

Dinner

At old Werff

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

Werffs shared starters

Variety of starters, bread and dips (min. 2 pers 11.5 p.p.)

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

Marinated chicken satay, 200 gr, prawn crackers, East-Asian peanut sauce, housemade pickles and fries 18.5

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 22.5

Tabouleh 🌿

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

Confit de canard

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

Meat special

Dry aged ribeye approx. 250 grams with red wine jus, Pont-Neuf potatoes and roasted vegetables 24.5
(add 9 pan-fried duck liver)

Seasonal special

Monthly changing special market price

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 14.5

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)

Desserts

Panna cotta

Panna cotta with lime, strawberry sauce, crunchy passionfruit and fresh season fruit 9.5

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