

Snacks | 9.5

Bitterballen | Mustard from Wijndragers (6 pieces)

Butterfly shrimps | Cress dip (6 pieces)

Vegan bitterballen | Mustard from Wijndragers (6 pieces)

Cheese sticks | Truffle dip (V) (6 pieces)

Karaage | Japanese fried chicken | Sriracha mayonnaise
(6 pieces)

Mixed snack platter (10 pieces) **+4**

Sharing boards | 24.5

For 2 people

Charcuterie | Hams | Dry sausage | Cheese | Olives

Borrelbites

Gordal olives | Cheese | Artisanal crisps | Dips 12.5

Sourdough bread | Spreads | Gordal olives |
Artisanal nut mix 14.5

All of the above bites can be ordered until 10 p.m.

A cozy agenda



At Hotel de Wereld and Gastrobar De Wereld, we always have a full calendar of music, events, holidays and other special moments to get together.

Scan the QR code for more information and to make a reservation.

Did you know...

Hotel de Wereld, where our restaurant is located, has a rich history?

However, the most famous moment in its history took place in May 1945. Hotel de Wereld is where the consequences of the German occupation's capitulation to the Netherlands were discussed.



Scan for more historical facts

Gastrobar De Wereld is part of Foodbars Gelderland. Discover more at foodbarsgelderland.nl



DE WERELD

lounge | gastrobar | serre

LUNCH

pure enjoyment

from 12 PM TO 5 PM

Our favorites

Smoked mackerel sandwich	14.5
Sweet and sour cucumber Capers Garden cress mayonnaise	
Wrap lupine hummus (V)	14.5
Arugula Goat cheese from Brömmelse Sun-dried tomatoes Pumpkin seeds from the Achterhoek	
Flatbread baba ganoush (V)	14.5
Fresh red onion Grilled vegetables Fried onion mayonnaise	

Proeverij De Wereld | 17.5

Five delicious lunch classics: a fresh soup, salad, sandwich, open-faced omelette and mini croquette sandwich

Classics

Served on bread made from natural ingredients based on sourdough

Beef or vegan croquettes	12.5
Mustard wijndragers Sourdough bread	
Sandwich carpaccio - dual-purpose cattle	14.5
Fried onions mayonnaise Arugula Bacon Wageningsch Roem cheese	
Traditional fried eggs	12.5
Three fried eggs Choice of ham and/or cheese	
Club sandwich	16.5
Fried chicken thigh Free-range egg Bacon	

Brioche bun

Bánh mì	14
Rendang Kimchi Spicy kewpie Cucumber	
Crispy Chicken	14
Sesame Sweet and sour onion Furikake Sriracha mayonnaise	

Moments to enjoy

Burger - beef or falafel (V)	19.5
Toasted brioche Pickles Homemade burger sauce	
Rendang - beef or jackfruit (V)	17.5
Thick fries Kimchi Spicy kewpie	
Short rib - smoked and deboned	17.5
Marinated radish Furikake crumble Shallot gravy	
Seasonal fish	17.5
Cauliflower curry Vegetables from the Buitenplaats* Beurre blanc	
Thick fries	6.5
Fried onion mayonnaise Sea salt	

Soup

Served with toast made from natural ingredients based on sourdough

Fresh soup with seasonal vegetables (V)	9.5
Tom kha kai	9.5
Double-purpose chicken Coconut Spring onion	

Salads

Served with toast made from natural ingredients based on sourdough

Salad Buitenplaats (V)	17.5
Grilled vegetables from the Buitenplaats* Goat cheese from Brömmelse Pumpkin seeds Honey	
Caesar à la Jeroen	17.5
Fried chicken thigh Boiled egg Anchovy mayonnaise Wageningsch roem Bacon	

Moments to enjoy, soup and salads can be ordered until 9 p.m.

*Seasonal.

Want to know more about de Buitenplaats? Scan the qr-code.



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

Vlotte Wereld lunch

Discover our 2- or 3-course lunch, featuring surprising seasonal dishes served as intermediate sized dishes.

Perfect for tasting multiple flavors from our Gastrobar, a little enjoyment in the middle of the day.

2 courses | 35

Starter and main course

3 courses | 42.5

All three courses included

Starter

Carpaccio

Thinly sliced beef carpaccio with fried onion mayonnaise, Wageningsch Roem cheese crisp, air-dried beef and a fresh touch of arugula

or

Dutch cauliflower (V)

Cauliflower with sweet chutney, 1001-night mayonnaise, soft Brömmel goat cheese, and crunchy hazelnut

Main course

Farmhouse duck + 2.50

Tender duck fillet and duck leg terrine with summer beets, bulgur, and a rich ras el hanout and black garlic jus

or

Gently cooked pointed cabbage (V)

Crispy and slightly sweet with hummus made from Dutch lupine beans, sweet cherry tomatoes, and wild garlic

Dessert

Ruby chocolate

Velvety smooth ruby chocolate crèmeux, perfectly balanced with fresh strained yogurt, raspberry and dill

or

Dutch cheeses + 8.5

Cheese tasting of surprising Dutch cheeses with fig bread, jam and nuts

High borrel

A tasting of fine wines paired with refined appetizers.
Table water included.

31.5 p.p.

Welcome | Cava

A celebratory glass with a matching amuse-bouche

In between | White

A lovely glass of white wine served with a selection of snack bites: sourdough bread, homemade spreads, Gordal olives and artisan nut mix

Final | Red

Finish with a glass of red wine paired with savoury delicacies: mini rendang, kimchi and homemade bitterballen

Our partners in taste

We believe that good food starts at the source. That is why we work with local farmers, producers and artisans who, like our chef Jeroen, are committed to quality, sustainability and taste.

Together with these partners, we bring the finest flavors to the table: local, pure and carefully selected.

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