

PLATTERS TO SHARE

BREAD & DIPS 12
Garlic bread with home made hummus, aioli and herb butter.

ANTIPASTI MISTI 15 PP
Selection of our best appetizers with garlic bread. Min 2 pers.



SOUPS

SPANISH FISH SOUP 15
Rich fish soup with shrimp, shellfish and fresh sea fish. Served with rouille and garlic bread.

SOUP OF THE DAY
Ask our staff.

FRENCH ONION SOUP 8.5
Gratinated with croutons and Parmesan.

SALADS


CAESAR SALAD 13
Little gem with caesar dressing, croutons, soft boiled egg, anchovy and cheese. (with chicken strips +5)

GOAT CHEESE SALAD 15
Mesclun salad with honey mustard dressing, goat cheese, walnuts, sundried tomato and figs.

CARPACCIO SALAD 17
Mesclun salad with thinly sliced beef, rucola, sundried tomato, pine nuts, croutons and Parmesan cheese.

SMOKED SALMON SALAD 17
Mesclun salad with smoked salmon, mustard dill dressing, capers, red onion, rucola, avocado and walnuts.

BURGERS

WISSENKERKE BURGER 19.5 
Angus beef burger on a brioche bun with bbq sauce, tomato, pickles, red onion, fried egg, cheddar, bacon, salad and fries.

BACON CHEESEBURGER 18.5
Angus beef burger on a brioche bun with burger sauce, cheddar, bacon, salad, tomato, pickles, red onion and fries.

OESTERZWAM BURGER (VEGA) 19.5
On a brioche bun with goat cheese, rucola, tomato, truffle mayonnaise and fries.

WISSENKERKE

CAFE & RESTAURANT

SANDWICHES

GRILLED HAM & CHEESE 8.5
Toasted Farmers bread with ham and cheese and fresh fries.

SALMON 13
Chive cream cheese, smoked salmon, soft boiled egg, avocado, rucola, spring onions, capers and chips.

HUMMUS 9
Toasted farmers bread with homemade hummus and grilled vegetables and ras el hanout oil.

TUNA SANDWICH 12
Tuna salad with red onion, capers, boiled egg, cornichons and chips.

TUNA MELT 13
Tuna salad with red onion, capers, cornichons, jalapenos and cheddar out the oven.



CLUB SANDWICH 14
Toasted farmers bread with turkey, farmers cheese, salad, tomato, mayonnaise, bacon and fresh fries.

CARPACCIO 13
With parmesan, pine nuts, rucola & sundried tomato. (truffle mayo or pesto mayo).

GOAT CHEESE 12
Warm goat cheese out the oven with walnuts, figs, sundried tomato and honey.

CROQUETTES 9.5
2 angus beef croquettes on toasted farmers bread with fries.

SWEET & SPICY CHICKEN 14
Marinated chicken thigh from the grill with spring onion, Spanish pepper, tauge, chilli mayo & fries.

PASTRAMI REUBEN 15
Farmers bread loaded with Pastrami, sauerkraut, cheddar cheese and thousand island dressing.

FRIED EGGS

WISSENKERKE 11
Ham, cheese, tomato and bacon.

FRIED EGGS WITH... 9
Ham +0.5/cheese +0.5/bacon +0.5

HAM AND CHEESE 10

PASTA

PAPPARDELLE AL TARTUFO (VEGA) 19
Fresh pasta with truffle tapenade, chestnut mushrooms, sour cream, rucola and Parmesan. 

LINGUINE ALLA CARBONARA 18
Fresh linguine with guenciale, egg, Parmesan and rucola.

PAPPARDELLE AL BRASATO 23
Fresh pasta with tender slow cooked beef in a red wine veal gravy.

LINGUINE SMOKED SALMON 21
Fresh linguine with smoked salmon, zucchini, dill and rucola.

LINGUINE AIOLI (VEGA) 16
Fresh linguine with garlic, olive oil and Spanish peppers.

SNACKS

OLIVES 5
CALIMARI FRITTI 9.5
With aioli. 

OESTERZWAM CROQUETTES (VEGA) 9.5
With truffle mayo, 6 pieces.

