#### LUNCH Untill 17:00

t	o share · :
Lunch to Share you can choose 5 dishes Carpaccio   salmon sashimi   tuna tataki   chicken satay bavette   steak tartare   crispy chicken   bread   prawns pekingduck springrolls   calamaris   chorizo croquettes   chicken gyo	49,50
Tuscany sandwich (White pistolet or a brown multiseed sourdough bun) Tuna salad   sun-dried tomato   fried bacon	10,00
Croquettes with Bread $V$ (vegetarian is also possible) Beef croquettes   mustard   bread	10,00
Eggs sunny side up Three fried eggs   ham   cheese   bread	10,00
Goat cheese sandwich $V$ (vegetarian is also possible) Salami   truffle honey   avocado   marinated tomato	10,50
Loaded Fries Fries   beef smoked steak   anticucho mayonnaise   spring onion	11,50
Crispy Chicken (White pistolet or a brown multiseed sourdough bun) Spicy dip	13,50
Classic Clubsandwich Chicken   tomato   cucumber   cheddar   bacon	15, <sup>∞</sup>
Toast Eggs Benedict House smoked salmon   poached egg   avocado   Hollandaise sauc	<i>16,</i> <sup>50</sup> e
Carpaccio sandwich (White pistolet or a brown multiseed sourdough bun) Parmesan cheese   arugula	16, <sup>50</sup>
Hamburger (also available vegan) Brioche bread   cheddar   marinated red onion jalapeño tomato   arugula   truffle mayonnaise	17,50
Willaerts Lunch 'from the meadow' Beef croquette   ribeye   tomato soup   salad   toast	21,00
Willaerts Lunch 'from the sea' Shrimp croquette   smoked salmon   lobster soup   salad   toast	21,00
Fish platter Salmon   eel   shrimps   toast	25,00
Steak Tartare Raw steak   capers   onion   egg yolk   French fries	25,00

#### 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, <sup>∞</sup>

### BITES Untill 22:00

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

#### BITES ALL NIGHT LONG

Snack platter Bread roll   deep fried snacks   olives   crispy chicken	to share. 24, <sup>50</sup>
Frikandel Special $V$ (also available vegetarian) Mini frikandels   curry   mayonnaise   onions	8,00
Bitterballen $\bigvee$ 9 pcs (also available vegetarian) Beef   mustard	8,50
Peking Duck Springrolls 6 pcs Spring roll with duck   hoisin sauce	9,50
Bread and Olives Artisan bread from Menno   two spreads Marinated Olives	9,50
Chicken Bites Spicy dip	9,50
Chorizo Croquettes 6 pcs Spicy   Aioli	10,00
Chicken Gyoza 6 pcs Spicy chili sauce	11,00
Ebi Tempura 5 pcs Fried shrimps   sweet chili sauce	12,00
Deep fried snacks 14 pcs Mix of fried snacks	12,50
Vegetarian snacks 14 pcs Mix of vegetarian snacks	12,50

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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

31111	to share
Starters to Share from 2 persons Chef's selection of starters   small soup	16, <sup>50 p.p.</sup>
Bread from Menno's V Artisan bread   two spreads	7,50
Grilled Avocado V Feta   marinated bell pepper   chimichurri   ghoa cress	11,50
Carpaccio of Chocchiabite  Speckles   aceto balsamic dressing marinated onions   pecan nuts  gratinated goat cheese & nuts 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	16,00
Steak Tartare Minced steak   capers   onions   egg yolk	16, <sup>50</sup>
Scallops with slow-cooked pork belly Chicory   aceto balsamic	18, <sup>50</sup>
Fish platter Salmon   eel   shrimps   toast	25,00

## SOUPS

30UP3	
Soup with balls $V$ (vegetarian is also possible) Tomatosoup   basilcream	7,50
Chef's Special Seasonal   home made soup	8,50
Bisque d'Homard Lobster soup   shrimps   brandy cream	12,00

