

WMG

groepsmenu's

2-gangen ♦ 26

voorgerecht

Flatbread met dips v*

Focaccia, labneh, hummus, muhammara, pistache en granaatappelpitten

hoofdgerecht

Steak

BBQ spitskool, muhammara, aubergine-tomatensalsa en zwarte pepersaus

Op de huid gebakken zalmfilet

Knolselderij crème, doperwten-dille tapenade, gepofte venkel, beurre blanc en krokante noodles

Groentecurry vi

Geroosterde bloemkool, tomaatsalade, gepofte venkel, uienchutney, kikkererwten en flatbread

3-gangen ♦ 35.75

voorgerecht

Beef tataki

Gemarineerde bundelzwam, gember, sesam, rode peper en sojasaus

Gemarineerde zalm

Venkel, mierikswortel, ingelegde komkommer, groene kruidenolie en wei saus

Gegrilde aubergine v*

Pistache, granaatappelpitten, feta yoghurt, harissa en zhug

hoofdgerecht

Steak

BBQ spitskool, muhammara, aubergine-tomatensalsa en zwarte pepersaus

Op de huid gebakken zalmfilet

Knolselderij crème, doperwten-dille tapenade, gepofte venkel, beurre blanc en krokante noodles

Groentecurry vi

Geroosterde bloemkool, tomaatsalade, gepofte venkel, uienchutney, kikkererwten en flatbread

dessert

Cheesecake

Wisselende smaak met ijs

Salted caramel popcorn

Vanille-ijs en chocoladesaus

2-gangen royaal ♦ 30

voorgerecht

Gepaneerde shortrib

Koolsla en Bourbon BBQ saus

Gemarineerde zalm

Venkel, mierikswortel, ingelegde komkommer, groene kruidenolie en wei saus

Gegrilde aubergine v*

Pistache, granaatappelpitten, feta yoghurt, harissa en zhug

hoofdgerecht

Steak

BBQ spitskool, muhammara, aubergine-tomatensalsa en zwarte pepersaus

Reuze BBQ gamba's

Gepofte venkel, BBQ spitskool en harissa olie

Hamburger van de BBQ

Bacon, oude kaas, tomatenrelish, sla, uienringen en piccalilly-mayonaise

Red carrot burger vi

Wortel-bietenburger, ingelegde gele biet, sla, uienchutney, granaatappelketchup en vegan mayonaise

3-gangen royaal ♦ 41.75

voorgerecht

Beef tataki

Gemarineerde bundelzwam, gember, sesam, rode peper en sojasaus

Gemarineerde zalm

Venkel, mierikswortel, ingelegde komkommer, groene kruidenolie en wei saus

Burrata v*

Tomatensalade, zuurdesem crostini, basilicum en balsamicostroop

hoofdgerecht

Steak

BBQ spitskool, muhammara, aubergine-tomatensalsa en zwarte pepersaus

Reuze BBQ gamba's

Gepofte venkel, BBQ spitskool en harissa olie

Hamburger van de BBQ

Bacon, oude kaas, tomatenrelish, sla, uienringen en piccalilly-mayonaise

Red carrot burger vi

Wortel-bietenburger, ingelegde gele biet, sla, uienchutney, granaatappelketchup en vegan mayonaise

dessert

Eton Mess

Hibiscus-rozenwatermascarpone, pistache, meringue en honing

Cheesecake

Wisselende smaak per seizoen met ijs

Al onze menuprijzen zijn per persoon en inclusief verse frites en koolsla

WAG

group menus

2-course ♦ 26

starters

Flatbread with dips v*

Focaccia, labneh, hummus, muhammara, pistachios and pomegranate seeds

main courses

Steak

BBQ pointed cabbage, muhammara, eggplant-tomato salsa and black pepper sauce

Skin fried salmon fillet

Celeriac cream, pea-dill tapenade, roasted fennel, beurre blanc en crispy noodles

Vegetable curry vi

Roasted cauliflower, tomato salad, roasted fennel, onion chutney, chickpeas and flatbread

3-course ♦ 35.75

starters

Beef tataki

Marinated nameko, ginger, sesame, red pepper and soy sauce

Marinated salmon

Fennel, horseradish, pickled cucumbers, green herb oil and whey sauce

Grilled aubergine v*

Pistachios, pomegranate seeds, feta yoghurt, harissa and zhug

main courses

Steak

BBQ pointed cabbage, muhammara, eggplant-tomato salsa and black pepper sauce

Skin fried salmon fillet

Celeriac cream, pea-dill tapenade, roasted fennel, beurre blanc en crispy noodles

Vegetable curry vi

Roasted cauliflower, tomato salad, roasted fennel, onion chutney, chickpeas and flatbread

desserts

Cheesecake

Seasonal flavour with ice-cream

Salted caramel popcorn

Vanilla ice cream and chocolate sauce

2-course royal ♦ 30

starters

Breaded short ribs

Coleslaw and Bourbon BBQ sauce

Marinated salmon

Fennel, horseradish, pickled cucumbers, green herb oil and whey sauce

Grilled aubergine v*

Pistachios, pomegranate seeds, feta yoghurt, harissa and zhug

main courses

Steak

BBQ pointed cabbage, muhammara, eggplant-tomato salsa and black pepper sauce

BBQ jumbo shrimp

Roasted fennel, BBQ pointed cabbage and harissa oil

BBQ hamburger

Bacon, mature cheese, tomato relish, lettuce, onion rings and piccalilli mayonnaise

Red carrot burger vi

Carrot beet burger, pickled yellow beets, lettuce, onion chutney, vegan mayonnaise and pomegranate ketchup

3-course royal ♦ 41.75

starters

Beef tataki

Marinated nameko, ginger, sesame, red pepper and soy sauce

Marinated salmon

Fennel, horseradish, pickled cucumbers, green herb oil and whey sauce

Burrata v*

Tomato salad, sourdough crostini, basil and balsamic syrup

main courses

Steak

BBQ pointed cabbage, muhammara, eggplant-tomato salsa and black pepper sauce

BBQ jumbo shrimp

Roasted fennel, BBQ pointed cabbage and harissa oil

BBQ hamburger

Bacon, mature cheese, tomato relish, lettuce, onion rings and piccalilli mayonnaise

Red carrot burger vi

Carrot beet burger, pickled yellow beets, lettuce, onion chutney, vegan mayonnaise and pomegranate ketchup

desserts

Eton Mess

Hibiscus rose water mascarpone, pistachios, meringue and honey

Cheesecake

Seasonal flavour with ice-cream

All the prices are per person and the menus include house fries and coleslaw