 EGGS 'SUNNY SIDE UP' HAM & CHEESE

Served on white or brown artisanal bread, salad. 13,50

OMELET BACON & EGG

Served on white or brown artisanal bread, salad. 13,50

EGGS BENEDICT

Poached eggs, brioche bread, Sauce Hollandaise.

Salmon. 15,50

Grilled ham. 14,50

CROQUE DELUXE

Toasted artisanal bread (white or brown), ham, cheese (vegetarian optional). 8,50

CROQUE MADAME

Toasted artisanal bread (white or brown), ham, cheese (vegetarian optional), fried egg 'Sunny Side Up' on top. 9,50

ARTISANAL BREAD ROLLS

White or brown. Garnish.

HOMEMADE TUNA SALAD

Salad. 12,00

CARPACCIO

Truffle mayonaise, Parmesan cheese, pine nuts, rucola. 13,00

PULLED CHICKEN

Brioche bun, smokey BBQ sauce, salad. 13,00

CAPRESE ✓

Mozzarella cheese, tomato, rucola, basil. 12,00

LUNCH TIP

LUNCHTRIO 'DE ZWAAN" 16,00

*Beef croquette or rucola-cheese croquette ✓
or shrimp croquette (+2,00)*

and

*Sandwich Carpaccio or
Homemade Tunasalad or Caprese ✓*

and

Tomato soup ✓ or Seasonal soup.

BREAKFAST & LUNCH

8.00 - 16.00

CROQUETTES

SCHRIMP

*Two schrimp croquettes,
artisanal bread, lemon mayonaise.* 18,00

BEEF

*Two beef croquettes,
artisanal bread, Dijon mustard.* 12,50

RUCOLA-CHEESE ✓

*Two rucola cheese croquettes,
artisanal bread, fig chutney.* 13,00

SALADS

BURRATA ✓

*Burrata cheese, tomato,
croutons, cruditee.* 18,50

SALMON & SCAMPI

*Smoked salmon, garlic scampi,
lemon dressing.* 23,50

CAESAR

*Grilled chicken, Parmesan cheese,
croutons.* 19,50

SOUPS

ONION ✓

Gratinated, Gruyère cheese, artisanal bread. 9,00

TOMATO ✓

Artisanal bread. 7,50

SEASONAL SOUP

Soup of the season, ask us.

SPECIALS

BURGER DE ZWAAN

*Beef, cheddar cheese, bacon,
Sciracha sauce, fries.* 18,50

MAASTRICHTS ZOERVLEIS

*Local beefstew,
applecompôte, fries.* 19,50

FISH & CHIPS

*Fried fish, tartar sauce,
salad, fries.* 18,50

TAPAS & APERITIF

12.00 - 22.00/0.00

TAPAS

ARTISANAL BREAD ✓

With dips. 7,00

PINSA CAPRESE ✓

Italian flatbread, tomato, mozzarella, rucola, basil. 9,50

OLIVES ✓

Marinated olives. 5,00

CALAMARI

Fried, aioli. 9,50

FROMAGE CHAUD ✓

Camembert cheese from the oven, bread. 8,50

LOADED FRIES ✓

Parmesan cheese, truffle mayonnaise. 8,50

NACHO'S 'DE ZWAAN' ✓

Pico de Gallo, chilisauce, cheese, guacamole. 10,50/15,50

NACHO'S PULLED CHICKEN

Pico de Gallo, cheese, BBQ sauce, crème fraiche. 14,50/19,50

BEEF 'BITTERBALLEN'

Mustard, 6/10/20pc. 7,00/11,00/21,00

SHRIMP CROQUETTES

Lemon mayonnaise, 6pc. 11,50

CHORIZO CROQUETTES

Sciracha mayonnaise, 6pc. 10,50

SPICY CHICKEN POPPERS

Sciracha mayo. 9,50

Do you have an allergy? Please inform us.

TAPAS & APERITIF

12.00 - 22.00/0.00

TIP

Also nice to share as a starter

PLATES TO SHARE

With bread.

