

LUNCH

Untill 17:00

Tuscany sandwich <i>(White pistolet or a brown multiseed sourdough bun)</i> Tuna salad sun-dried tomato fried bacon	8, ⁵⁰
Goat cheese sandwich ✓ Vegetarian truffle honey avocado marinated tomato	9, ⁵⁰
Croquettes with Bread ✓ <i>(vegetarian is also possible)</i> Beef croquettes mustard bread	9, ⁵⁰
Eggs sunny side up Three fried eggs ham cheese bread	9, ⁵⁰
Crispy Chicken <i>(White pistolet or a brown multiseed sourdough bun)</i> Spicy dip	10, ⁰⁰
Loaded Fries Fries beef ribeye anticucho mayonnaise spring onion	11, ⁵⁰
Clubsandwich Chicken egg salad tomato cucumber cheddar	12, ⁵⁰
Omelette Salmon Salmon egg spring onions toast	14, ⁵⁰
Carpaccio sandwich <i>(White pistolet or a brown multiseed sourdough bun)</i> Parmesan cheese arugula truffle mayonnaise	15, ⁰⁰
Willaerts Lunch 'from the meadow' Beef croquette ribeye tomato soup toast	15, ⁵⁰
Willaerts Lunch 'from the sea' Shrimp croquette smoked salmon lobster soup toast	16, ⁵⁰
Hamburger Beef cheddar onioncompote Jalapeño tomato arugula truffle mayonnaise	16, ⁵⁰
Fish platter Salmon eel shrimps toast	21, ⁵⁰
Steak Tartare Raw steak capers onion egg yolk French fries	23, ⁵⁰
Lunch to Share <i>you can choose 5 dishes</i> Carpaccio salmon sashimi tuna tataki chicken satay bavette steak tartare crispy chicken bread prawns pekingduck springrolls calamaris Shrimp croquette	49, ⁵⁰

CHILDREN'S DISHES

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

BITES

Untill 22:00

Willaerts serving board 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	49, ⁵⁰
Calamari Deep fried squid rings aioli	10, ⁰⁰
Nachos from the oven Guacamole jalapeño creme fraiche cheddar Tomato Salsa	10, ⁰⁰
Small satay <i>(also vegetarian available)</i> chicken thighs satay sauce crispy onions	10, ⁰⁰
Cheese platter Selection of cheeses from "De Vershoek"	13, ^{50 p.p.}
Pata negra 50 grams freshly sliced Spanish Iberico ham	14, ⁰⁰
Sashimi Choice of: Salmon tuna mix	from 14, ⁵⁰
Sashimi & Tataki & Sushi Mixed Up A big mix	29, ⁵⁰

BITES ALL NIGHT LONG

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

LUNCH &



DINER



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	7, ⁵⁰
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	15, ⁰⁰
Gamba's Pil Pii Prawns in garlic oil red chili's	15, 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	17, ⁵⁰
Fish platter Salmon eel shrimps toast	21, 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	16, 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	29, ⁵⁰

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	19, 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	25, ⁵⁰
Grilled tuna Vegetable spaghetti wasabi mayonnaise sesame cookie French fries	27, ⁵⁰
Sole Lemon remoulade sauce chips	34, 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	23, ⁵⁰
Slow cooked shortrib Glazed carrots spring onion red wine gravy French fries	23, ⁵⁰
Steak tartare Minced raw beef capers onions egg yolk	23, ⁵⁰
Beef bavette Roasted bell pepper BBQ sauce chips	27, ⁵⁰
Flat iron Steak Grilled chimichurri tomato salsa	28, ⁵⁰
Beef tenderloin Truffle gravy mushrooms	32, ⁵⁰

DESSERTS

Grand dessert <i>from two people</i> Tasting of desserts chefs choice	10, ^{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.}