

Coffee

- Coffee 2.7
- Cappuccino 2.9
- Flat white 4.1
- Café au lait 3
- Latte macchiato 3.2
- Espresso 2.7
- Dubbele espresso 4
- Espresso macchiato 2.8

All coffees can be served as decaf

Tea

- Fresh mint tea 3.1
- Fresh ginger-lemon tea 3.1
- Pickwick slow tea 2.6
- Chai latte 3

Hot chocolate with whipped cream 3.5
without whipped cream | 2.8

Pastries

- Apple pie whipped cream | 4.7
- Various other pastries available

Special coffees

- Irish coffee Tullamore Dew | 7.6
- Spanish coffee Licor 43 | 7.6
- Italian coffee Amaretto Disaronno | 7.6
- French coffee Cointreau | 7.6
- Famous coffee Famous Grouse | 7.6
- Jamaican coffee Tia Maria | 7.6
- Bounty latte coconut syrup | cream | 4.5
- Latte vanille vanilla syrup | 4.5
- Amaretto coffee cream | amaretto syrup | 4.5
- Sticky toffee cream | caramel syrup | 4.5
- Crunchy hazel coffee | cream | hazelnut syrup | crunchy nuts | 4.5
- Specuccino coffee | cream | speculaas syrup | mini speculaas | 4.5
- Mochaccino hot chocolate | shot of espresso | cream | 4.5

Sparkling wines GLASS OR BOTTLE

- Champagne Brut, Laurent-Perrier, France 12.6 | 63
classic | white fruit | citrus | sparkling | dry
- Spumante Extra Dry 'Jelma's', La Tordera, Italy 6.2 | 31
sparkling | sweet fruit

Rosé wines GLASS OR BOTTLE

- MIP Classic, Domaine Sainte Lucie, Frankrijk 6 | 30
grapefruit | lemon | pear | ripe red fruits | spicy
- Ma Cuvée Rosé, Maison Virginie, Frankrijk 4.1 | 20
fruity | raspberry | dry

White wines GLASS OR BOTTLE

- Sauvignon Blanc, Hāhā, New Zealand 7 | 35
lively | refreshing | mango | passion fruit | complex
- Chenin Blanc, Simonsig, South-Africa 4.2 | 21
fresh | fruity | pear | apricot
- Ma Cuvée Blanc, Maison Virginie, France 4.1 | 20
refreshing | flowery | citrus
- Grüner Veltliner Kies, Kurt Angerer, Austria 6 | 30
fresh | full | soft | green apple | grapefruit | peach | spicy
- Chardonnay Reserva, Viu Manent, Chili 4.7 | 22.5
tropical | barrel-aged | elegant
- Pinot Grigio, Ca' Tullio, Italy 4.8 | 23.5
fresh | thirst-quenching | aromatic | spicy

Red wines GLASS OR BOTTLE

- Ripasso Valpolicella, Tenuta Sant'Antonio, Italy 7 | 35
ruby red | complex | strong tannins | hint of spices
- Bianchi Estate Famiglia Malbec, Spain 4.2 | 21
red fruit | chocolate | bay leaves | creamy
- Cabernet Sauvignon, Elsa Bianchi, Argentina 4.8 | 24
purple red | black berries | spices | full | round
- Primitivo, Torre Alta, Italy 4.5 | 22.6
deep red | warm | peppery | blackberries | full | soft
- Rioja, Club Privado Baron de Ley, Spain 5.5 | 27.5
light barrel ageing | playful | juicy | strawberries | vanilla
- Merlot Reserva, Viu Manent, Chili 4.2 | 21
deep red | fresh fruit

Dessertwijn GLASS

- Croft Fine Tawny Port, Portugal 6 | 30
juicy | soft cherries | prunes | berries | raspberry
- Blauer Spätburgunder, Weingut Seeger, Germany 6
smoky | cherries | raspberry

waag
the
menu

WAAG

Bread

TO ORDER BEFORE 17.00 HRS

choose from wholemeal | spelt | white

Carpaccio parmesan | seeds | tomato brunoise | truffle mayonnaise | 10.5

Salmon bagel salmon rilette | mesclun | dried tomato 10.5

Pastrami bagel pastrami | sauerkraut | vegetable crisps |

mustard mayonnaise 10.5

Avocado (veg) bell pepper | vadouvan | sesame | herb salad | hummus | 7

Beef croquet 2 pieces | mustard | 8.5

Mature cheese (veg) sud 'n sol tomatoes | cucumber | mustard | 7

Sandwiches

TO ORDER BEFORE 17.00 HRS

cornbread

Classic club grilled chicken | bacon | egg | lettuce | crisps | club sauce | 11.5

