

APPETIZER

CAESAR SALAD 14,50

With tender chicken, boiled egg, parmesan cheese, garlic croutons and Ceasar dressing

Vegetarian possible without chicken 12,50 

BEEF CARPACCIO 13

Fresh beef carpaccio from Slagerij Mieras with truffle mayonnaise, parmesan cheese and a slice of country bread

SPICY PRAWNS 11,50

Light flatbread with spicy chili sauce and fresh oregano



BREAD BOARD 9

Fresh farm bread with tomato tapenade, truffle mayonnaise and aioli

FRESH TOMATO SOUP 8

Homemade tomato soup with farm bread and butter

Gluten and lactose free possible

 = vegetarian
 = vegan

SLAGERIJ MIERAS

MAIN COURSE

SPICY PRAWNS 24

Light flatbread with spicy chili sauce and fresh oregano

SPARERIBS FROM MIERAS 26

Ribs with homemade sweet marinade served with homemade crisps and garlic sauce

BEEF CARPACCIO XL 20

Fresh beef carpaccio from Slagerij Mieras with truffle mayonnaise and parmesan cheese

TENDER CHICKEN SATAY 20

Skewer of chicken thighs with peanut sauce, fried onions and prawn crackers

With fries and fresh salad

REGIONAL! MEAT 100% FROM THE REGION

Slagerij Mieras from Wemeldinge is one of the last butchers in the Netherlands to slaughter its animals themselves. The animals have had a good life and that you can taste!

With fries, fresh salad and homemade crisps + 2,00

BURGERS

KLOK'UUSBURGER 15

100% beef burger from Mieras with fresh salad, tomato, cheese, bacon and joppie sauce

BEYOND MEAT BURGER 20

Plant-based burger with vegan cheddar, salad, tomato, pickle, onion and vegan mayonnaise

Gluten and lactose free possible

SUMMER BURGER 16

Beef burger from Mieras with avocado, cucumber, radish and wasabi mayonnaise

XL burger +5,00

XL burger +5,00

LOADED FRIES

PULLED CHICKEN 17,50

Fresh fries with pulled chicken, ginger, radish and sweet chili sauce

BEEF STEW 17,50

Fresh fries with beef stew from Slagerij Mieras

DESSERT

A moment to enjoy!

RHUBARB TIRAMISU 8,50

Fresh and sweet with vanilla ice cream and strawberry sauce

BOLUS DESSERT 8,50

Mini bolus with bolus ice cream, topped with caramel and whipped cream

CRÈME BRÛLÉE 8,50

With vanille ice cream, kletskep and whipped cream

ZEELAND SPECIAL COFFEE 8

Babellaar liqueur, whipped cream, babbelaars and a chocolate bonbon from Zeeland
Also possible with cappuccino or tea

GRILLSKEWER

GRILL SKEWER MIX 24

A skewer of tenderloin, moinkball, chicken stay, Iberico sausage served with warm garlic sauce

TENDERLOIN 28

Large skewer of 180 grams of tenderloin with pepper sauce

MOINKBALLS FROM MIERAS 20

Seasoned meatballs with bacon and sweet barbecue sauce

Don't forget to check our salads on the back



Do you have allergies or dietary requirements? Let us know, because we can prepare many dishes without allergens. Our kitchen works with: nuts, lactose, crustaceans/shellfish, gluten, egg, fish, peanuts, soy, celery, mustard, sesame and lupine

ENJOY YOUR MEAL



WiFi Network: Gasten
 Password: voelthuis
 Do you feel connected?
 Review us on Google,
 Facebook or Tripadvisor!

SANDWICHES

- PAIN DE MER CARPACCIO** 14, ⁵⁰
With truffle mayonnaise and parmesan cheese
- PAIN DE MER SMOKED SALMON** 14, ⁵⁰
With boiled egg, red onion and dill
- PAIN DE MER BRIE** ✓ 14
Lukewarm out of the oven with pineapple and thyme
- VEGETABLE CROQUETTES** *Vegan* 12
On farm bread with mustard
- ARTISANAL CROQUETTES** 12
From the 'Ambachterie' on farm bread with mustard
- OPEN GRILLED CHEESE SANDWICH FROM DAAN** *Vegan* 11, ⁵⁰
On farmbread with grilled peppers, tomato, basil, vegan cheddar and fresh salad
- OPEN GRILLED CHEESE SANDWICH PULLED CHICKEN** 11, ⁵⁰
On farmbread with cheese, tomato and basil

FARM BOX

TWELVE O'CLOCK 16
 Soup of the day, slice of farm bread with fried egg and ham, wrap with carpaccio and bitterballen

MEAL SALADS

Served with fries or bread

- SALAD SPICY PRAWNS** 17
Peeled prawns with cucumber, carrot, spring onion and spicy sauce
- CEASAR SALAD CHICKEN** 20
With tender chicken, boiled egg, parmesan cheese, garlic croutons and Ceasar dressing
Vegetarian possible without chicken 17 ✓

SEABREAD FROM

Zeeland

The coast, the sea and the salty air are the main ingredients for baking Pain de Mer® bread. You really don't need more than that...

Natural sourdough bread with wheat flour from Zeeland and purified seawater from the Oosterschelde National Park



Do you have an allergy or dietary requirement? Let us know! Look at our allergen list here.