

DE WERELD
gastrobar

PURE INDULGENCE

Welcome to Gastrobar de Wereld! Enjoy refined culinary dishes – not too big, not too small – just right. In a cosy setting, Chef Jeroen and his team bring together the finest regional flavours. Always fresh, always surprising. Let yourself be pampered and experience an evening where everything falls into place.

Chef's surprise menu

4 courses | 55

6 courses | 75

Our 'Chef's surprise menu' is also available as vegetarian or vegan

Wine pairing

Let our perfectly selected wines surprise you, each adding that extra sparkle to your dish. A perfect harmony of flavours... pleasure to the very last sip.

4 courses | 30

6 courses | 50

*Want to choose your own wine?
Aks for the wine list!*

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À la carte

Dishes are intermediate-sized | 15.5

Smoked salmon

Carrot tartare | Nettle cream | Lime

Yellowtail

Cucumber | Black garlic | Sourdough

Canner lobster

Lettuce | Pomodori | Onion | Chutney (+€4.50)

Carpaccio

Crispy potato | Fried onion mayonnaise |
Arugula | Wageningsch Roem

Watermelon (V)

Cherry tomato | Goat cheese | Basil

Pearl barley (V)

Wageningsch Roem | Leafy greens | Garlic

Seasonal fish

Ramen | Spring onion | Japanese radish |
Sesame

Duck breast & leg

Pistachio | Pointed cabbage | Vadouvan

Risotto

Prawn | Lemon | Zucchini

Veal tenderloin

Green asparagus | Couscous | Watermint |
Miso (+€3.00)

Plaice

Gnocchi | Bell pepper | Parmesan

Duet of our own cows

Corn | Fondant potatoes | Curry (+€3.00)

Poached egg (V)

Potato | Hollandaise sauce | Nut crumble

*Do you have any dietary requirements or allergies?
We're happy to accommodate them wherever
possible.*

Chef's surprise menu

Chef Jeroen and his kitchen team are excited to introduce you to the flavors of our Gastrobar.
Prepare to be pleasantly surprised!

4 courses | 55

6 courses | 75

*Our 'Chef's surprise menu' is also available as
vegetarian or vegan*

Side dishes

Delicious on the side

Sweet potato fries | 7.5

Fried onion mayonnaise | Chives

Classic fries | 6.5

Cajun mayonnaise | Grana Padano

Green salad | 6.5

Goat cheese | Olives | Garden cress

Seasonal vegetables | 5.5

Temptations

A lovely finale to your culinary experience

Dutch strawberries | 10.5

Romanoff | Puff pastry | Bergamot

Raspberries | 10.5

White chocolate | Elderflower | Raspberry
sorbet

Dutch Glory | 17

Cheese tasting | Nut bread | Jam

Perfect with coffee

Artisanal friandises | 6

Three sweet surprises