



WELCOME AT ZWEIGLEISIG!

Typical zweigleisig fusion dishes 'East meets West' offer a unique blend of European cuisine with flavors from all over Asia and beyond.

Our kitchen team, headed by Lukas Jakobi, creates high-quality dishes which you enjoy in a relaxed atmosphere.

We cook, you choose. You create your own menu.

Our menus start with 3 dishes, that you combine and select from the two categories "main track and extra track".

The only rule for the enjoyable evening, select more "main track dishes" than "extra track dishes" per menu. In keeping with our philosophy, the 'sociable fine dine', our conceptual smaller plate style of service encourages a 'shared' dining experience.

Decide for yourself whether you want to embrace a "Family Style" meal or whether everyone enjoys their own dish.

Have fun and enjoy your evening!

MENU SELECTION

<i>3 – dishes menu</i> <i>(2x main track & 1x extra track)</i>	45
<i>each additional dish</i>	15
<i>3 – dishes veggie menu</i>	35
<i>Each additional dish</i>	12,5

WINE PAIRING

<i>3 – dish wine flight</i> <i>0,1 of each wine</i>	18,5
<i>4 – dish wine flight</i> <i>0,1 of each wine</i>	24,5
<i>5 – dish wine flight</i> <i>0,1 of each wine</i>	29,5

EXTRA TRACK

COLD

Salmon Sashimi

Sauerkraut "zweigleisig" / Caviar / Chive

Belfego Bluefin Tuna

Mushroom / Seaweed / Ceviche

WARM

Scottish Scallops

Banana / Almond / Thai Green Curry

Short Ribs „Bulgogi“ 72 Grad / 48 Stunden

Apple / Celeriac / Treviso

Roast beef

Jus Veggies / Vadouvan / Wasabi

Chicken Leg

Red Cabbage / Hazelnut / Cranberry

MAIN TRACK

COLD

Plate of 'Zeeland Oyster'

Fermented Beetroot / Gin

Sushi Roll 'Rossini'

Cured Beef / Truffle

Sushi Roll 'Smoked'

Eel / Pear

Sushi Roll 'oriental' (vg)

Beetroot / Baharat

WARM

Mandu deep-fried (vg)

Shitake / Kimchi / Pickles

Savoy Cabbage (vg)

Mousse de Chèvre / Sunflower Seeds / Carrot Juice

Tom Kha Gai (vg)

Peanut / Coconut / Spicy Tartar Sauce

MAIN TRACK

WARM

Octopus

Chorizo / Beans / Dashi

Black Tiger Shrimp

Tempura / BoemBoe / Green Papaya

Gyoza fried and steamed

Perch / Master stock / Egg Yolk

SWEET

Stroopwafel 'zweigleisig'

Chicken Skin/ Caramel / 5-Spice

Pumpkin sweet sour

Pistachio / Ponzu / Cinnamon

Tropical (vg)

Pandan / Ginger Beer / Tropical Fruits

Cheesecake (vg)

Creamy Brillat Savarin / Chai / Mandarin

#restaurant_zweigleisig

*Follow us on Instagram
and tag us with photos*

Thanks!



*All prices in EURO, 19% tax included.
Please let us know of any allergies or intolerances before ordering.*

vg-vegetarian