

WIENTJES

LUNCH
12 NOON – 5 PM

SANDWICHES

The bread selection consists of:

Focaccia / Ancient grain / Corn bread

Brie 	€ 11.75
Warm brie with pan-fried oyster mushrooms and balsamic syrup	
Coppa di Parma	€ 12.75
Coppa di Parma with tomato tapenade and pine nuts	
Mackerel	€ 12.75
Smoked mackerel, boiled egg and spring onion with green-herb mayonnaise	
Avocado*	€ 11.75
Avocado, marinated vegetables, hummus and herb mayonnaise	

WRAPS

Duck	€11,95
Smoked duck-breast fillet with red-onion chutney	
Goat cheese 	€ 11.95
Wrap with soft goat cheese, rocket, beetroot, honey and roasted walnuts	
Salmon	€ 11.95
Wrap with herb cream cheese, smoked salmon, rocket, capers and red onions	

SALADS

	small / large
Burrata 	€ 13.95 / € 16.95
Burrata, sun-dried tomatoes, basil, pine nuts and a fresh salsa verde	
Caesar salad	€ 14.95 / € 17.95
Grilled chicken, little gem lettuce, pickled anchovies, Parmesan cheese and garlic croutons	
Quinoa / avocado 	€ 13.95 / € 16.95
Quinoa with avocado, almonds, grilled aubergine and cucumber/mint yoghurt	
Salmon salad	€ 15.95 / € 18.95
Salad with grilled and smoked salmon, little gem lettuce, citrus dressing and wasabi cream	

SOUPS

Red lentil 	€ 9.95
Spicy red-lentil soup with crème fraîche and coriander	
Zwolle mustard 	€ 8.95
Cream soup of mustard from Zwolle with sour apple and spring onion	
Porcini mushroom 	€ 9.95
Soup of dried porcini mushrooms with roasted beech mushrooms and green herbs	

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.

EGG DISHES

With a choice of white or wholewheat brasserie bread

"Uitsmijter" Royale	€ 12.75
Fried eggs on bread with Heileuver farmhouse cheese from Zwolle and Bilderberg Polder ham	
Omelette 	€ 13.75
Omelette with mushrooms and Parmesan cheese	

HOT LUNCH DISHES

Bilderburger	€ 15.75
Beefburger with mature cheese, fried egg, roasted green asparagus, red-onion chutney and truffle cream, served with wedges	
Vegetarian burger 	€ 15.75
Grilled brioche bun with a vegetarian burger, mature cheese, fried egg, truffle cream and wedges	
Panini	€ 12.75
Hot panini with salami, mild cheese, tomato and red onions with tomato ketchup	
Lunch quartet "Grand Hotel Wientjes"	€ 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	
Club Sandwich	€ 15.75
Brasserie bread with cheese from De Huppe in Zwolle, fried bacon and smoked chicken fillet, served with French fries	
Croquettes	€ 12.75
Two veal or vegetable croquettes with brasserie bread and Zwolle mustard	
Sea bass	€ 25.95
Pan-fried sea-bass fillet with green-herb risotto and tomato antiboise with salted anchovies	
Tournedos	€ 29.50
Pan-fried tournedos with red-port jus and a celeriac gratin	
Pumpkin	€ 22.95
Strudel filled with pumpkin, chestnuts, sage and goat cheese, served with a sweet-potato mousseline	
Wientjes 2-course lunch menu	€ 34.95
Includes coffee or tea Let our kitchen team surprise you with a two-course lunch menu	

DESSERTS

Trifle	€ 9.95
Trifle with white-chocolate mousse, pear, cantuccini and speculaas ice cream	
Panna cotta	€ 9.95
Sweetcorn panna cotta with passion-fruit gel, popcorn and citrus sorbet	
Crème brûlée	€ 9.95
Traditional vanilla crème brûlée served with salted caramel ice cream	
Tasting and sharing dessert (minimum of two persons)	€ 12.95 p.p.
Sample Grand Hotel Wientjes' most delicious desserts	

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 