Fisherman's club tuna salad | rocket mix | egg | cucumber | crisps |

mustard-herb mayonnaise | 10

Croques

TO ORDER BEFORE 17.00 HRS

thick slices of bread au gratin

Spicy mince from the Josper | cheddar | pickled red onion | tomato salsa | 8.5

Monsieur ham | cheese | ketchup | 6.5

Tuna melt from the Josper | tuna salad | cheddar | chipotle mayonnaise | 7.5

Fried eggs on bread

TO ORDER BEFORE 17.00 HRS

choose from wholemeal | spelt | white | extra topping from 0.5

Fried eggs Waag Serrano ham | parmesan | rocket | green herb oil | 9

Fried eggs (veg) plain | 7

choose from: ham | cheese | bacon 0.5 per item

Lunchspecials

TO ORDER BEFORE 17.00 HRS

Waag combi croque monsieur | small tomato soup | 9.5

Korean pork belly pork belly | kimchi | coriander | mint | parsley |

kimchi mayonnaise 10.5

•• **Steak 180 grams** bread | bacon | onion | mushrooms | jus | 16.5

Gua Bao bao bun | soft shell crab | mango | beansprouts | cucumber |

kimchi mayonnaise 10.5

• **Waag burger** MRIJ beefburger | mature cheese | pork belly | onion rings |

chips | piccalilli mayonnaise | 17

Nachos (veg) cheese | sour cream | guacamole |

jalapeño peppers | tomato | 7.5

Nachos also available with chicken | 9.5

Soups

Thai peanut soup chicken | peanuts | coconut | egg | cucumber |

beansprouts | spring onions | red pepper 7.5

Tomato soup (veg) mozzarella | 5.5

Changing soup from the chef

Salads

Sweetbread crispy sweetbread | mini beetroot | celeriac | wild mushrooms |

little gem lettuce | sesame dressing 16.5

Caesar salad chicken | little gem | egg | parmesan cheese | croutons |

Caesar dressing | 15.5

Starters

Carpaccio parmesan | seeds | rocket | tomato brunoise |

truffle mayonnaise | 11.5

Avocado (veg) bell pepper | vadouvan | sesame | herb salad | hummus | 7

Candied duck green asparagus | tangerine | fennel | little gem lettuce | Moroccan dressing 10.5

Beef tataki sesame | shimeji mushrooms | daikon |

Japanese yakiniku sauce | 8.5

Steak tartare fried egg yolk | grated potatoes | crostini | capers |

anchovy aioli dip | 9.5

• **Salmon** pearl couscous salad | dried tomato crème | soy sauce | 10

Goat's cheese (veg) package | nuts | beetroot | honey-thyme dressing | 8

Josper •

The way to prepare robust full-flavoured dishes. The charcoal in the closed Josper oven reaches an intense heat (>400 °C), creating a delicious 'smokey taste'.

BBQ ••

The traditional Waag grill has been designed with care and treated lovingly. Lends a subtle & characteristic charcoal flavour to dishes that are prepared.

If you have an allergy, please tell us.

Mains

•• **Rib rack (serves 2)** beef rib rack | roasted vegetables | chips |

Béarnaise sauce 30 p.p.

• **Steak frites** caramelised chicory |

smoked garlic gravy | 22

• **Waag burger** MRIJ beefburger | cheese | pork belly | onion rings |

chips | piccalilli mayonnaise | 17

Pumpkin ravioli (veg) sweet-and-sour pumpkin | red pepper |

macarons | Grana Padano | sage butter 16

•• **Saté** chicken thighs | chips | prawn crackers | spicy coleslaw |

Thai peanut sauce | 17.5

•• **Chicken** farmhouse chicken | salad | apple compote | chips |

mayonnaise | 18.5

Fried duck breast candied duck strudel | fried chicory | mashed potatoes |

gingerbread gravy 18.5

• **Candied cod** cod cheeks | chicory | baby potatoes | wild mushrooms | orange

beurre blanc | 19

• **Halibut** halibut fillet | potato scales | pumpkin mousseline |

shiitake bouillon | 19.5

Beetroot risotto (veg) caramelised beetroot | goat's cheese croquettes |

rocket | chioggia beet | balsamic syrup | 14.5

• **Roasted cauliflower (veg)** cauliflower | broccoli rice | cheese crisp |

smoked almonds | oregano | balsamic crème | 15.5

Sides 3.5

frites

salad

apple compote

mashed potatoes

seasonal vegetables

Bread with spreads deluxe aioli | tapenade | herb butter | 7

Bread with herb butter | 4.5

Sweets

Crêpe terrine crêpes | vanilla crème | cherry mousse | marinated cherries |

spiced caramel | 7

banana coupe banana compote | vanilla foam | crusty pastry |

spiced caramel | 8

Dame blanche éclair | custard | vanilla ice cream | chocolate sauce | 7.5

hazelnut mousse crispy brik pastry | spiced caramel | 6

Pistachio tiramisu roasted pistachio nuts | dark chocolate | 7.5

Brandied raisin parfait macaroon mousse | crispy brik pastry |

East India spices | eggnog foam | 8