CHEESE PLATE

4 artisanal cheeses. 21,50

CHARCUTERIE PLATE

4 fresh cut meats. 20,50

SNACK PLATE

*Beef 'bitterballen', charcuterie, old cheese,
nacho's, dips. 25,00*

APERITIF PLATE

Artisanal cheese, charcuterie, olives. 22,50

FLAMMKUCHEN

Traditional Alsacian wafertin crust with toppings

CLASSIC

Bacon, cheese, onion, crème fraiche. 13,50

VEGETARIAN ✓

Grilled vegetables, cheese, feta cheese, crème fraiche. 14,50

SALMON

Cheese, feta cheese, onion, crème fraiche. 15,50



STARTERS

16.00 - 21.00

BEEF CARPACCIO

*Truffle mayonnaise,
Parmesan, pine nut.* 13,00

SCAMPI FROM THE OVEN

Garlic, bread. 12,00

BRUSCHETTA ✓

Tomato, Basil. 8,50

ONION SOUP ✓

Gratinated, Gruyère cheese, artisanal bread. 9,00

TOMATO SOUP ✓

Celery, artisanal bread. 7,50

SEASONAL SOUP

Soup of the season, ask us.

SCHRIMP CROQUETTES

*Two schrimp croquettes, salad,
bread, lemon mayonnaise.* 18,00

RUCOLA-CHEESE CROQUETTES ✓

*Two rucola cheese croquettes, salad,
bread, fig chutney.* 12,00

PLATES & FLAMMKUCHEN

To share. See previous page

MAIN DISHES

16.00 - 21.00

ENTRECOTE

*Grilled Sirloin steak, herb butter,
fries, salad.* 24,50

BEER SUGGESTION: LA TRAPPE ISI'DOR

WINE SUGGESTION: VILLA BLANCHE SYRAH - RED

MAASTRICHT ZOERVLEES

Local beefstew,

applecompôte, fries. 19,50

BEER SUGGESTION: ST BERNARDUS ABT 12

WINE SUGGESTION: SAURUS PINOT NOIR - RED

BURGER 'DE ZWAAN'

Beef, cheddar cheese, bacon,

tomato relish, onion, fries. 18,50

BEER SUGGESTION: DOCHTER VD KORENAAR BELLE-FLEUR

WINE SUGGESTION: VILLA BLANCHE SYRAH - RED

CHICKENSATAY

Chickenthigh, peanutsauce,

atjar, onions, fries. 19,50

BEER SUGGESTION: PAULANER HEFE-WEISSBIER

WINE SUGGESTION: CARIGNAN RARE VINEYARDS - RED

SALAD CAESAR

Grilled chicken, Parmesan cheese,

croutons. 19,50

BEER SUGGESTION: BLANCHE DE NAMUR

WINE SUGGESTION: EXTREME GRIS - ROSÉ

MAIN DISHES

16.00 - 21.00

RAVIOLI SPINACH RICOTTA ✓

Vegetable pasta,

sauce Napolitana, bell pepper. 19,50

BEER SUGGESTION: VAL DIEU CUVÉE 800

WINE SUGGESTION: CASA ERMELINDA CHARDONNAY - WHITE

SALAD BURRATA ✓

Burrata cheese, tomato,

croutons, cruditee. 18,50

BEER SUGGESTION: ZUYD NOVA 7 BLOND

WINE SUGGESTION: MONTEROSSO PINOT GRIGIO - WHITE

FISH & CHIPS

Fried fish, tartar sauce,

salad, fries. 18.50

BEER SUGGESTION: VAL DIEU BLOND

WINE SUGGESTION: ORDEN TERCERA VERDEJO - WHITE

SALAD SALMON & SCAMPI

Smoked salmon, garlic scampi,

lemon dressing. 23,50

BEER SUGGESTION: FOURCHETTE

WINE SUGGESTION: CORDE A TONGS SAUVIGNON - WHITE

For our little ones

CROQUETTE *or* FRIKANDEL *or* FISH & CHIPS

Fries, applecompôte. 8,50

DESSERTS

16.00 - 21.00

CRÈME BRÛLÉE

The classic. 7,50

NEW YORK CHEESECAKE

Fruit. 7,50

DAME BLANCHE

Vanilla icecream, chocolate sauce, whipped cream. 8,50

CHOCOLATE MOULLEUX

Warm chocolate cake. 8,50

CHEESE PLATE

4 artisanal cheeses. 21,50

IRISH COFFEE *Jameson* 8,50

FRENCH COFFEE *Grand Marnier* 8,50

SPANISH COFFEE *Licor 43* 8,50

ITALIAN COFFEE *Amaretto* 8,50

AMERICAN COFFEE *Baileys* 8,50

LIMBURGSE COFFEE *Els la Vera* 8,50