


## For the Kids...

<b>PANCAKE &amp; ICE CREAM</b>  decorate the pancake yourself	10,00
<b>FRIKANDEL &amp; ICE CREAM</b> apple sauce   chips   mayonnaise	10,00
<b>FISH &amp; CHIPS JUNIOR &amp; ICE CREAM</b> deep fried fish fillet   chips   mayonnaise	12,50
<b>STEAK &amp; ICE CREAM</b> steak 100gr   herb butter   vegetables	15,00
<b>SALMON FILLET &amp; ICE CREAM</b> baked salmon fillet   remoulade sauce   vegetables	15,00

## Desserts...

<b>GRAND DESSERT</b> <i>from 2 persons</i> tasting of desserts   chef's choice	13,50 p.p.
<b>DAME BLANCHE</b> stracciatella ice cream   hot chocolate   whipped cream	9,50
<b>BROWNIE</b>  orange sorbet   beet syrup	10,00
<b>HAZELNUTPARFAIT</b> coffee syrup   toasted hazelnut   whipped cream	10,00
<b>CRÈME BRÛLÉE</b> custard cream   roasted cane sugar   vanilla ice cream	10,50
<b>FRENCH TOAST</b> sugar loaf   orange sauce   vanilla ice cream	12,50
<b>PORNSTAR MARTINI ETON MESS</b> vanilla vodka   ice cream   passion fruit cream   meringue   whipped cream	12,50
<b>CHEESE PLATTER</b> selection of cheese	17,50 p.p.

## Dessertwine & Port...

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

## Special Coffee...

<b>WILLAERTS COFFEE</b> made with baileys	9,50
<b>IRISH COFFEE</b> made with tullamore dew	9,50
<b>SPANISH COFFEE</b> made with tia maria or licor 43	9,50
<b>ITALIAN COFFEE</b> made with amaretto	9,50
<b>FRENCH COFFEE</b> made with grand marnier or cointreau	9,50
<b>MEXICAN COFFEE</b> 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.

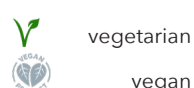


## Dare to Share...





<b>BREAD</b> 	7, <sup>50</sup>
artisan bread   two spreads	
<b>TRUFFLE FRIES</b> 	7, <sup>50</sup>
truffle mayo   parmesan cheese	
<b>GRILLED AVOCADO</b> 	11, <sup>50</sup>
feta   marinated bell pepper   chimichurri   ghoa cress	
<b>CHICKEN GYOZA</b> 6 pieces	11, <sup>00</sup>
spicy chili sauce	
<b>EBI TEMPURA</b> 6 pieces	14, <sup>50</sup>
fried shrimp   sweet chili sauce	
<b>PATA NEGRA</b>	15, <sup>00</sup>
50 gram of freshly sliced spanish iberico ham	
<b>SLICED BEEF TATAKI</b>	15, <sup>50</sup>
sesam   ponzu-soy dressing   spring onion	
<b>GAMBA'S PIL PIL</b>	16, <sup>00</sup>
garlic oil   red chili pepper	
<b>TUNA TATAKI LOLLY'S</b> 5 pieces	16, <sup>50</sup>
tuna   sesam   wasabi mayo	
<b>STICKY CHICKEN</b>	16, <sup>50</sup>
asian lacquer   japanse mayo	
<b>PIZZA TUNA 'TOKYO STYLE'</b>	16, <sup>50</sup>
raw tuna   crispy bottom   wasabi mayo	
<b>OYSTERS FROM DE OESTERIJ</b> 3 or 6 pieces	18/35
lemon   sesame soy dressing	
<b>CRISPY RICE WAFFLE</b>	19, <sup>50</sup>
spicy tuna   japanese mayo   unagi sauce   sesame	
<b>GRATINATED SCALLOPS</b>	19, <sup>50</sup>
kimchi   cheddar	

