

LUNCH

Until 17:00

Lunch to Share <i>you can choose 5 dishes</i>	<i>to share</i> 49, ⁵⁰
Carpaccio salmon sashimi tuna tataki chicken satay bavette steak tartare crispy chicken bread prawns pekingduck springrolls calamaris Shrimp croquette	
Tuscany sandwich	8, ⁵⁰
<i>(White pistolet or a brown multiseed sourdough bun)</i> Tuna salad sun-dried tomato fried bacon	
Goat cheese sandwich ✓	9, ⁵⁰
Vegetarian truffle honey avocado marinated tomato	
Croquettes with Bread ✓ <i>(vegetarian is also possible)</i>	9, ⁵⁰
Beef croquettes mustard bread	
Eggs sunny side up	9, 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	11, ⁵⁰
Fries beef ribeye anticucho mayonnaise spring onion	
Clubsandwich	12, ⁵⁰
Chicken egg salad tomato cucumber cheddar	
Omelette Salmon	14, ⁵⁰
Salmon egg spring onions toast	
Carpaccio sandwich	15, ⁰⁰
<i>(White pistolet or a brown multiseed sourdough bun)</i> Parmesan cheese arugula truffle mayonnaise	
Willaerts Lunch 'from the meadow'	15, ⁵⁰
Beef croquette ribeye tomato soup toast	
Willaerts Lunch 'from the sea'	16, ⁵⁰
Shrimp croquette smoked salmon lobster soup toast	
Hamburger	16, ⁵⁰
Beef cheddar onioncompote Jalapeño tomato arugula truffle mayonnaise	
Fish platter	22, ⁵⁰
Salmon eel shrimps toast	
Steak Tartare	23, ⁵⁰
Raw steak capers onion egg yolk French fries	

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

Until 22:00

Willaerts serving board	<i>to share</i> 49, ⁵⁰
<i>You can choose 5 dishes</i> Carpaccio salmon sashimi tuna tataki chicken satay bavette steak tartare crispy chicken calamari king prawns peking duck springrolls shrimp croquettes	
Calamari	10, ⁰⁰
Deep fried squid rings aioli	
Nachos from the oven	10, ⁰⁰
Guacamole jalapeño creme fraiche cheddar tomato salsa	
Small satay <i>(also vegetarian available)</i>	10, ⁰⁰
chicken thighs satay sauce crispy onions	
Cheese platter	13, ^{50 p.p.}
Selection of cheese from "De Vershoek"	
Pata negra	15, ⁰⁰
50 grams freshly sliced Spanish Iberico ham	
Sashimi	from 16, ⁵⁰
Choice of: salmon tuna mix	
Sashimi & Tataki & Sushi Mixed Up	<i>to share</i> 29, ⁵⁰
A big mix	

BITES ALL NIGHT LONG

Snack platter	<i>to share</i> 24, ⁵⁰
Bread roll deep fried snacks olives crispy chicken	
Bitterballen ✓ <i>(also available vegetarian)</i>	8, ⁵⁰
Beef mustard	
Frikandel Special ✓ <i>(also available vegetarian)</i>	8, ⁰⁰
Mini frikandels curry mayonnaise onions	
Chorizo Croquettes	8, ⁵⁰
Spicy Aioli	
Shrimp Croquettes	9, ⁵⁰
Cocktail sauce	
Bread and Olives	9, ⁵⁰
Artisan bread from Menno two spreads Marinated Olives	
Peking Duck Springrolls	9, ⁵⁰
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	
Vegetarian snacks	12, ⁵⁰
Mix of vegetarian snacks	

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

	<i>to share</i>
Starters to Share <i>from 2 persons</i> Chef's selection of starters small soup	16, ⁵⁰ p.p.
Bread from Menno's ✓ Artisan bread two spreads	7, ⁵⁰
Grilled Avocado ✓ Feta marinated bell pepper chimichurri ghoea cress	11, ⁵⁰
Carpaccio of Chocchiabite 🌱 Speckles aceto balsamic dressing marinated onions pecan nuts <i>gratinated goat cheese & nuts</i> 5, ⁰⁰ ✓	12, ⁰⁰
Carpaccio Raw beef tenderloin Parmesan pine nuts truffledressing arugula	15, ⁰⁰
Gamba's Pil Pil Prawns in garlic oil red chili's	15, ⁰⁰
Steak Tartare Minced steak capers onions egg yolk	16, ⁵⁰
Scallops with slow-cooked pork belly Chicory aceto balsamic	18, ⁵⁰
Fish platter Salmon eel shrimps toast	22, ⁵⁰

