

## DRINKS

### BEER ON TAP

Glass of Grolsch (0.25 l)  
2.30

Large glass of Grolsch (0.4 l)  
3.70

Large Weizenbier (0.4 l)  
4.20

Guest beer  
Ask at the bar!

Grolsch Malt (non-alcoholic, bottled)  
2.30

### SPIRITS/MIXERS

P.S.V.: Graham's / **Fonseca** / Martini  
4.- / 5.50 / 3.-

Campari  
3.70

Dutch Gin (Jenever): Ketel 1 (young) / Rutte (old)  
3.-

Dry Gin: Beefeater / Bombay Sapphire  
4.- / 4.50

Vodka: Absolut/Eristoff  
4.-

Rum: Havana club / Anejo especial / Brown  
4.- / 4.50 / 6.-

Tequila: Olmeca Blanca / Olmeca Reposado  
4.- / 5.-

Whiskey:  
Jameson/Ballantines  
4.-

Four Roses  
4.-

Glenlivet single malt / Chivas regal  
7.-

Jack Daniels  
4.50

Cognac: Martell VS / VSOP  
5.50 / 7.-

Liqueur:  
Amaretto / Baileys / Sambuca /  
Frangelico / Kahlua / Licor 43 /  
Grand Marnier rouge / Cointreau / Drambuie /  
Southern Comfort/Malibu  
4.-

Digestifs:  
Grappa / Calvados  
4.- / 5.50

Armagnac / Limoncello  
5.50 / 3.50

### HOT DRINKS

Coffee / Espresso  
2.10

Capuccino / Café Latte / Espresso Macchiato  
2.20

Latte machiatto  
2.40

Double espresso  
3.40

**Cup of Dilmah tea**  
2.10

**Pot of Dilmah tea:** (various types of tea available)  
4.-

**Pot of freshly made mint tea**  
5.50

# WATT

At our café, we make conscious choices about the products we sell. We serve only fish that are in season, so you will not find any overfished species on our menu. We use only meat from organic producers, seasonal produce, and we try to source our produce locally, from organic growers/producers.

## FOOD

### HEALTHY SNACKS

available throughout the day:

Spicy chicken wings  
6.-

Spicy deep-fried mini meatballs (vegetarian option available)  
4.50

Butterfly prawns (not organic, but tasty nonetheless!)  
6.-

Crispy fresh tofu  
3.75

Marinated olives with cocktail onions, tomato and garlic  
3.75

Cheese cubes with mustard  
3.50

Chef's vegetable spring rolls  
6.-

Bifti tataki: rolls of marinated beef with cucumber, bean sprouts and seaweed  
7.50

Lamb sausages with aioli and rustic bread  
9.-

Hamburger with rustic bread, rocket, aioli and caponata  
9.-

Menno's rustic bread with tapenade, hummus and caponata  
7.50

Appetisers: meatballs, deep-fried and pan-fried, meat rissoles and cheese sticks  
8.50

Organic appetisers: chicken wings, deep-fried meatballs, olives and cheese cubes  
9.50

Vegetarian appetisers: spicy deep-fried vegetarian balls, mushrooms, artichoke hearts and spring rolls  
9.50

### SOUP

from 5pm - 11 pm

Pumpkin soup with rosemary  
5.-

Fish soup  
6.-

## FOOD

### PASTA/NOODLES

Penne Arrabiata made with Dutch tomatoes  
7.50

Udon (Japanese noodles) with prawns, spring  
onions, pepand oyster mushrooms  
9.50

### SALADS

Rocket salad with parmesan, caramelised onions,  
toasted pine nuts and balsamic vinegar  
Small 6.90 / large 9.-

Insalata Caprese - beef tomatoes, water-buffalo  
mozzarella and fresh basil  
Small 9.50 / large 12.-

### THE MAIN ACT

Organic Scottish salmon with capers, parsley and  
green olives  
16.50

White mullet from the Waddensee, fried in its  
skin, with oyster sauce  
15.-

Roast beef with rosemary and garlic  
15.-

Roast leg of free range chicken with a crispy  
crust of thyme, garlic and honey  
14.-

Stir-fried fresh vegetables with paneer (Indian  
cheese) and seitan (wheat gluten)  
12.50

All our main acts are served with a salad

### SIDE DISH

Boiled rice  
2.20

Curried roast potatoes with rosemary and garlic  
3.50

Menno's rustic bread  
2.20

### ENCORE

Ben & Jerry's shortie (150 ml):  
Vanilla (fair-trade), Peace of Cake (warchild),  
Vanilla Toffee Crunch (fair-trade)  
3.50

Brownie  
3.-

Organic apple pie  
3.50

Chocolate chip cookie  
1.25

Cranberry / raisin cookie  
1.25

Cream  
0.50

## DRINKS

marked drinks are from organic sources

### WINES

#### White:

CHARDONNAY / Domaine Preignes le Vieux -  
vin de pays d'Oc - France - 2007  
glass 3.- / caraffe (0,5 l) 12.- / bottle 17.-

MAINZER DOMHERR / Spätslese - Meyer  
Rheinhessen - Germany - 2007 (sweet)  
glass 3.- / carafe (0.5 l) 12.- / bottle 17.-

VILLA CONVERSINO / Di Filippo - IGT  
Umbria - Italy - 2007  
glass 4.10 / bottle 22.50

RINA TANCA / Grillo-Viognier - Tresa - IGT  
Sicily - Italy - 2007  
bottle 27.50

SEMILLON / Casa Lapostolle  
Rapel Valley - Chile - 2007  
bottle 29.50

CHARDONNAY-SAUVIGNON BLANC / Bonterra  
California - USA - 2005  
bottle 30.-

#### Rosé:

VENTOUX / Cantepedrix - AOC Ventoux rosé -  
France - 2007  
glass 3.- / carafe (0.5 l) 12.- / bottle 17.-

LE CANON / Syrah-merlot - Cazes - AC Cotes de  
Roussillon Vill. - France - 2007  
glass 4.- / bottle 20.50

#### Red:

SYRAH / Domaine Preignes le Vieux, vin de pays  
d'Oc - France - 2007  
glass 3.- / carafe (0.5 l) 12.- / bottle 17.-

VILLA CONVERSINO / Di Filippo - IGT Umbria -  
Italy - 2007  
glass 4.10 / bottle 22.50

COTES DU RHONE / Delacroix - France - 2006  
bottle 25.-

ALTER DE CAZES / Cazes - AC Cotes de Rousillon  
Vill. - France - 2005  
bottle 30.50

#### Sparkling:

PROSECCO / Colli Trevigiani - IGT Cadoro - Italy  
glass 4.20 / bottle 28.-

### JUICE

Appelsientje, available in apple, orange or  
tomato  
2.20

Pear juice  
Small 2.70 / large 3.70

Karmijn apple juice  
Small 2.70 / large 3.70

Mango smoothie  
Small 2.20 / large 3.20

Raspberry smoothie  
Small 2.20 / large 3.20

### SOFT DRINKS/WATER/DAIRY

Soft drinks (various), 0.2 l  
2.20

Spa still / sparkling mineral water, 0.5 l  
3.90

Chocomel, Fristi (milk drinks)  
2.40