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eten bij **WERELDS** Dinner



Tuesday till Saturday from 17.30 till 22.00 hrs / Sunday from 17.30 till 21.00 hrs

As we work with fresh products, we choose to keep a small menu. For more variation we have a surprise menu that changes every other week.

Chefs Menu

The chef will prepare a 3, 4 or 5 course surprise menu, taking special dietary or allergy wishes into account whenever possible.

3 course 35,50 | **4 course 40,50** | **5 course 45,50**

If you wish, we serve matching wines or beers with the chefs menu. We kindly request that you choose either the Chefs menu or a la carte per table.

A la carte

Starters

- Bread from 'Vlinder bakery' with various tapenade, olive oil and dukkah ✔ 6,50
- Grilled fresh tunafish with green beans, egg and wasabi dressing 11,50
- Peking duck pancakes with sweet and sour cucumber and yuzu-miso dressing 10,00
- Phulauri made of yellow split peas and Madame Jeanette with grilled vegetables and sesame mayonnaise ✔ 9,00

Soup

- Cazpacho with fresh mint oil ✔ 6,50
- Soup of the day daily price

Salad

- Korean mung bean sprouts salad with chicken, spring onion, cucumber and nuts 14,50
- Tabouleh salad with pomegranate seeds and goatcheese wonton ✔ 14,50

✔ = vegetarian or can be served vegetarian

Main courses

- Skin fried sea bream fillet with noodles, green asparagus and herb oil 20,50
- Rib eye with baked polenta, Chinese broccoli, carrot and a garlic gravy (With chips + 3,50) 25,00
- Roasted beetroot with bulgur, fennel, feta cheese and tomato vinaigrette ✔ 19,00
- 'Wereld' burger 17,50
- 100% beefburger with homemade fries and truffle mayonaise
- Vegetarian burger with homemade fries and truffle mayonaise ✔

For the little ones <12

- Pasta with white fish and seasonal vegetables 12,00
- Chicken nuggets, bitter balls or cheese souffles with fries and salad 9,50

Desserts

- Yogurt panna cotta of figs and port wine with blackberry ice cream 8,00
- French toast of sugar bread with forest fruit and ice cream 8,00
- Organic cheeseplatter from 'Bastiaansen' with a glass of port wine 13,20
- Coffee of your choice with chocolates 6,50
- Special coffee of your choice w/ chocolates 10,00

Our menu is created with care and whenever possible we use fairtrade and/or organic products in addition to free range meat and sustainable fish.

If you like our homemade products, we sell a variety of them like fig mustard, dukkah, limoncello jams etc. for you to take home or as a present. Please ask your waiter.

Do you have an allergy or questions about the composition of our dishes? Please check with our staff.