

LUNCH Untill 17:00

Goat cheese sandwich 	8, ⁵⁰
Vegetarian truffle honey avocado marinated tomato	
Croquettes with Bread  (vegetarian is also possible)	8, ⁵⁰
Beef croquettes mustard bread	
Tuscany sandwich	8, ⁵⁰
<i>(White pistolet or a brown multiseed sourdough bun)</i> Tuna salad sun-dried tomato fried bacon	
Eggs sunny side up	8, ⁵⁰
Three fried eggs ham cheese bread	
Crispy Chicken	10, ⁰⁰
<i>(White pistolet or a brown multiseed sourdough bun)</i> Spicy dip	
Loaded Fries	10, ⁵⁰
Fries beef ribeye anticucho mayonnaise spring onion	
Clubsandwich	12, ⁵⁰
Chicken egg salad tomato cucumber cheddar	
Omelette Salmon	12, ⁵⁰
Salmon egg spring onions toast	
Carpaccio sandwich	14, ⁵⁰
<i>(White pistolet or a brown multiseed sourdough bun)</i> Parmesan cheese arugula truffle mayonnaise	
Willaerts Lunch 'from the meadow'	13, ⁵⁰
Beef croquette ribeye tomato soup toast	
Willaerts Lunch 'from the sea'	14, ⁵⁰
Shrimp croquette smoked salmon lobster soup toast	
Hamburger	16, ⁵⁰
Beef cheddar onioncompote Jalapeño tomato arugula truffle mayonnaise	
Fish platter	19, ⁵⁰
Salmon eel shrimps toast	
Steak Tartare	23, ⁵⁰
Raw steak capers onion egg yolk French fries	
Lunch to Share <i>you can choose 5 dishes</i>	49, ⁵⁰
Carpaccio salmon sashimi tuna tataki chicken satay bavette steak tartare crispy chicken bread prawns pekingduck springrolls calamaris Shrimp croquette	

CHILDREN'S DISHES

Pancake & Ice cream	8, ⁵⁰
Decorate your pancake yourself	
Frikandel & Ice cream	8, ⁵⁰
apple sauce chips mayonnaise	
Fish & Chips Junior & Ice cream	12, ⁵⁰
Deep fried fish fillet chips mayonnaise	
Steak & Ice cream	15, ⁰⁰
Steak 100gr herb butter vegetables	
Salmon fillet & Ice cream	15, ⁰⁰
Baked salmon fillet remoulade sauce vegetables	

BITES Untill 22:00

Willaerts serving board	49, ⁵⁰
Choice of five different dishes: Carpaccio salmon sashimi tuna tataki chicken satay bavette steak tartare crispy chicken calamari king prawns peking duck spring rolls shrimp croquettes	
Calamari	8, ⁵⁰
Deep fried squid rings aioli	
Nachos from the oven	10, ⁰⁰
Guacamole jalapeño creme fraiche cheddar Tomato Salsa	
Small satay (also vegetarian available)	10, ⁰⁰
chicken thighs satay sauce crispy onions	
Pata negra	13, ⁰⁰
50 grams freshly sliced Spanish Iberico ham	
Cheese platter	13, ⁵⁰ p.p.
Selection of cheeses from "De Vershoek"	
Sashimi	from 14, ⁵⁰
Choice of: Salmon tuna mix	
Sashimi & Tataki & Sushi Mixed Up	25, ⁰⁰
A big mix	

BITES ALL NIGHT LONG

Bitterballen (also available vegetarian)	7, ⁵⁰
Beef mustard	
Frikandel Special (also vegetarian available)	8, ⁰⁰
Mini frikandels curry mayonnaise onions	
Shrimp Croquettes	8, ⁵⁰
Cocktail sauce	
Chorizo Croquettes	8, ⁵⁰
Spicy Aioli	
Bread and Olives	9, ⁵⁰
Artisan bread from Menno two spreads Marinated Olives	
Peking Duck Springrolls	9, ⁰⁰
Spring roll with duck hoisin sauce	
Chicken Bites	9, ⁵⁰
Spicy dip	
Ebi Tempura	11, ⁵⁰
Fried shrimps sweet chili sauce	
Deep fried snacks	12, ⁵⁰
Mix of fried snacks sauces	
Vegetarian Snacks	12, ⁵⁰
Mix of vegetarian snacks	
Snack platter	24, ⁵⁰
Bread roll Deep fried snacks olives crispy chicken	

LUNCH &



DINNER



In the 17th century, master painter Adam Willaerts set up his easel on the banks of the Noord and Merwede. He was inspired by the liveliness of the ships on the river, seen against the silhouette of Dordrecht. Commissioned by the city council of Dordrecht, he managed to immortalize a characteristic oil painting from our Golden Age from this point of view

We hope this place will inspire you with a beautiful view, an accessible kitchen and hospitable service. A place to enjoy. A resting point in busy times or a good reason for a party. Our spacious and partly covered terrace provides comfort from early spring to late autumn. An ideal place for a good glass of wine, delicious bites, lunch or dinner.