SOUPS

Soup with balls ✓ Tomatosoup basilcream meatballs vegetarian is also possible	7, ⁰⁰
Chef's Special Seasonal home made soup	8, ⁵⁰
Bisque d'Homard Lobster soup shrimps brandy cream	12, ⁰⁰

SUSHI & SASHIMI & TATAKI

	<i>to share</i>
Sushi & Sashimi & Tataki Mixed Up A big mix	29, ⁵⁰
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

SALADS & BOWLS

Salad bowl 🌱 make your own salad Mixed basic salad tomato cucumber onion vinaigrette french fries	10, ⁵⁰
<i>Toppings:</i> Avocado 🌱 2, ⁵⁰ prawns 6, ⁰⁰ Goat cheese & nuts 5, ⁰⁰ smoked rib eye 7, ⁵⁰	
Poké Bowl ✓ make your own bowl Sushi rice wakame rettich edamame Japanese mayo	12, ⁵⁰
<i>Toppings:</i> Salmon 5, ⁰⁰ tuna 6, ⁰⁰ ✓ prawns 6, ⁰⁰ avocado 2, ⁰⁰ ✓	
Salad carpaccio Meal salad Parmesan beef carpaccio truffle mayonnaise pine nuts French fries	18, ⁵⁰
Salad carpaccio with prawns Meal salad Parmesan Beef carpaccio truffle mayonnaise pine nuts French fries	24, ⁵⁰
Caesar salad Meal salad chicken Parmesan caesar dressing croutons French fries	15, ⁵⁰
Caesar salad with prawns Meal salad chicken Parmesan caesar dressing croutons French fries	21, ⁵⁰
Caesar salad with grilled tuna Meal salad chicken Parmesan caesar dressing croutons French fries	23, ⁵⁰

VEGA & VEGAN

Poké bowl 🌱 Vegan sushi rice wakame rettich edamame vegan mayonnaise avocado	14, ⁵⁰
Couscous salad 🌱 Vegan couscous avocado pine nuts tomato spring onion arugula vegan lemon mayonnaise	14, ⁵⁰
Celeriac Risotto ✓ Celeriac truffle mushrooms	15, ⁵⁰
Beetroot burger 🌱 Muhamara beetroot salad little gem lettuce vegan lemon mayonnaise	17, ⁵⁰
Satay Soya 🌱 Vegan marinated soya atjar cassava chips pinut sauce French fries	17, ⁵⁰

✓ vegetarian

🌱 vegan



allergen card

FROM THE SEA

Fish and chips Deep fried fish remoulade sauce French fries	18, ⁵⁰
Pasta with Prawns Cream sauce red pepper noodles spring onion bimi	22, 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	18, ⁵⁰
Roundsteak Pepper sauce vegetables French fries	23, ⁵⁰
Steak tartare Minced raw beef capers onions egg yolk	23, ⁵⁰
Iberico Steak Tail of Iberico pig grilled little gem salad lukewarm tomato vinaigrette	24, ⁵⁰
Beef bavette Roasted bell pepper BBQ sauce chips	27, ⁵⁰
Flat iron Steak Chimichurri tomato salsa	28, ⁵⁰
Beef tenderloin Truffle gravy mushrooms	32, ⁵⁰
Surf & Turf Beef tenderloin 160 g skewer of prawns lobster cream sauce with Cognac	39, ⁵⁰

DESSERTS

	<i>to share</i>
Grand dessert <i>from two people</i> Tasting of desserts chef's choice	10, ⁵⁰ p.p.
Dame Blanche Stracciatella ice cream chocolate sauce whipped cream	8, ⁵⁰
Crème brûlée Custard cream	8, ⁵⁰
Nut cake Pistachio ice cream whipped cream nut-caramel sauce	9, ⁰⁰
Red velvet Red velvet cake white chocolate ice cream whipped cream	9, ⁵⁰
Brownie 🌱 Orange sorbet beetroot syrup	10, ⁰⁰
Hazelnut parfait Coffee syrup hazelnut crisp	10, ⁰⁰
Cheese platter Selection of cheese	13, ⁰⁰ p.p.