
DESSERTS

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	
Coupe Boerenjongens	8.5
Vanilla ice cream, whipped cream & brandied raisins from our own distillery	
Tiramisu	8.5
Prepared with mocca liqueur from our own distillery	
Dutch Apple Pie from Holtkamp	7
Dutch apple crumble pie with whipped cream	
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	

SPECIAL COFFEES

Made with spirits from our own distillery

Affogato "Heaven on Earth"	8.5
Vanilla ice cream, espresso & our most famous liqueur	
Irish coffee	9
With three years aged Rye genever	
Italian coffee	8.5
With amaretti liqueur	
French coffee	8.5
With Curaçao d'Orange	
Spanish coffee	8.5
With Crème de Mocca	
Espresso Martini	12.5
With Crème de Mocca & W Wodka	



SHARE YOUR FEEDBACK

We continuously strive to improve our service. You can help us by sharing your feedback about your experience with us. Scan the QR code to open our feedback form.



A . v . W E E S

— PROEFLOKAAL —

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

SANDWICHES

Available till 16:00

Grilled Wild Boar Sausage	12
With pickled onions and mustard mayo	
Burrata	13
Pesto, tomato and arugula	
Ossenworst	13
Local beef sausage with piccalilly, pickled onion & capers	
Mackerel Rillettes	13.5
Homemade rillettes with pickled onions & lettuce	
Smoked Eel	17.5
On sliced bread, with butter & mayo	
Club Sandwich	14.5
Chicken, bacon, cheese, lettuce and tomato	
Fried Eggs	12
Three eggs, with ham and/or cheese	
Croquettes (2pcs) on bread, choose from:	
- Beef	11.5
- Vegan	11.5

DUTCH SNACKPLATTERS

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

Snackplatter Small	11
Snackplatter for 1-2 persons	
Snackplatter Large	22
Snackplatter for 3-4 persons	

STARTERS

Bread with garlic butter	6
French bread with homemade garlic butter	
Burrata	12.5
With cherry tomatoes, arugula and balsamic glaze	
Dutch Fish Platter	17.5
Shrimp cocktail, smoked eel & mackerel rillettes, with crostini and salad	
Steak Tartare	13.5
From local Ossenworst, with piccalilly & crostini	
Eggplant	13
Roasted, with cherry tomatoes and capers	
Dutch Pea Soup	11
With smoked wild boar sausage, rye bread and speck	
Tomato Soup	9
With crostini and butter	

SALADS

Club Salad	18.5
With chicken, bacon, tomatoes, red onion, parmesan cheese, lettuce, croutons and garlic dressing	
Goat's Cheese Salad	18.5
With warm goat's cheese, tomatoes, red onion, walnuts, apple, lettuce and sherry vinaigrette	
Dutch Fish Salad	21.5
With smoked eel, shrimp cocktail, mackerel, onion, lettuce, tomato, croutons and cocktail sauce	

BURGERS

Cheeseburger	16
Burger on brioche, with caramelized onion, cheese, bacon, lettuce, tomato and BBQ sauce from our own genever	
Veggie Burger	16
Burger on brioche, with caramelized onion, cheese, lettuce, tomato and BBQ sauce from our own genever	
Plant-based 'Chicken' Burger	16
Burger on brioche, with caramelized onion, lettuce, tomato and BBQ sauce from our own genever (optional: vegan bun)	

MAIN COURSES

Dutch Cheese fondue	24.5pp
Fondue of four Dutch cheeses served with bread	
+ Vegetables	4
+ Steak	10

Zeeland Mussels	23
Prepared in tomato sauce with garlic, peppers and lots of vegetables, served with bread and our cocktail sauce	
Stew & Fries	16.5
Beef stew according to Grandma's recipe, topped with fries from Frites uif Zuyd, mayo and pickles	
Melanzane alla Parmigiana	16.5
Oven dish with eggplant, tomato sauce, fior di latte & parmesan.	
Chicken Satay	17.5
Satay of chicken thighs, with prawn cracker, pickles, peanut sauce and hot sauce	
Rump Steak	22.5
Rump Steak with choice of pepper sauce or herb butter	
Rib-Eye	29.5
Angus Rib-Eye with choice of pepper sauce or herb butter	
Short ribs	27.5
Our modern take on old-school Dutch 'Draadjesvlees', cooked for 12 hours in our own BBQ sauce, with green onions and sesame	

SIDES

Fries	5.5	Baby Potatoes	5.5
Mixed Salad	5.5	Red cabbage with apple	5