




FOOD & DRINKS
THE KITCHEN IS OPEN FOR DINNER FROM 6 P.M

wolfsend

**DIETARY
REQUIREMENTS
OR ALLERGIES?
ASK THE WAITER
ABOUT OUR
POSSIBILITIES**

 Vega   Vegan  Gluten free


STARTERS

BREADBOARD  **4.50**
with herb butter and smoked
Zaanse mustard mayonnaise

PATÉ ZAANDIJK **9.50**
made from chicken livers, little gem,
toast and caramelized pickled onions

SCALLOPS **16.50**
with baked apple, cauliflower
cream and hazelnut crunch

ALBACORE TUNA **16**
with wasabi cream cheese,
papadum, ponzu and wakame salad

GRILLED GOAT CHEESE  **12.50**
breaded with sesame seeds,
poppy seeds and oregano,
baba ganoush, served with a
slow roast red onion

TASTING WOLFSEND **15**
a mix of everything

SOUP

SOUP OF THE DAY **6.50**



FISH SOUP **9.50**
richly filled with saffron aioli and croutons

FENNEL SOUP  **7.50**
with roasted bell pepper

MEAL SALADS

HOME SMOKED CARPACCIO **17.50**
with truffle mayonnaise or pesto

GOAT CHEESE  **17.50**
with baked pear and walnuts

SALAD FATTOUSH   **15.50**
Lebanese salad based on cauliflower,
with toasted pita bread and yogurt
dressing (vegan possible)

MAIN COURSES

THE CLASSIC **22.50**
WOLFSEND BURGER
with Pickles, bacon, grilled little
gem and cheddar cheese


WOLFSEND SKEWER **20.50**
pork tenderloin satay, homemade atjar



VENSON STEW **22.50**
with mushrooms, prepared
with dark beer

ZAANSTEAK 200 GR **24.50**
steak with Zaanse mustard gravy

SALMON FILLET **24.50**
with pistachio parsley crust

COD FILLET **24.00**
with chorizo scales and feta cream

ITALIAN PANCAKES  **20.50**
filled with spinach and mozzarella
served with tomato sage salsa

FALAFEL   **19.00**
with sweet chickpeas, cabbage salad
and tzatziki, with humus for the vegan

CHILDREN'S MENU **9.50**
croquette, frikandel or cheese sticks,
fries from Zuyd, homemade apple sauce,
a scoop of ice cream with whipped cream

DESSERTS

HOMEMADE ORANGE PIE **9.50**
with blood orange ice cream
and a glass of phoenix liqueur

THE CLASSIC **8.50**
our ice cream coupe with three
types of ice cream and whipped cream

PASTEL DE NATA **10.50**
with a large vanilla ice cream
scoop breaded with almond

THE CHOCOHOLIC **9.50**
mousse, brownie and truffle

**HOMEMADE VERKADE
CAFÉ NOIR PARFAIT** **9**
with a sticky coffee sauce

**GOAT BEER CHEESE
FROM BLAES** **10**
with fig bread and apple syrup

FOR COFFEE **4.50**
three Holtkamp whipped cream truffles

**ALSO LOOK AT
THE SIGNS FOR
OUR SEASONAL
OR WEEKLY
SPECIALTIES**

SPECIAL COFFEES

ICE COFFEE **5**

SPANISH COFFEE **9**
with licor 43 or tia maria

MEXICAN COFFEE **9**
with Kahlua

ITALIAN COFFEE **9**
with Amaretto

FRENCH COFFEE **9**
with Grand Marnier

COFFEE WITH BAILEYS **9**

COFFEE WITH DRAMBUIE **9**
WOLFSEND COFFEE **9.50**

with orange liqueur, whipped
cream and a pampering chocolate
from The Euforij

**MAIN COURSES ARE SERVED WITH FRIES FROM
ZUYD AND SEASONAL VEGETABLES**