Wolfsend

FOOD & DRINKS

Lagedijk 13c
1544 BA Zaandijk
Nederland
075 75 025 33

www.wolfsend.nl
info@wolfsend.nl

DINER

ORDERS TAKEN BETWEEN 17.00 PM AND 21.00 PM

APPETIZER

BREADBOARD 4,5
with homemade herb butter and Zaanse smoked mustard mayonnaise

BEEF CARPACCIO 10,5
home smoked with arugula, Parmesan cheese, mixed seeds and a dressing of your choice; truffel mayonnaise or pesto

CHIOGGIA BEETROOT CARPACCIO 9,5
baked on sea saLt with a dressing of IPA-beer and pomegranate, hazelnuts and ricotta cheese (vegan option: soya yohurt curd)

SALMON CEVICHE 12
marinated in orange juice and cucumber gin from the Zaanse Twee Koppige Phoenix Distillery, nacho's and radish

WOLFSEND TASTER 15
a selection of five tasty appetizers

SOUP

ZAANSE MUSTARD SOUP 7,5
with smoked salmon, watercress and crème fraîche

SOUP OF THE DAY 6
served with a slice of country bread and butter

CHILDRENS MENU

WOLFSEND CHILDRENS MENU 9,5

croquatte | frikandel (a traditional Dutch snack which is a sort of minced meat hot-dog) | Granny Bobs Cheese sticks with homemade apple sauce, a portion of Zuyd fries and for dessert a scoop of ice cream with whipped cream (choice of flavour)

WI -FI

WOLFSEND GUEST
1544ba13c

MAIN DISH

WOLFSEND BURGER 17,5
100% black angus burger with bacon, grilled little gem lettuce, cheddar cheese, onion, red cabbage and gherkin pickles

WOLFSEND SKEWERS 19,5
tenderloin pork with homemade atjar (pickled vegetables), Russian salad, seroendeng (roasted coconut with herbs) and satay sauce

COQ AU BEER 19
BBQ chicken with seasonal vegetables, white beer and French parsley sauce

PRAWNS 21
with seafood sauce, Zaanse chilli sauce, fried green pepper and dipping bread

BEETROOT BURGER 22
on a gigabol potato with grilled tomato, tzatzike and grilled little gem lettuce

ZAANSE BEEF STEAK 250 gram 22
ZAANSE BEEF STEAK 150 gram 19
marinated in Zaanse mustard with candied shallots and a sauce of your choice: mushroom, pepper or gorgonzola

CAULIFLOWER TABOULEH 18
cauliflower, tomato, cucumber, mint, coriander, red pepper, pistachio & cashew nuts, hummus, falafel and bread

SEA BASS 19
with seasonal vegetables, saffron and beurre blanc sauce

A choice of salad, seasonal vegetables, Zuyd fries or new potatoes in their skin is served with all main courses

SIDES

FRIES FROM ZUYD 4,5

BAKED NEW POTATOES IN THEIR SKIN 4,5

ZAANSE SAMBAL CHILLI MAYONNAISE 1,5

POT OF HOMEMADE APPEL SAUCE 4

SEASONAL SALAD 5,5

DESSERT

ICE CREAM COUPE 7,5
3 scoops of icecream with whipped cream and fruit (enquire about the varying exciting flavours)

CHEESE BOARD 13
A selection of four Burgundian cheeses with homemade date & fig chutney and nut bread

add a nice port 4,5

FOR THE CHOCOHOLICS 8,5
tasters of brownie, chocolate mousse and chocolate truffel

WAFEL
with cherybeer sirop, warm cherries, a scoop of icecream and whipped cream 9

ICED COFFEE 3

ICED COFFEE large 4

extra whipped cream 0,5

SPECIAL COFFEE'S

SPANISH COFFEE 8
with Licor 43 or Tia Maria

MEXICAN COFFEE 8
with Kahlúa

ITALIAN COFFEE 8
with Amaretto

IRISH coffee 8
withWhiskey

FRENCH COFFEE 8
with Grand Marnier

BAILEYS COFFEE 8

WOLFSEND KOFFIE 8
with cream, orange liquer and an indulgent from the Euforij chocolate

the coffee liquers can also be ordered separately 4,5

VEGA
VEGAN

PLEASE ENQUIRE ABOUT THE VARYING SPECIALS NOT LISTED ON THE MENU
FOR DIETARY REQUIREMENTS OR ALLERGIES; PLEASE INFORM THE WAITING STAFF