CHORIZO KROKETJES 9.5
6 pieces.

BREADED BUTTERFLY PRAWNS 9.5
With chili mayo, 6 pieces.

CHICKEN STRIPS 9.5
With chili Mayo, 6 pieces.

BITTERBALLS 7.5
6 pieces.

BRAVE BALLS (VEGAN) 6
6 pieces.

CHEESE STICKS (VEGA) 7.5
6 pieces.

LOEMPIA'S (VEGAN) 6
6 pieces.

FLAMES 7.5
6 pieces.

FRIKANDELLETJES 6
6 pieces.

MIX SNACKS 12.5
12 pieces.

TIGER FRIES 5.5
TRUFFLE FRIES WITH PARMESAN 6.5

"I COME FROM A HOME
WHERE GRAVY IS A BEVERAGE"
- Emma Bombeck

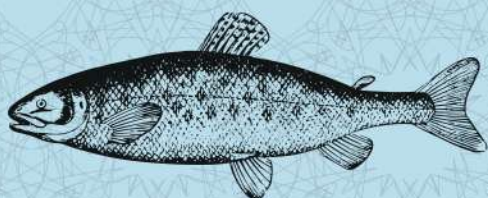
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APPETIZERS

SMOKED SALMON CARPACCIO 13

Smoked salmon with mustard dill dressing, capers, red onion, rucola, avocado and walnuts.

CARPACCIO 13

Thin sliced beef with rucola, sun dried tomatos, pine nuts, parmesan cheese and croutons. (pesto or truffle mayonnaise).

SHAKSHUKA 8.5

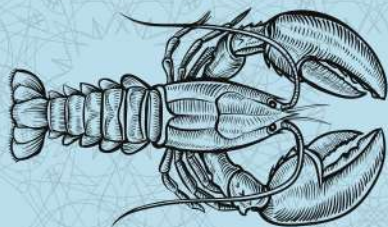
Spicy tomato sauce with poached eggs and roasted garlic bread.

CALAMARI FRITTI 9.5

Crispy Squid with aioli.

BUTTERFLY PRAWN'S 9.5

Breaded prawn's with chilli mayonnaise.



SOUPS

SPANISH FISH SOUP 15

Fish soup with shrimp, shellfish and fresh sea fish. Served with rouille and garlic bread.

SOUP OF THE DAY 8.5

Please ask our staff.

FRENCH ONION SOUP 8.5

Gratinated with croutons and Parmesan.

MAINS

TUSCAN CHICKEN 23

Breaded chicken filet filled with parma ham, pesto and mozzarella. Served with port truffle sauce and mashed potatoes.

RIB-EYE STEAK 28

With grilled vegetables, portion fresh fries. (Choice between: pepper sauce or port truffle sauce).

BRISKET 27

Tender slow cooked beef brisket, with mashed potatoes and red wine veal gravy.

FISH OF THE DAY

Ask our staff.

CHICKEN SATÉ 19

Marinated Chicken thigh on a skewer with cassava, pickled vegetables, peanut sauce and fries.

ZARZUELA 28

Fresh fish, prawns, shellfish and lobster Bisque. Served with rouille and toasted garlic bread.

LASAGNE MELANZANE (VEGA) 18

Eggplant lasagne with tomato sauce, ricotta, parmesan & basil.



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On a brioche bun with goat cheese, rucola, tomatos, truffle mayonnaise and fries.



DESSERT

LAVA CAKE 9.5

With vanille ice cream, caramel sauce, cookie crumble.

CRÈME BRULÉE 8.5

CHEESECAKE 8.5

Classic New York cheesecake with fresh fruit and red fruit coulis.

RASBERRY SORBET 8.5

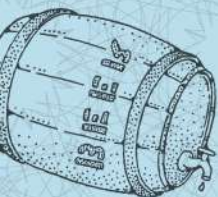
Fresh sorbet with whipped cream and red fruit.

