

W LUNCH FROM 11:30 UUR TILL 18:00 UUR

	€
Brie with caramelized walnuts	8.25
Grilled courgette with Mozzarella	9.75
Tuna Carpaccio with olives and goat cheese	10.75
Smoked Scottish salmon	9.75
Regional sausage of ox (Twente)	10.25
In whisky marinated bone ham	9.75
To accompany the above mentioned dishes you can make your choice from the following sorts of bread:	
- nut bread	
- whole corn triangle	
- foccacia	
- carré waldkorn	
- ciabatta	
Club sandwich served with smoked chicken and sweet bacon	11.75
Maize ball with eel and mascarpone	12.25
Mini open-faced sandwich with fried egg on roast beef with a beef croquette	12.50
Open faced sandwich with fried eggs, roast veal and Old Amsterdam cheese	12.75
Mushroom omelet	11.25
Curry soup with coconut cream	7.50
Poultry consommé with candied shallots	7.50
Salads (ALL DAY)	
Salad with sweet potatoes and Morbier cheese	12.75
Salad with stewed pear and Gorgonzola cheese	12.25
Salad with red beetroot and in white aceto marinated see-bream	13.25
Salad with smoked fishes	14.75
Salad with smoked duck breast and fried beech-mushrooms	14.25
Salad with veal pastrami and cherry tomatoes	13.25

The above mentioned salads can also be served as a main course at a supplement of €3.

W ALL DAY DINING

Starters	€
Tapatizer of the field	12.50
Tapatizer of the sea	12.50
Marinated sea bass with Dutch shrimps	10.25
Thinly sliced beef with deep fried field-mushrooms	11.25
Soups	
Sweet-pepper soup with Norwegian shrimps and smoked salmon	7.50
Onion soup with Remeker cheese	7.50
Main courses	
Vegetable 'strudel' with flap mushroom sauce	16.75
Gratinated cod fillet with cantharelles	18.75
Fish dish of the day fresh from the Urk dock	19.75
Haunch of venison with laurel sauce	24.50
Boiled beef	23.50
Deserts	
Assortment of Dutch and foreign cheeses	12.50
Grand desert of chocolate	9.50
Grand desert of nuts	9.50
Grand desert of pear	9.50

Please ask us to advise you for a wine that will compliment your meal

A daily changing
WIENTJES EXCLUSIVE MENU

3-course **W**ientjes exclusive € 39,50

4-course **W**ientjes exclusive € 45,00

W SPECIALTIES

Starters

€

Dutch shrimps cocktail with eel fritters	15.25
Chopped blue fin tuna with crushed stone of tomatoes	15.75
Carpaccio of deer with fresh slicing truffle	18.25
Terrine of goose liver with a Gewürztraminer jelly	17.75

Main courses

Monkfish with a sauce of coriander and Talisker whisky	29.50
In smoked butter stewed halibut with scallops	33.50
Roe fillet with molasses of morel and a Dom Benedictine sauce	32.50
Pigeon with goose liver sauce and a hodgepodge of chestnuts	31.50