


For the Kids...

PANCAKE & ICE CREAM  decorate the pancake yourself	10,00
FRIKANDEL & ICE CREAM apple sauce chips mayonnaise	10,00
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

Desserts...

GRAND DESSERT <i>from 2 persons</i> tasting of desserts chef's choice	13,50 p.p.
DAME BLANCHE stracciatella ice cream hot chocolate whipped cream	9,50
RED VELVET red velvet cake white chocolate ice cream whipped cream	9,50
BROWNIE  orange sorbet beet syrup	10,00
HAZELNUTPARFAIT coffee syrup toasted hazelnut whipped cream	10,00
CRÈME BRÛLÉE custard cream roasted cane sugar vanilla ice cream	10,50
PORNSTAR MARTINI ETON MESS vanilla vodka ice cream passion fruit cream meringue whipped cream	12,50
CHEESE PLATTER selection of cheese	15,00 p.p.

Dessertwine & Port...

CALEM FINE WHITE	4,50
D. BY DUORUM RUBY	4,50
D. BY DUORUM TAWNY	6,50
D. BY DUORUM LATE BOTTLED VINTAGE	8,50
NECTAR PEDRO XIMÉNEZ (PX) Pedro Ximenez Jerez de la Frontera Spain	7,50
BOSCHENDAL VIN D'OR Chenin Blanc, Viognier, Roussanne, Grenache Franschoek South Africa	7,50

Special Coffee...

WILLAERTS COFFEE made with baileys	9,50
IRISH COFFEE made with tullamore dew	9,50
SPANISH COFFEE made with tia maria or licor 43	9,50
ITALIAN COFFEE made with amaretto	9,50
FRENCH COFFEE made with grand marnier or cointreau	9,50
MEXICAN COFFEE made with tequila or kahlua	9,50

Menu



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.







Dare to Share...

BREAD 	7,50
artisan bread from MENNO two spreads	
TRUFFLE FRIES 	7,50
truffle mayo parmesan cheese	
GRILLED AVOCADO 	11,50
feta marinated bell pepper chimichurri ghoa cress	
CHICKEN GYOZA 6 pieces	11,00
spicy chili sauce	
EBI TEMPURA 6 pieces	14,50
fried shrimp sweet chili sauce	
PATA NEGRA	15,00
50 gram of freshly sliced spanish iberico ham	
SLICED BEEF TATAKI	15,50
sesam ponzu-soy dressing spring onion	
GAMBA'S PIL PIL	16,00
garlic oil red chili pepper	
TUNA TATAKI LOLLY'S 5 pieces	16,50
tuna sesam wasabi mayo	
STICKY CHICKEN	16,50
asian lacquer japanse mayo	
PIZZA TUNA 'TOKYO STYLE'	16,50
raw tuna crispy bottom wasabi mayo	
SASHIMI TUNA OR SALMON 5 pieces	17,50
wasabi ginger soja wakame	
CRISPY RICE WAFFLE	19,50
spicy tuna japanese mayo unagi sauce sesame	
SALMON & TUNA SASHIMI 10 pieces	29,50
wasabi ginger soja wakame	
SASHIMI & TATAKI MIXED UP	37,50
plateau with a little bit of everything!	

Salads & Bowls...

SALAD BOWL 	10,50
<i>make your own salad</i> mixed base salad tomato cucumber onion fresh vinaigrette fries	
<i>Choose your toppings:</i> avocado + 2,50 goat cheese & nuts + 5,00	<i>gamba's + 6,00 smoked beef + 7,50</i>
POKÉ BOWL 	12,50
<i>make your own poké bowl</i> sushi rice wakame rettich edamame japanese mayo	
<i>Choose your toppings:</i> avocado + 2,50 salmon + 5,00	<i>gamba's + 6,00 tuna + 7,50</i>
CAESAR SALAD	15,50
meal salad crispy chicken parmesan cheese caesar dressing anchovies croutons fries	
SALAD CARPACCIO	18,50
meal salad parmesan cheese beef carpaccio truffle mayo pine nuts fries	
CAESAR SALAD WITH EXTRA GAMBA'S	21,50
meal salad crispy chicken parmesan cheese caesar dressing anchovies croutons fries	
CAESAR SALAD WITH EXTRA GRILLED TUNA	23,50
meal salad crispy chicken parmesan cheese caesar dressing anchovies croutons fries	
SALAD CARPACCIO WITH EXTRA GAMBA'S	24,50
meal salad parmesan cheese beef carpaccio truffle mayo pine nuts fries	

Starters...

SOUP WITH BALLS 	7,50
<i>(also available vegetarian)</i> tomato soup basil cream	
CARPACCIO VAN CHOCCHIABIET 	12,50
veggie bacon aceto balsamic dressing marinated onions pecans gratinated goat cheese & nuts + 5,00 	
BISQUE D'HOMARD	15,00
lobster soup shrimp prawns cognac cream	
CARPACCIO 90 grams	16,50
tenderloin truffle dressing parmesan cheese pine nuts arugula	
STEAK TARTARE <i>prepared at the table</i>	18,50
raw steak capers onion egg yolk	
SCALLOPS WITH SLOW-COOKED PORK BELLY	19,50
chicory aceto balsamic	
FISH PALET 	25,00
salmon trout dutch shrimp toast	

Main Courses...

FISH & CHIPS	18,50	<i>Fish</i>
fried fish fillet remoulade sauce fries		
PASTA GAMBA'S	24,50	
cream sauce red pepper noodles spring onion bimi		
SALMON TERIYAKI	27,50	
roasted salmon lukewarm zucchini bimi noodles		
TUNA FROM THE GRILL	28,50	
oriental salad soy vinaigrette		
SOLE	34,50	
lemon remoulade sauce fries		
CHICKEN SATAY	18,50	<i>Meat</i>
chicken disc fillet peanut sauce fried onion onion curd prawn crackers fries		
WIENER SCHNITZEL	22,00	
sea salt lemon chips		
ROUND STEAK	24,50	
pepper sauce vegetables fries		
STEAK TARTARE <i>prepared at the table</i>	25,00	
raw steak capers onion egg yolk gherkin chives fries		
IBERICO RIBFINGERS	25,50	
boneless spare ribs oriental style		
WAGYU BURGER	25,50	
truffle mayo bacon cheddar fried onion fries		
BEAF STEAK	27,50	
roasted peppers barbecue sauce fries		
HOUSESTEAK	28,50	
chimichurri roasted vegetables fries		
BEEF TENDERLOIN 200 grams	35,00	
stroganoff sauce parsnips fries		
TOMAHAWK 1000 grams (per 2 persons)	45,00 p.p.	
chimichurri anticucho barbecue sauce pepper sauce roasted vegetables		
CELERIC RISOTTO 	17,50	<i>Vega & Vegan</i>
celeriac truffle mushrooms parmesan cheese		
COUSCOUS 	17,50	
mix of grilled vegetables		
SATÉ SOYA 	18,50	
marinated soy atjar cassava peanut sauce frites		
TRUFFEL PASTA 	20,00	
truffle mushrooms parmesan cheese		