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## DESSERTS

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**Advocaat Cheesecake** 8.5  
Baked Cheesecake made with Dutch egg liqueur (advocaat) from our own distillery, on a base of Dutch cookies, topped with advocaat & red fruits coulis

**Dutch Apple Pie from Holtkamp** 7  
Dutch apple crumble pie with whipped cream

**Tiramisu** 8.5  
Prepared with mocca liqueur from our own distillery

**Chocolate Cake** 8  
Gluten free chocolate ganache cake

**Liqueur Chocolate from A. van Wees** 1.5  
Chocolate bonbon filled with liqueur from our own distillery. Choose from the following flavors:  
- Heaven on earth  
- Crème de Mocca  
- Crème de Cinnamon  
- Speculaas  
- Cumin  
- Rose without thorns

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## SPECIAL COFFEES

Made with spirits from our own distillery

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**Irish coffee** 9  
With three years aged Rye genever

**Spanish coffee** 8  
With Crème de Mocca

**Italian coffee** 8  
With amaretti liqueur

**French coffee** 8  
With Curaçao d'Orange

**Koffie "Hemel op Aarde"** 7.5  
With our world famous "Heaven on earth" liqueur

**Espresso Martini** 12.5  
With Crème de Mocca & W Wodka



**A . v . W E E S**

— PROEFLOKAAL —

Do you have any food allergies? Please let us know.  
Ask our staff about our allergen information.

Herengracht 319 1016 AV Amsterdam  
020-6254334 | jenever@proeflokaalvanwees.nl

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## SANDWICHES

Available till 16:00

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<b>Burrata</b>	12
Pesto, tomato and arugula	
<b>Ossenworst</b>	12
Local beef sausage with piccalilly, pickled onion & capers	
<b>Grilled Wild Boar Sausage</b>	11
With pickled onions and mustardmayo	
<b>Mackerel Rillettes</b>	12.5
Homemade rillettes with pickled onions & lettuce	
<b>Smoked Eel</b>	17.5
On sliced bread, with butter & mayo	
<b>Club Sandwich</b>	13.5
Chicken, bacon, cheese, lettuce and tomato	
<b>Fried Eggs</b>	11
Three eggs, with ham and/or cheese	
<b>Croquettes (2pcs) on bread, choose from:</b>	
- Beef	10
- Vegan	10

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## DUTCH SNACKPLATTERS

A mix of the best hot & cold local snacks, served with sauces and pickles

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<b>Snackplatter Small</b>	11
Snackplatter for 1-2 persons	
<b>Snackplatter Large</b>	22
Snackplatter for 3-4 persons	

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## STARTERS

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<b>Bread with garlic butter</b>	5
French bread with homemade garlic butter	
<b>Burrata</b>	12,5
With cherry tomatoes, arugula and balsamic glaze	
<b>Dutch Fish Platter</b>	17.5
Shrimp cocktail, smoked eel & mackerel rillettes, with crostini and salad	
<b>Steak Tartare</b>	12.5
From local Ossenworst, with piccalilly & crostini	
<b>Eggplant</b>	12
Roasted, with cherry tomatoes and capers	
<b>Dutch Pea Soup</b>	9.5
With smoked wild boar sausage, rye bread and speck	
<b>Tomato Soup</b>	8
With crostini and butter	

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## SALADS

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<b>Club Salad</b>	17
With chicken, bacon, tomatoes, red onion, parmesan cheese, lettuce, croutons and garlic dressing	
<b>Goat's Cheese Salad</b>	17
With warm goat's cheese, tomatoes, red onion, walnuts, apple, lettuce and sherry vinaigrette	
<b>Dutch Fish Salad</b>	20
With smoked eel, shrimp cocktail, mackerel, onion, lettuce, tomato, croutons and cocktail sauce	
<b>Avocado with your salad?</b>	+ 3

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## BURGERS

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<b>Cheeseburger</b>	15
Burger on brioche, with caramelized onion, cheese, bacon, lettuce, tomato and BBQ sauce from our own genever	
<b>Veggie Burger</b>	15
Burger on brioche, with caramelized onion, cheese, lettuce, tomato and BBQ sauce from our own genever	
<b>Plant-based 'Chicken' Burger</b>	15
Burger on brioche, with caramelized onion, lettuce, tomato and BBQ sauce from our own genever (optional: vegan bun)	

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## MAIN COURSES

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<b>Dutch Cheese fondue</b>	23.5pp
Fondue of four Dutch cheeses served with bread	
<b>+ Vegetables</b>	4
<b>+ Steak</b>	11.5

<b>Zeeland Mussels</b>	23
Prepared in tomato sauce with garlic, peppers and lots of vegetables, served with bread and our cocktail sauce	
<b>Stew &amp; Fries</b>	15
Beef stew according to Grandma's recipe, topped with fries from Frites uit Zuyd, mayo and pickles	
<b>Melanzane alla Parmigiana</b>	15
Oven dish with eggplant, tomato sauce, fior di latte & parmesan.	
<b>Chicken Satay</b>	16.5
Satay of chicken thighs, with prawn cracker, pickles, peanut sauce and hot sauce	
<b>Rib-Eye</b>	27.5
Black Angus Rib-Eye (300gr) with pepper sauce	
<b>Short ribs</b>	27.5
Our modern take on old-school Dutch 'Draadjesvlees', cooked for 12 hours in our own BBQ sauce, with green onions and sesame	

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## SIDES

<b>Fries</b>	5	<b>Bread</b>	5
<b>Mixed Salad</b>	5.5	<b>Red cabbage with apple</b>	4.5