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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

Omdat wij werken met verse producten kiezen wij bewust voor een kleine a la carte kaart. Voor meer variatie hebben wij een verrassingsmenu welke om de week wisselt.

Chefs Menu

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

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

4BFS☒

Bread from 'Vlinder bakery' with various tapenade, olive oil and dukkah ✔ 6,50

Tunafish 'tataki' with cream of soy beans, sesame-yuzu vinaigrette and radish pickles 10,50

Lightly smoked roast beef with pickled vegetables, savorycream and potato cracker 10,50

Beetroot carpaccio with balsamic, aragula, goat cheese and watercress vinaigrette ✔ 9,50

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SaotoAjam 6,50

Soup of the day ✔ daily price

'Wereld' burger

100% beefburger with homemade fries and truffle mayonaise 14,50

Vegetarian burger with homemade fries and truffle mayonaise ✔ 14,50

Salad

Tabouleh salad with pomegranate seeds and goatcheese wonton ✔ 14,50

Salad of the day daily price

✔ = vegetarian or can be served vegetarian

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Fried halibut with fennel risotto, green asparagus, carrot and citrus oil 22,50

Grilled donkey flat iron steak, crispy polenta, haricots verts and choron sauce (With chips + 3,50) 23,50

Maroccan Shakshuka with eggplant, spinach, feta cheese and grilled pita bread ✔ 19,00

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Pasta with fish and seasonal vegetables 12,00

Chicken nuggets, bitterballs or cheese souffles with fries and salad 9,50

Desserts

Yogurt panna cotta of lemongras with grilled pineapple and mint cranité 8,00

Rhubarb crumble cake with sour ice cream and hibiscus syrup 8,00

Organic cheeseplatter with fig bread and a glass of port wine 13,50

Coffee with homemade chocolate 6,50

Special coffee with homemade chocolate 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.