Adam Willaerts painting and the contemporary view of Dordrecht are the ingredients of our logo, in which past and present flow seamlessly into each other. A tribute to Adam Willaerts.



STARTERS

Bread from Menno's ✓ Artisan bread two spreads	6,00
Grilled Avocado ✓ Fetta Marinated bell pepper chimichurri choa cress	11,50
Vegan Trio ✓ Vegetable springrol couscous tomatosoup	12,00
Carpaccio Raw beef tenderloin Parmesan pine nuts truffledressing arugula	14,00
Gamba's Pil Pii Prawns in garlic oil red chili's	14,00
Starters to Share <i>from 2 persons</i> Chef's selection of starters small soup	15,00 p.p.
Steak Tartare Minced steak capers onions egg yolk	16,50
Scallops Vadouvan mangochutney macadamian	15,50
Fish platter Salmon eel shrimps toast	19,50

SOUPS

Soup with balls ✓ Tomatosoup basilcream meatballs vegetarian is also possible	7,00
Chefs Special Seasonal home made soup	7,50
Bisque d'Homard Lobster soup shrimps brandy cream	12,00

SUSHI & SASHIMI & TATAKI

Sashimi Salmon Wasabi ginger soy sauce wakame	14,50
Sashimi Tuna Wasabi ginger soy sauce wakame	16,50
Sashimi Salmon & Tuna Wasabi ginger soy sauce wakame	18,00
Salmon Oshi Sesame gruyère kimchi mayonnaise	15,00
Beef Tataki Sesame ponzu dressing	15,50
Tuna Tataki Sesame wasabi mayonnaise	16,50
Crispy Rice Choose from: Spicy Tuna of Steak Tartare	17,50
Sushi & Sashimi & Tataki Mixed Up A big mix	25,00

SALADS & BOWLS

Salad bowl ✓ make your own salad	10,00
Mixed basic salad tomato cucumber onion vinaigrette french fries	
<i>Toppings:</i>	
Avocado & egg 2,50 prawns 6,00	
Goat cheese & nuts 5,00 smoked rib eye 7,50	
Poke Bowl ✓ make your own bowl	12,50
Sushi rice wakame rettich edamame Yapanese mayo	
<i>Toppings:</i>	
Salmon 5,00 tuna 6,00	
prawns 4,00 avocado 2,00	
Salad carpaccio	17,50
Meal salad Parmesan beef carpaccio truffle mayonnaise pine nuts French fries	
Salad carpaccio with prawns	22,50
Meal salad Parmesan Beef carpaccio truffle mayonnaise pine nuts french fries	
Caesar salad	15,00
Meal salad chicken Parmesan caesar dressing croutons French fries	
Caesar salad with prawns	20,50
Meal salad chicken Parmesan caesar dressing croutons French fries	
Caesar salad with grilled tuna	21,00
Meal salad chicken Parmesan caesar dressing croutons French fries	

VEGA & VEGAN

Poke bowl ✓ Vegan sushi rice wakame rettich edamame vegan mayonnaise avocado	12,50
Couscous salad ✓ Vegan couscous avocado pine nuts tomato spring onion arugula vegan lemon mayonnaise	14,50
Celeriac Risotto ✓ Vegetarian celeriac fresh herbs cream cheese	15,50
Green curry ✓ Vegan couscous Cashews nuts bimi	17,50
Satay Soya ✓ Vegan marinated soya atjar cassava chips pinut sauce French fries	17,50

FROM THE SEA

Fish and chips Deep fried fish remoulade sauce French fries	18,50
Salmon teriyaki Torched salmon fillet lukewarm zucchini bimi noodles	21,50
Grilled tuna Vegetable spaghetti wasabi mayonnaise sesame cookie French fries	25,00
Sole Lemon remoulade sauce chips	32,50

FROM THE MEADOW

Chicken satay Chicken peanut sauce crispy onions atjar seroendeng prawn crackers French fries	17,50
Pork tenderloin Vegetables mushroom sauce French fries	19,50
Roundsteak Pepper sauce vegetables French fries	22,50
Slow cooked shortrib Glazed carrots spring onion red wine gravy French fries	22,50
Steak tartare Minced raw beef capers onions egg yolk	23,50
Beef bavette Roasted bell pepper BBQ sauce chips	26,50
Flat iron Steak Grilled chimichurri tomato salsa	28,50
Beef tenderloin Truffle gravy mushrooms	28,50

DESSERTS

Grand dessert <i>from two people</i> Tasting of desserts chefs choice	8,00 p.p.
Dame Blanche Stracciatella ice cream chocolate sauce whipped cream	8,00
Red velvet Red velvet cake white chocolate ice cream whipped cream	8,00
Crème brûlée Custard cream	8,00
Tosti spekkkoek Indonesian cake cherry chutney amarenes ice cream	9,00
Hazelnut parfait Coffee syrup hazelnut crisp	10,00
Churros propia cocina Churros chocolate fig chutney homemade	10,00
Cheese platter Selection of cheese	13,00 p.p.