## Salads...

<b>SALAD BOWL</b>  <i>make your own salad</i>	10, <sup>50</sup>
mixed base salad   tomato   cucumber onion fresh vinaigrette   fries	
<i>Choose your toppings:</i>	
avocado + 2, <sup>50</sup>	<i>burrata with basil pesto + 7,<sup>50</sup></i>
goat cheese & nuts + 5, <sup>00</sup>	<i>smoked beef + 7,<sup>50</sup></i>
gamba's + 6, <sup>00</sup>	
<b>CAESAR SALAD</b>	15, <sup>50</sup>
meal salad   crispy chicken   parmesan cheese caesar dressing   anchovies   croutons   fries	
<b>SALAD CARPACCIO</b>	18, <sup>50</sup>
meal salad   parmesan cheese   beef carpaccio truffle mayo   pine nuts   fries	
<b>CAESAR SALAD WITH EXTRA GAMBA'S</b>	21, <sup>50</sup>
meal salad   crispy chicken   parmesan cheese caesar dressing   anchovies   croutons   fries	
<b>CAESAR SALAD WITH EXTRA GRILLED TUNA</b>	23, <sup>50</sup>
meal salad   crispy chicken   parmesan cheese caesar dressing   anchovies   croutons   fries	
<b>SALAD CARPACCIO WITH EXTRA GAMBA'S</b>	24, <sup>50</sup>
meal salad   parmesan cheese   beef carpaccio truffle mayo   pine nuts   fries	



## Starters...

<b>SOUP WITH BALLS</b>  <i>(also available vegetarian)</i>	7, <sup>50</sup>
tomato soup   basil cream	
<b>CARPACCIO VAN CHOCCHIABIET</b> 	12, <sup>50</sup>
veggie bacon   aceto balsamic dressing   marinated onions   pecans <i>gratinated goat cheese &amp; nuts + 5,<sup>00</sup></i> 	
<b>BISQUE D'HOMARD</b>	15, <sup>00</sup>
lobster soup   shrimp   prawns   cognac cream	
<b>ESCARGOTS</b> 6 pieces	16, <sup>50</sup>
leeks   herb butter	
<b>CARPACCIO</b> 90 grams	16, <sup>50</sup>
tenderloin   truffle dressing   parmesan cheese   pine nuts   arugula	
<b>STEAK TARTARE</b>	18, <sup>50</sup>
raw steak   brioche bread   capers   onion   quail egg	
<b>SCALLOPS WITH SLOW-COOKED PORK BELLY</b>	19, <sup>50</sup>
chicory   aceto balsamic	
<b>FISH PALET</b> 	25, <sup>00</sup>
salmon   trout   dutch shrimp   toast	

## Main Courses...

<b>FISH &amp; CHIPS</b>	<b>Fish</b> 18, <sup>50</sup>
fried fish fillet   remoulade sauce   fries	
<b>PASTA GAMBA'S</b>	24, <sup>50</sup>
cream sauce   red pepper   noodles   spring onion   bimi	
<b>SALMON TERIYAKI</b>	27, <sup>50</sup>
roasted salmon   lukewarm   zucchini   bimi   noodles	
<b>TUNA FROM THE GRILL</b>	28, <sup>50</sup>
oriental salad   soy vinaigrette	
<b>SOLE</b>	37, <sup>50</sup>
lemon   remoulade sauce   fries	
<b>CHICKEN SATAY</b>	<b>Meat</b> 18, <sup>50</sup>
chicken disc fillet   peanut sauce   fried onion onion curd   prawn crackers   fries	
<b>WIENER SCHNITZEL</b>	22, <sup>00</sup>
sea salt   lemon   chips	
<b>ROUND STEAK</b>	24, <sup>50</sup>
pepper sauce   vegetables   fries	
<b>STEAK TARTARE</b> <i>prepared at the table</i>	26, <sup>00</sup>
raw steak   capers   onion   egg yolk   gherkin   chives   fries	
<b>WAGYU BURGER</b>	25, <sup>50</sup>
truffle mayo   bacon   cheddar   fried onion   fries	
<b>IBERICO RIBFINGERS</b>	27, <sup>50</sup>
boneless spare ribs   oriental style	
<b>BEAF STEAK</b>	28, <sup>50</sup>
roasted peppers   barbecue sauce   fries	
<b>BOEUF BOURGUIGNON</b>	28, <sup>50</sup>
veal stew   red wine	
<b>BEEF TENDERLOIN</b> 200 grams	35, <sup>00</sup>
stroganoff sauce   parsnips   fries	
<b>TOMAHAWK</b> 1000 grams (per 2 persons)	45, <sup>00</sup> p.p.
chimichurri   anticucho   barbecue sauce pepper sauce   roasted vegetables	

Vega & Vegan

<b>CELERIAC RISOTTO</b> 	17, <sup>50</sup>
celeriac   truffle   mushrooms   parmesan cheese	
<b>SATÉ SOYA</b> 	18, <sup>50</sup>
marinated soy   atjar   cassava   peanut sauce   frites	
<b>SPINAZIE RICOTTA RAVIOLI</b> 	22, <sup>50</sup>
sage butter   tomato salsa	