



RESTAURANT

ZK86

MENU

FROM 17:00



ABOUT US

HISTORY

Zoutkamp is an old fishing village in the province of Groningen, known for its shrimp fishing. In the 16th century, it was a Spanish stronghold. After the closure of the Lauwerszee in 1969, the village lost its seaport but retained its maritime charm. This historic building was once used for the maintenance of the former sluice gates. Behind our building, a small piece of history can still be admired today.



RESTAURANT ZK86

In 1986, the building was converted into a restaurant. Today, Zoutkamp, located by the Lauwersmeer area, is a popular tourist destination.

Last year, the restaurant was taken over by Daniël Veenstra, a born and raised Zoutkamper, with the following vision: "ZK86 is for everyone — young, old, vibrant or classic. Hospitality should bring people together."



STARTERS

Bread Board



7,25

Served warm from the oven with spreads

Groninger Mustard Soup



7,95

Served with spring onion and bacon bits

Seasonal Soup



7,95

Chef's choice – changes regularly

Carpaccio

13,75

*Sliced beef tenderloin with truffle mayonnaise,
Parmesan cheese, arugula, olives, and pine nuts*

Brioche with Bacon & Eel

14,25

*Locally smoked eel on brioche with Zoutkamp bacon
syrup and cream cheese*

Gambas Pil Pil

12,85

*Prawns in a mildly spicy garlic oil with lemon, parsley,
and grilled bread*

Caprese di Bufala



11,80

*Buffalo mozzarella with tomato, basil oil, balsamic
glaze, arugula, a creamy pesto foam and brioche*

Vitello Tonnato

13,95

*Veal served with tuna mayonnaise, caper berries,
arugula, Parmesan, and lime*

Dutch Shrimps

Dayprice

*North Sea shrimps with homemade cocktail sauce
and toast (subject to availability)*

Do you have any allergies or special requests?
Please discuss them with one of our staff members



FISH DISHES

Catch of the Day 25,75

From the fish auction in Lauwersoog

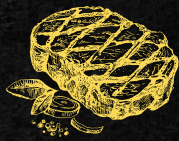
Dover sole 25,50

Dover sole prepared in the traditional Zoutkamp style, served as 2 or 3 pieces (+€5.50).

Accompanied by seasonal vegetables.

Salmon fillet (skin-on) 26,25

Served with a fresh couscous salad, summer vegetables, and hollandaise sauce



MEAT DISHES

Meat of the Week 25,75

Ask our staff about our meat of the week

Entrecôte 29,75

Served with white cabbage, sweet potato purée, mashed potatoes, and red wine sauce

Sous-vide chicken breast 26,50

Stuffed with burratina, topped with crispy prosciutto, and served with a creamy pesto foam

Ribs & Burger 23,25

A small spare rib rack served with a burger topped with pickles, tomato, fried onions, bacon, cheese, and smoky jalapeño sauce

VEGETARIAN DISHES



Pasta Sole Mio 21,50

Grilled vegetables, basil, ricotta, Parmesan, sun-dried tomatoes, and lemon zest

Crispy No-Chicken Burger 22,25

Served with sriracha mayonnaise, pickle, kimchi and cheddar

SHARED DINING

(MIN 2 PERS)

Fish Platter

32 p.p

*Fresh from the auction, served with
matching garnishes*

Meat Platter

32 p.p

*A variety of meats served with
matching garnishes*

MEAL SALADS

ZK86 Salad

20,75

*Hearty salad with smoked mackerel, salmon,
and Dutch shrimps*

Carpaccio Salad

20,75

*Carpaccio, red onion, truffle mayonnaise,
sun-dried tomatoes, olives & arugula*

Burrata Salad with Peach

19.75

*Grilled peach, burrata, balsamic dressing,
and honey-roasted pumpkin seeds*

SIDE DISHES

Choose fries or salad with every main course

Grandma's Fries

Salad

All extra side dishes €3.75 each

Grandma's Fries

Salad

Potato garnish

Warm Vegetables

Do you have any allergies or special requests?
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members



Chicken Schnitzel

12,75

With fries and vegetables

Pasta meatballs

13,75

Pasta with red sauce, optional meatballs

Fries with a Snack

7,85

Fries served with your choice of snack: frikandel, kroket, or chicken nuggets



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DESSERTS



Crème Brûlée

9,50

Served with fresh fruit, whipped cream, and vanilla ice cream

Strawberry Cheesecake

9,50

Served with strawberry sorbet, whipped cream, and red berry sauce.

Scroppino

9,75

With Limoncello, cava, and lemon ice cream

Peach Trifle

10.25

Layered cake with Licor 43, vanilla custard, fresh wild peach, and blood orange ice cream

Classic Churros

10,50

Churros served with chocolate sauce, cinnamon sugar, and a scoop of vanilla ice cream

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