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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.

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
- Baked salmon with Jerusalem artichoke cream, crustacean caramel and white chocolate 10,50
- Steamed bao bun with pulled beef, pickled red cabbage, crispy chickpeas and vadouvan cream 11,00
- Gently cooked parsnip in a crispy coffee crust, a cream of celeriac, roasted nuts and beurre noisette ✔ 9,50

Soup

- Parsnip-celeriac soup with chive oil ✔ 7,00
- Indian Dahl soup with roasted pita bread ✔ 8,50

'Wereld' burger

- 100% beefburger with homemade fries and truffle mayonaise 17,50
- Vegetarian burger with homemade fries and truffle mayonaise ✔ 17,50

Salad

- Falafel bowl with charred courgette, roasted peppers, beetroot, goat cheese, dates and almonds ✔ 14,50

✔ = vegetarian or can be served vegetarian

Main courses

- Skin-baked sea bass fillet, beetroot risotto, Shanghai paksoy and Chioggia beet crisps 21,50
- Grilled beef ribeye, mung beans, grilled wild carrots, haricot-verts and Chimichurri (With chips + 3,50) 23,50
- Wild mushroom stew with lentils, green asparagus, citrus crème fraiche and bread ✔ 19,50

For the little ones <12

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

Desserts

- Scroppino with lemon sorbet, prosecco, vodka and limoncello 8,00
- French toast made from Frisian sugar loaf with tonka bean ice cream and salted caramel 8,50
- Dark chocolate mousse chocolate icecream and pistachio sponge cake 8,50
- Organic cheese platter with fig bread and a glass of port wine 13,50
- Coffee of your choice 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.