



*"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](mailto:info@restaurantzk86.nl).

*"Veul plezaair en eetze  
Lekker"*



# Lunch menu

Moi, Mooi dat joe d'r binn."

## Soup

**Mustard soup (v)** 6,80

Spring onion | with or without bacon

**Fishsoup** 8,50

Rouille | toast

## Sandwiches

Choice of white or brown bread

**Toast (v)** 6,50

Ham and/or cheese

**Carpaccio** 12,50

Truffle mayonnaise | Pine nuts | Parmesan

**Zoutkamper Lunch** 12,50

Mustard soup | mini fried egg | meat croquette or  
shrimp croquette (added charge €1,-)

**Two Croquettes** 11,50

With mustard

**Two shrimp croquettes** 14,00

With cocktail sauce

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



# Lunch menu

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## Specials

Served on a focaccia

**Goat cheese (v)** 11,50

Honey | apple | walnuts

**Dutch shrimps** 14,50

Cocktails sauce

**Clubsandwich** 13,50

Cheddar | bacon | harissa-mayonnaise | pickle |

boneless ribs

## Chefs choice

Served on a delicious bun

**Smoked salmon** 13,50

Cream cheese | red onion | capers

**Lukewarm warm seagull bacon** 14,50

Salad | BBQ sauce | red onion

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



## Lunch menu

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### Salad

To enjoy

**Salad coat cheese (v)** 14,50

Coat cheese | honey | apple | walnuts

**ZK86 salad** 16,50

Smoked salmon | smoked mackerel | Dutch shrimps

### Plates

Loving sign

**Lemon sole (2 pieces)** 23,00

Fries | mayonnaise | salad

**Boneless spareribs** 22,00

Fries | mayonaise | salad

**ZK86 burger** 22,00

BBQ sauce | fried onion | pickle | fries |

bacon | Cheddar

**Chicken burger** 20,00

Bacon | Salad | tomato | cheddar | harissa-mayonnaise

**Crispy no chicken burger (v)** 20,00

Jalapeño – mayonnaise | pickle | Cheddar |

sweet and sour red cabbage

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# Dinner menu

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## Starters

The classics

**Bread** 6,50

Herb butter | cheese aioli

**Mustard soup (v)** 6,80

Spring onion | with or without bacon

**Fishsoup** 8,75

Rouille | toast

**Shrimps** 14,50

Shrimps from the Nord Sea | cocktail sauce | brioche toast

*Wine suggestion: Chardonnay*

**ZK-special** 13,50

Combination of smoked fish and shrimps | toast

*Wine suggestion: Murganheira branco – seco*

**Carpaccio** 13,50

Truffle mayonnaise | Parmesan cheese | capers

*Wine suggestion: Viverello Rosso*

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



# Dinerkaart

Moi, Mooi dat joe d'r binn."

## Starters

Season specials

**Tomato soup (v)** 6,50

Croutons | grilled peppers

**Gamba's all ajillo** 8,50

Black tiger | garlic | olive oil

*Wine suggestion: Grechetto*

**Lukewarm warm seagull bacon** 9,50

Bruschetta | BBQ sauce

*Wine suggestion: Tinto rosso*

**Coat cheese crème brûlée (v)** 11,50

Pear compote | yellow beet | walnut crumble

*Wine suggestion: Murganheira Bianco*

## Salad

To enjoy

**Salad coat cheese (v)** 14,50

Coat cheese | honey | apple | walnuts

*Wine suggestion: Grüner veltliner*

**ZK86 salad** 16,50

Smoked salmon | smoked mackerel | dutch shrimps

*Wine suggestion: Chardonnay*

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



# Dinerkaart

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## Dishes

The classics

**Catch of the day** 24,00

Fresh from the sea

**Chefs steak** day price

chef's choice

### Lemon soles

2 pieces | Vegetable | gratin 23,00

3 pieces | Vegetable | gratin 28,00

*Wine suggestion: Chardonnay*

**ZK86 burger** 22,00

BBQ saus | fried onion | pickle | Cheddar | bacon |

Home made fries

*Wine suggestion: Malbec*

**Mixed grill** 26,00

Pork, beef and chicken from the grill | sweet and sour

zucchini | rösti

*Wine suggestion: Cabernet carmenère*

**Tournedos** 28,00

Oyster mushroom | potato | gravy

*Wine suggestion:: Primitivo*

**Crispy no chicken burger (v)** 20,00

Jalapeño mayonaise | pickl | cheddar | sweet and

sour red cabbage

*Wine suggestion: Viverello Rosso*

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





## Dinner menu

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### Dishes

Season specials

**Red bass filet** 24,00

Risotto | snow peas | green herbal oil

*Wine suggestion: Pinot Grigio*

**Boneless spareribs** 22,00

Mashed potatoes | pani puri | gravy | blueberries

*Wine suggestion: Carbernet Carmenère*

**Grilled chicken** 22,00

Mango salsa | potato | grilled peppers

*Wine suggestion: Cantina Chiorri*

**Dry Aged red beetroot (v)** 24,00

Grilled peppers | green herb oil | 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.



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### Desserts

The classis

**Cremé brûlée** 8,50

Vanilla ice cream | whipped cream

**Cherry pie** 9,00

Cherry | yoghurt ice cream

**Cheesecake** 9,00

Yoghurt ice cream | fruit

### Desserts

Season specials

**Forest walk** 9,00

Chocolate fudge | Meringue | caramel

**Air tiramisu** 9,00

Cookies | tiramisu mousse | cinnamon

**Chefs special** 9,00

Surprise form the chef

**Irish koffie** 7,00

Whiskey | unsweetened cream

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