

Lunch

At Old Werff

 = vega

Bread

Croque monsieur

French toast with béchamel sauce, melted Gruyère and country ham 8.5 (add 1.5 egg sunny side up)

Carpaccio

Country bread with thinly sliced Black Angus beef, balsamic dressing, pine nuts, arugula and Parmesan 11.5

Spicy chicken

Crispy-fried chicken thigh, oriental vegetables, sweet chili dressing, pickled cucumber and coriander 10

Bawykov® salmon

Country bread with housemade coleslaw, thinly sliced smoked Bawykov® salmon, boiled free-range egg, honey-mustard dressing and black olive crumb 12.5

Cheese

Tasty bun with farmer's cheese 10

Soups *and salads*

Farmer's salad

Garden lettuces, crispy bacon, roasted vegetables, confit onion, croutons and a blue cheese dressing 14.5

Lebanese salad

Vegetarian salad with crispy chick peas, pomegranate, sweet & sour pumpkin, crushed pistachios, preserved onions and baked garlic & tarragon dressing 13.5

Bisque

Creamy shellfish soup with garlic croutons and rouille 9

Werff's soup

Soup of the month 7

(Above dishes are served with country bread)

Hot *dishes*

Eggs Van der Werff

3 fried eggs with ham and/or melted cheese on country bread 11

Croquettes

2 beef or vegetable croquettes with country bread, Zaanland mustard, housemade pickles and bibb lettuce 10.5

Satay van der Werff

Marinated chicken satay with East-Asian peanut sauce, housemade pickles and fries 16.5

Werff's burger

Black Angus beef burger on sesame bun with iceberg, BBQ sauce, sliced jalapeños, grilled white onion, crispy bacon, melted cheddar and fries 18.5

No meat burger

Vegetarian burger on a sesame bun with iceberg, BBQ sauce, sliced jalapeños, grilled white onion, Halloumi and fries 17

Dinner

At old Werff

 = vege

Starters

Bread

Country bread with olive tapenade, salted butter and aioli 6.5

Carpaccio

Thinly sliced Black Angus beef, balsamic dressing, pine nuts, arugula and Parmesan 11.5

Burrata

Burrata with grilled vegetables, tomato, basil and garlic bruschetta 12.5

Beetroot

Beets 3 ways with silken tofu, Thai basil and a sesame-hoisin dressing 10

Gravad lax

Norwegian salmon fillet marinated with orange and dill served with Greek yogurt, pickled nameko mushrooms and knäckebröd 12.5

Terrine

Housemade duck liver, fig and cognac terrine with cress salad and toasted brioche 14.5

Main courses

Satay van der Werff

Satay with marinated chicken, East-Asian peanut sauce, housemade pickles and fries 16.5

Werff's burger

Black Angus beef burger on sesame bun with iceberg, BBQ sauce, sliced jalapeños, grilled white onion, crispy bacon, melted cheddar and fries 18.5

No meat burger

Vegetarian burger on a sesame bun with iceberg, BBQ sauce, sliced jalapeños, grilled white onion, Halloumi and fries 17

Sea bass fillet

Crispy-skin sea bass with antiboise, baked celeriac cream and roasted vegetables 21.5

Tabbouleh

Pearl couscous, roasted vegetables, grilled Halloumi, sweet potato, ras el hanout vinaigrette and red onion pickles 17

Plaice fillet

Slow-cooked plaice fillet with garden pea cream, olive oil-hollandaise and baked garden carrots 23.5

Confit de canard

Preserved duck leg with sweet onion compote, cress salad and 'loaded fries' 22.5

Meat special

Dry aged ribeye approx. 250 grams with Poiteau-Charentes jus, Pont-Neuf potatoes and green asparagus salad with olive oil 24.5
(add 9 pan-fried duck liver)

Lasagne verdure

Italian lasagne with various seasonal vegetables, tomato, oregano, garlic, olives, pine nuts, Parmesan and a cress salad 17.5

Soups *and salads*

Farmer's salad

Garden lettuces, crispy bacon, roasted vegetables, confit onion, croutons and a blue cheese dressing 14.5

Lebanese salad

Vegetarian salad with crispy chick peas, pomegranate, sweet & sour pumpkin, crushed pistachios, preserved onions and baked garlic & tarragon dressing 13.5

Bisque

Creamy shellfish soup with garlic croutons and rouille 9

Werff's Soup

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Desserts

Île Flottante

Meringue with crème anglaise and amarena cherry caramel 8

Sweet "goat's leg"

Housemade almond-macaron with butter cream, Malaga ice cream and chocolate sauce 9

Snickers 2.0

Crispy biscuit with peanut crumble, salted caramel and chocolate 9

Tarte Tatin

'Upside down' pie with caramelized apple, puff pastry and vanilla ice cream 8

Fromagerie Bon

5 different domestic and foreign cheeses, fig jam and fig-nut bread 12.5

3-course Chef's Menu 32.5 pp

4-course Chef's Menu 39.5 pp

(2 person minimum and menu is only available for the entire table)