#### SUSHI & SASHIMI & TATAKI

Sushi & Sashimi & Tataki Mixed Up A big mix	to share 37, <sup>50</sup>
Salmon Oshi Sesame   gruyère   kimchi mayonnaise	15,00
Beef Tataki Sesame   ponzu dressing	15, <sup>50</sup>
Tuna Tataki Lollies 5 pcs Sesame   wasabi mayonnaise	16,50
Sashimi Salmon 5 pcs Wasabi   ginger   soy sauce   wakame	16,50
Sashimi Tuna 5 pcs Wasabi   ginger   soy sauce   wakame	16,50
Sashimi Salmon & Tuna 10 pcs Wasabi   ginger   soy sauce   wakame	29,50
Crispy Rice 5 pcs Choose from: Spicy Tuna, Salmon or Steak Tartare	17, <sup>50</sup>

# SALADS & BOWLS

Salad bowl Winaigrette   french fr	tomato   cı				10,50
Toppings: Avocado	2, <sup>50</sup> 5, <sup>00</sup>	prawns smoked r	ib eye	6, <sup>00</sup> 7, <sup>50</sup>	
Poké Bowl V Sushi rice   wakame				mayo	12,50
Toppings: Salmon prawns	5,00 6,00	tuna avocado	٧	6, <sup>00</sup> 2, <sup>00</sup>	
Caesar salad Meal salad   chicker caesar dressing   cro					15, <sup>50</sup>
Salad carpaccio Meal salad   Parmes truffle mayonnaise	an   beef o	-	es		18,50
Caesar salad w Meal salad   chicker caesar dressing   cro	n   Parmesa	an			21,50
Caesar salad w Meal salad   chicker caesar dressing   cro	n   Parmesa	an			23,50
Salad carpaccion Meal salad   Parmes truffle mayonnaise	an   Beef o	carpaccio	es		24,50

# UEGA & UEGAN

Poké bowl    Vegan   sushi rice   wakame   rettich   edamame vegan mayonnaise   avocado	<i>14,</i> <sup>50</sup>
Couscous salad Vegan   couscous   avocado   pine nuts   tomato   spring onio arugula   vegan lemon mayonnaise	<i>14,</i> 50 n
Celeriac Risotto V Celeriac   truffle   mushrooms	15, <sup>50</sup>
Satay Soya  Vegan   marinated soya   atjar cassava chips   pinut sauce   French fries	17, <sup>50</sup>
Truffle Pasta V  Truffle   mushrooms   Parmesan cheese	20,00









# FROM THE SEA

Fish and chips  Deep fried fish   remoulade sauce   French fries	18, <sup>50</sup>
Pasta with Prawns Cream sauce   red pepper   noodles   spring onion   bimi	24,50
Salmon teriyaki Torched salmon fillet   lukewarm   zucchini   bimi   noodles	27,50
Grilled tuna Vegetable spaghetti   wasabi mayonnaise sesame cookie   French fries	27, <sup>50</sup>
Sole Lemon   remoulade sauce   chips	<i>34,</i> <sup>50</sup>
FROM THE MEADOW  Chicken satay Chicken   peanut sauce   crispy onions   atjar seroendeng   prawn crackers   fries	18, <sup>50</sup>
Roundsteak Pepper sauce   vegetables   fries	23, <sup>50</sup>
Steak tartare Minced raw beef   capers   onions   egg yolk   fries	25, <sup>00</sup>
Iberico Steak Tail of Iberico pig   grilled little gem salad lukewarm tomato vinaigrette	24,50
Beef bavette Roasted bell pepper   BBQ sauce   fries	27,50
Housesteak Chimichurri   roasted vegetables   fris	28, <sup>50</sup>
Beef tenderloin Truffle gravy   mushrooms   fries	32,50
Tomahawk 1000 grams (per 2 persons) Chimichurri   anticucho BBQ sauce pepper sauce   roasted vegetables	45, <sup>00 p.p.</sup>
DESSERTS	
Grand dessert from two people Tasting of desserts   chef's choice	to share 12, <sup>50 p.p.</sup>
Crème brûlée	8,50

Grand dessert from two people Tasting of desserts   chef's choice	to share 12,50 p.p.
Crème brûlée Custard cream	8,50
Lime Meringue Tartelette Meringue   limoncello sorbet ice cream	9,00
Dame Blanche  Stracciatella ice cream   chcocolate sauce   whipped cream	9, <sup>50</sup>
Red velvet Red velvet cake   white chocolate ice cream   whipped crea	9, <sup>50</sup> am
Brownie Orange sorbet   beetroot syrup	10,00
Strawberry Romanoff Strawberries   vodka   hangop	10,00
Cheese platter Selection of cheese	13, <sup>00 p.p.</sup>