



WAPEN van BUNNIK
Café - Restaurant

MENU

ENGLISH



LUNCH

12:00 PM - 16:00 PM

LUNCH ON BREAD

Choice of dark rustic sourdough, white bread, or light corn bread

Gluten-free bread + 2.00

- AGED FARMHOUSE CHEESE**   12½
Celery | Granny Smith apple | walnut | mustard mayonnaise
- ASPARAGUS SALAD**   14½
Spinach | sun-dried tomato | tarragon dressing | croutons
- CARPACCIO OF KROMMERIJN BEEF**  16½
Truffle mayonnaise | walnuts | grated cheese
- MARINATED SALMON**  16½
Sweet & sour cucumber | fried capers |
Amsterdam pickled onions in beetroot | lime mayonnaise
- CLUB SANDWICH**  16½
Chicken thigh | bacon | ham | cheese | egg | tomato | red onion |
cucumber | tomato mayonnaise
- SMOKED RIB-EYE (FROM THE SMOKER)**  16½
Port syrup | balsamic mayonnaise | nuts | arugula

WARM LUNCH DISHES



Choice of dark rustic sourdough, white bread, or light corn bread

- FRIED EGGS (3 EGGS)**  14½
Choice of bacon | ham | cheese or combination | Carpaccio + 2.50
- BURGUNDIAN CROQUETTES**  12½
2 pieces | mustard | bread (with fries instead of bread + 2.50)
- VEGETARIAN CROQUETTES**   13½
2 pieces | mustard | bread (with fries instead of bread + 2.50)
- FLAMMKUCHEN**   15½
Asparagus | red onion | tarragon | grated cheese | bell pepper
- KROMMERIJN BEEF BURGER**  19½
Tomato tapenade | sesame bun | farmhouse cheese |
truffle mayonnaise | salad | fries
- VEGGIE CAJUN BURGER**   19½
Pretzel bun | mango | habanero salsa | fries | salad | sriracha mayonnaise
- STIR-FRIED BEEF STRIPS TERIYAKI**  19½
Wok vegetables | sesame | Gua Bao bun
- TOAST "T WAPEN" (OVEN-BAKED)**   14½
Farmhouse ham | cheese | sautéed onions | mushrooms



LUNCH SALADS / MAIN SALADS As a main course + 4.00

- ASPARAGUS SALAD**   16½
Potato | sun-dried tomato | tarragon dressing | croutons
- CARPACCIO OF KROMMERIJN BEEF**  18½
Pasta | burrata | basil mayonnaise | cherry tomatoes | red onion
- THAI PRAWNS**  18½
Chinese cabbage | tomato | crispy onions | red chili | cucumber |
oyster sauce mayonnaise

SOUPS available during LUNCH and DINER

- CLASSIC DUTCH ASPARAGUS SOUP**  9½
Boiled egg | farmhouse ham | parsley oil
- ZUCCHINI SOUP**  13
Bacon bits | croutons | grated Parmesan

AVAILABLE AS EXTRAS

- BREAD BASKET**  Olive oil | salted butter | herb butter 6½
- FRIES** Mayonnaise 5
- SWEET POTATO FRIES** Truffle mayonnaise 6½
- MIXED SALAD**  5



SOMMELIER'S RECOMMENDATION

Please refer to our wine guide for the corresponding wine number.

DINNER

5:00 PM - 9:00 PM

STARTERS

- CLASSIC ASPARAGUS SOUP**   9½
Boiled egg | farmhouse ham | parsley oil
- TOMATO & FENNEL SALAD**   14½
Burrata | Parmesan crisp | pesto
- ROASTED ASPARAGUS**   14½
Tarragon sabayon | spinach cream | potato & egg salad | farmhouse ham
- THAI PRAWNS**  15½
Pak choi | bell pepper | red chili | rice
- PERNOD-MARINATED SALMON FILLET**  16½
Sweet & sour cucumber | fried capers |
Amsterdam pickled onions in beetroot | lime mayonnaise
- CARPACCIO OF KROMMERIJN BEEF**  16½
Truffle mayonnaise | walnuts | grated cheese | arugula
- DUCK BREAST - INDONESIAN STYLE**  15½
Peanut dressing | ketjap manis foam | cassava |
sweet potato & lemongrass cream


MAIN COURSES

- CONFIT KOHLRABI**   24½
Browned walnut | jalapeño cream cheese bites | sweet potato cream |
Sud'n'Sol tomato | ras el hanout sauce | leaf celery
- ROASTED TRUFFLE POTATO**   24½
Shiitake | asparagus | brie | balsamic sauce
- EEL FROM NORTH HOLLAND (TRAP-CAUGHT)**  32½
Boiled baby potatoes | fresh herbs | fish broth
- HALIBUT FILLET**  29½
Mashed potato | fennel | radish | celery | Noilly Prat sauce
- POUSSIN**  27½
Whole young chicken, slow-cooked in our smoker |
roasted Roseval potatoes | rhubarb compote | lemon mayonnaise
- BEEF TENDERLOIN**  36½
Provençal truffle potato | roasted cauliflower | truffle sauce

KIDS MENU

- MINI DUTCH PANCAKES (POFFERTJES)** Butter | powdered sugar 9
- PASTA BOLOGNESE** Spaghetti | Bolognese sauce | cheese 12
- FISH & CHIPS** Fried fish fillet | fries | salad 14½
- JUNIOR PLATE** Choice of fish or meat | mashed potato | vegetables 16

DESSERTS (Our ice cream is produced by a local farmer from De Bilt)

- STRAWBERRIES**  10½
Mascarpone | crème de cassis | lemon sorbet
- CAFÉ GLACÉ** 9½
Iced coffee | ice cream | caramel | whipped cream
- DUTCH PEAR PARFAIT**  10½
Honey cream | hazelnuts | tuile biscuit
- GRANNY SMITH CAKE**  10½
Chocolate sauce | bourbon vanilla ice cream
- CHEESE SELECTION - 4 VARIETIES**   15½
Camembert (white mould) | Taleggio (washed rind) |
Utregse Oude Gracht (aged hard cheese) |
Blue Shropshire (blue cheese) | fig preserve | artisan crackers
- SCROPPINO** 9
Vodka | prosecco | lemon ice cream
- ESMA COCKTAIL** 9
Vodka | coffee liqueur | espresso
- COFFEE COMPLETE** 11½
Brownie | cheesecake | madeleine | macaron | spekkoeke



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for the English menu.



Scan der QR-Code für die
Menükarte auf Deutsch.



Food allergy? Please inform us.
Scan the QR code for allergen information.