

"Moi, Mooi dat joe d'r binn'."

Welcome to the beautiful Zoutkamp. Until the 1960s, Zoutkamp was a fishing port. After the Lauwerszee was closed off, the harbor was moved to Lauwersoog in 1969. Several dozen shrimp cutters with the letter code ZK found a new berth there. Today, Zoutkamp is a tourist attraction.

The restaurant opened in 1986. Previously, this historic building was used to maintain the former lock gates. A small piece of history can still be admired behind our building.

In 2017, Malou Claassen took over this company. Her goal: "Create a cozy place with modern dishes and a contemporary style.".

Since January 2024, we have also taken over the butcher shop in Zoutkamp. With the help of our own butcher shop, we can provide you with the best meat dishes.

Would you like to receive more information about groups or events? You can always contact us 0595-402742 or info@restaurantzk86.nl.

"Veul plezaair en eetze lekker"



Soup

Mustard soup (v)	6,80
Spring onion I with or without bacon	
Fishsoup	8,50
Rouille I toast	
Sandwiches	
Choice of white or brown bread	
Toast (v)	6,50
Ham and/or cheese	,
Carpaccio	12,50
Truffle mayonnaise I Pine nuts I Parmesan	
Zoutkamper Lunch	12,50
Musterd soup I mini fried egg I meat croquette or	
shrimp croquette (added charge €1,-)	
Two Croquettes	11,50
With mustard	
Two shrimp croquettes	14,00
With cocktail sauce	

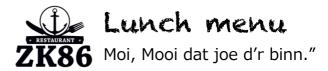


Specials

Served on a focaccia

Goat cheese (v) Honey I apple I walnuts	11,50
Dutch shrimps	14,50
Cocktails sauce	
Clubsandwich	13,50
Cheddar I bacon I harissa-mayonnaise I pickle I	
boneless ribs	

Chefs choice Served on a delicious bun	
Smoked salmon Cream cheese I red onion I capers	13,50
Lukewarm warm seagull bacon Salad I BBQ sauce I red onion	14,50



Salad

To enjoy

Salad coat cheese (v) Coat cheese I honey I apple I walnuts	14,50
ZK86 salad Smoked salmon I smoked mackerel I Dutch shrimps	16,50
Plates Loving sign	
Lemon sole (2 pieces)	23,00
Fries I mayonnaise I salad	
Boneless spareribs	22,00
Fries I mayonaise I salad	
ZK86 burger BBQ sauce I fried onion I pickle I fries I bacon I Cheddar	22,00
Chicken burger Bacon Salad tomato cheddar harissa-mayonnaise	20,00
Crispy no chicken burger (\cdot) Jalapeño – mayonnaise I pickle I Cheddar I sweet and sour red cabbage	20,00

(v) vegetarian | lunch is from 12:00 - 16:30 o' clock



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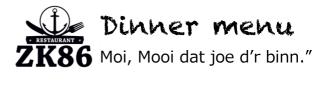
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Starters

The classics

Bread	6,50
Herb butter I cheese aioli	
Mustard soup (v)	6,80
Spring onion I with or without bacon	
Fishsoup	8,75
Rouille I toast	
Shrimps	14,50
Shrimps from the Nord Sea I cocktail sauce I brioche to <i>Wine suggestion: Chardonnay</i>	ast
ZK-special	13,50
Combination of smoked fish and shrimps I toast	
Wine suggestion: Murganheira branco – seco	
Carpaccio	13,50
Truffle mayonnaise I Parmesan cheese I capers	
Wine suggestion: Viverello Rosso	

(v) vegetarian | lunch is from 12:00 - 16:30 o' clock

• RESTAURANT •	Dinerkaart
ZK86	Moi, Mooi dat joe d'r binn."

Starters

Season specials

Tomato soup (v) Croutons I grilled peppers	6,50
Gamba's all ajillo Black tiger I garlic I olive oil <i>Wine suggestion: Grechetto</i>	8,50
Lukewarm warm seagull bacon Bruschetta I BBQ sauce <i>Wine suggestion: Tinto rosso</i>	9,50
Coat cheese crème brûlée (\scrime) Pear compote I yellow beet I walnut crumble <i>Wine suggestion: Murganheira Bianco</i>	11,50
Salad	
To enjoy	
Salad coat cheese (v) Coat cheese I honey I apple I walnuts Wine suggestion: Grüner veltliner	14,50
ZK86 salad Smoked salmon I smoked mackerel I dutch shrimps <i>Wine suggestion: Chardonnay</i>	16,50

(v) vegetarian | dinner is from 17:00 o' clock



Dishes

The classics

Catch of the day	24,00
Fresh from the sea	
Chefs steak	day price
chef's choice	
Lemon soles	
2 pieces I Vegetable I gratin	23,00
3 pieces I Vegetable I gratin	28,00
Wine suggestion: Chardonnay	
7K86 hurgor	22,00
ZK86 burger	22,00
BBQ saus I fried onion I pickle I Cheddar I bacon I Home made fries	
Wine suggestion: Malbec	
Mixed grill	26,00
Pork, beef and chicken from the grill I sweet and sour	
zucchini I rösti	
Wine suggestion: Cabernet carmenère	
Tournedos	28,00
Oyster mushroom I potato I gravy	
Wine suggestion:: Primitivo	
Crispy no chicken burger (v)	20,00
Jalapeño mayonaise I pickl I cheddar I sweet and	
sour red cabbage	
Wine suggestion: Viverello Rosso	

(v) vegetarian | dinner is from 17:00 o' clock



Dinner menu Moi, Mooi dat joe d'r binn."

Didhes

Season specials

Red bass filet	24,00
Risotto I snow peas I green herbal oil	
Wine suggestion: Pinot Grigio	
Boneless spareribs	22,00
Mashed potatoes I pani puri I gravy I blueberries	
Wine suggestion: Carbernet Carmenère	
Grilled chicken	22,00
Mango salsa I potato I grilled peppers	
Wine suggestion: Cantina Chiorri	
Dry Aged red beetroot (v)	24,00

Grilled peppers I green herb oil I Potato Wine suggestion: Cantina Chiorri

Side dishes For you main course, for two persons	
Warm vegetable	2,50
Salad	2,50
Potatoes	2,50
Home made fries	2,50
From now on we don't serve standard garnish with our main dishes, in order to prevent food waste.	



Dinner menu Moi, Mooi dat joe d'r binn."

Desserts

The classis

Cremé brûlée	8,50
Vanilla ice cream I whipped cream	
Cherry pie Cherry I yoghurt ice cream	9,00
Cheesecake Yoghurt ice cream I fruit	9,00

Desserts Season specials	· - · · - · · · · · · · · · · · · · · · · · · ·
 Forest walk Chocolate fudge Meringue caramel 	9,00
 Air tiramisu Cookies I tiramisu mousse I cinnamon 	9,00
l Chefs special	9,00
Surprise form the chef	

Irish koffie

7,00

Whiskey I unsweetened cream