COLD DRINKS

SODA'S	3.5
Coca Cola (zero), Fanta cassis, Fanta orange or Sprite	
FUZE TEA	3.5
Sparkling green mango-chamomile	
GINGER BEER	5
FEVER-TREE TONIC	5
Indian	
CHAUDFONTAINE STILL	3.25
Bottle 75 cl? +2.40	
CHAUDFONTAINE SPARKLING	3.25
Bottle 75 cl? +2.40	

FRUIT SHAKE

SMOOTHIE RED FRUIT	5.5
SMOOTHIE MANGO-BANANA	5.5
FRESH ORANGE JUICE	4.5
Bigger? + 1.5	
APPLE JUICE	4.5
APPLE-PEAR JUICE	4.5



DRAFT BEER

HEINEKEN	4
Prefer pint? + 3	
DRAFT BEER 1	6.5
Prefer pint? + 3.5	
DRAFT BEER 2	6.5
Prefer pint? + 3.5	
DRAFT BEER 3	6.5
Prefer pint? + 3.5	

BOTTLED BEER

AFFLIGEM	6.5
DUBBEL TRIPEL	
LAGUNITAS I.P.A.	7
BRAND	6.5
WEIZEN	
BROUWERIJ 'T IJ IPA	6.5
BROUWERIJ 'T IJ IWIT	6.5



MORE BEER

UILTJE BREWERY	
BIRD OF PREY CAN	6.5
TRACK DOWN CAN	6.5
SOL	6.5
ERDINGER WEISSBIER	7
LA CHOUFFE	6.5
DUVEL	6.5
CIDER APPLE BANDIT APPLE	4.5



NO ALCOHOL?

HEINEKEN 0.0%	4
AMSTEL RADLER 0.0%	4
BRAND WEIZEN 0.0%	6.5
BROUWERIJ 'T IJ VRIJWIT 0.5%	6.5
BROUWERIJ 'T IJ FREE I.P.A. 0.5%	6.5
AFFLIGEM BLOND 0.0%	6.5
TEXELS 0.0%	6.5

WHITE WINE

GRAPE VALLEY CHARDONNAY	5.5/27.5
Chardonnay Moldavië, Codru Fresh & soft - Apricot, peach, citrus and springblossom	
GRAPE VALLEY SAUVIGNON BLANC	5.5/27.5
Sauvignon Blanc Moldavië, Codru Fresh & tingled - Tropical fruit, grapefruit and gooseberry	

PAPARUDA PINOT GRIGIO	5.5/27.5
Pinot grigio Cape Roemenië, Bonat Fresh, rich & slightly bitter - Pineapple and white peach	

ASK FOR OUR WINE LIST

VICENTE GANDIA NEBLA VERDEJO	6.5/33
Verdejo Spain Dry, rounded & fruity - Tropical fruit, fennel and freshly cut grass	
BARISTA CHARDONNAY	7/35
Chardonnay South Africa, Western Cape Fresh & lively - Subtle "vanilla oak flavor", lemon and mellow peach	

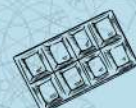
ROSÉ WINE

GRAPE VALLEY PINOT GRIGIO BLUSH	5.5/27.5
Pinot Grigio Moldavië, Codru Fresh & elegant - Raspberry and strawberry	



RED WINE

GRAPE VALLEY CABERNET SAUVIGNON	5.5/27.5
Cabernet Sauvignon Moldavië, Codru Medium rich & soft tannins - Blackberry, dark chocolate and sweet spices	



DIENTE DE LEON TINTO	5.5/27.5
Tempranillo Spain, Castilla Gentle & friendly - Ripe red fruits	

POUR LE VIN 'TOUT UN FORMAGE' MERLOT	5.5/27.5
Merlot France, Languedoc Fine aromas & rustic - Pure fruit expressions, spicy fresh acidity and a round finish	

EL COTO DE RIOJA CRIANZA	7/35
Tempranillo Spain, Rioja Smooth, strength & elegance - Fruit followed by vanilla and toast	



BUBBLES

LA BRAVA	11/33
Macabeo, Xarel-lo, Parellada Spain, Cava Fresh & expressive aroma's - Green apple and pear with dried nuts and freshly baked bread tones	



COCKTAILS

JAMAICA MULE	9.5
ESPRESSO MARTINI	9.5
SIX DOGS GIN TONIC	9.5
LIMONCELLO SPRITZ	9.5