

# WIENTJES



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LUNCH  
12 NOON – 5 PM


## SANDWICHES

The bread selection consists of:


Bagel / Spanish-style baguette / Waldkorn

<b>Goat cheese</b> 	€ 11.75
Goat cheese au gratin with mango chutney and rocket	
<b>Carpaccio</b>	€ 12.75
Beef carpaccio with truffle cream, Parmesan cheese and pine nuts	
<b>Crayfish/crab</b>	€ 12.75
Crab salad with crayfish, little gem and capers	
<b>Avocado</b> 	€ 11.75
Avocado, grilled courgette, hummus and curry mayonnaise	


## WRAPS

<b>Pastrami</b>	€ 11.95
Veal pastrami with herb mayonnaise, sun-dried tomatoes and butterhead lettuce	
<b>Salmon</b>	€ 11.95
Smoked salmon with cream cheese, rocket, capers and red onions	
<b>Beetroot</b> 	€ 11.95
Red beetroot and tzatziki, served with sweet-and-sour coleslaw	

## SALADS SMALL LARGE

<b>Burrata</b> 	€ 13.95 / € 16.95
Burrata, sun-dried tomatoes, basil, pine nuts and a salsa verde	
<b>Duck</b>	€ 14.95 / € 17.95
Oriental-style pan-fried duck with a fresh acar salad, soya beans, hoisin sauce and deep-fried onions	

## POKE BOWL

<b>Tuna</b>	€ 15.95
Tuna, avocado, sushi rice, radish, wakame, sesame and cucumber, served with sriracha mayonnaise	
<b>Chickpea</b> 	€ 13.95
Chickpeas, avocado, sushi rice, radish, wakame, sesame and cucumber, served with sriracha mayonnaise	
<b>Chicken</b>	€ 15.95
Crispy chicken, avocado, sushi rice, radish, wakame, sesame and cucumber, served with sriracha mayonnaise	

### PROFESSIONAL SELECTION, PREPARATION AND DISTRIBUTION

Nice to Meat has a long history as a traditional, high-quality butcher. At our company the professional selection, preparation and distribution of meat has been regarded as something of an art form for over 120 years. Under the motto 'Meat is Art' we remain faithful to this tradition of artisanal expertise.


### TRADITIONAL, ARTISANAL APPROACH

In the 1990s Nice to Meat was acquired by Amsterdam's Pouw family of butchers. Their expertise and enthusiasm underpin a philosophy that is focused on quality and guarantee that this is upheld. All products are prepared in an ultramodern cutting room in accordance with the Utrecht Butchery College method.

### CONSISTENTLY HIGH QUALITY

Nice to Meat guarantees high-quality meat products that are carefully tested, prepared and delivered in accordance with the legally required hygiene standards (IFS Higher Level). Our ongoing quality controls start at the source, with the selection of the meat, and continue right through to the end of the preparation process. Product samples are also taken on a weekly basis and every month a major, unannounced inspection, during which various samples are taken, is performed by the independent quality control bureau.

## SOUPS

<b>Oxtail</b>	€ 9.95
Oxtail bouillon with green herbs and roasted beech mushrooms	
<b>Zwolle mustard</b> 	€ 8.95
Cream soup of mustard from Zwolle with sour apple and spring onion	
<b>Bouillabaisse</b>	€ 14.95
Traditional French fish soup with mussels, crayfish and cod	

## HOT LUNCH DISHES

<b>"Uitsmijter" Royale</b>	€ 12.75
Fried eggs on bread with Heileuver farmhouse cheese from Zwolle and Bilderberg Polder ham	
<b>Bilderburger</b>	€ 15.75
Beefburger with mature cheese, fried egg, roasted green asparagus, red-onion chutney and truffle cream, served with wedges	
<b>Vegetarian burger</b> 	€ 15.75
Grilled brioche bun with a vegetarian burger, mature cheese, fried egg, roasted green asparagus, red-onion chutney and truffle cream, served with wedges	
<b>Panini</b>	€ 12.75
Hot panini with tuna, cheese, onion, red pesto and tomato	
<b>Lunch quartet "Grand Hotel Wientjes"</b>	€ 14.75
Mini "uitsmijter", mini cup of Zwolle mustard soup, small sandwich with Bilderberg Polder ham or Heileuver farmhouse cheese and veal or vegetable croquette 	
<b>Club Sandwich</b>	€ 15.75
Brasserie bread with cheese from De Huppe in Zwolle, fried bacon and smoked chicken fillet, served with French fries	
<b>Croquettes</b>	€ 12.75
Two veal or vegetable croquettes with brasserie bread and Zwolle mustard	
<b>Thai green curry</b> 	€ 22.95
Green curry with jackfruit, cashew nuts, pak choi, coriander, red pepper and basmati rice	
<b>Tiger prawns/Mussels</b>	€ 24.95
Tagliatelle with pan-fried tiger prawns and mussels, vine tomatoes, garlic and green herbs	
<b>Guinea fowl</b>	€ 24.95
Pan-fried guinea-fowl fillet with a Parma ham jus and sweetcorn polenta	

## DESSERTS

<b>Red fruit</b>	€ 9.95
Marinated red fruit with strained yoghurt and raspberry sorbet	
<b>Lime</b>	€ 9.95
Lime pie with lemon curd and burnt meringue foam	
<b>Crème brûlée</b>	€ 9.95
Traditional vanilla crème brûlée served with salted caramel ice cream	
<b>Tasting and sharing dessert</b>	€ 12.95 p.p.
Sample Grand Hotel Wientjes' most delicious desserts	
<b>Cheese tasting plate</b>	€ 14.50
A tasting plate of special cheeses from our local cheesemonger "Harry de Smaakspecialist"	

We believe that the dishes we serve should be delicious, authentic and ethical. In our kitchen we work with ingredients that are produced as far as possible without any adverse impact on the environment, animal welfare or health.

Please ask our waiting staff for information on allergens. We will prepare your meal with care to take your food allergy/intolerance into account. Cross-contamination of allergens can never be 100% ruled out in our kitchen.

Vegetarian dishes are marked with a 