

D' SWARTE WALVIS



ENGLISH MENU



Our kitchen is open all day
for lunch, drinks and dinner in
one, two or three courses.
Enjoy your meal!

Do you have a food allergy?
Let us know. **Good to know**
that we have a no separate
billing policy.

MENU





SANDWICHES

TWELVE O'CLOCK     18.5
Meat, fish, or vegetarian
Bread, cup of soup, croquette

SMOKED SALMON     15.5
Lemon mayonnaise, tomato, cucumber,
mesclun, pickled onions

BEEF CARPACCIO      15
Truffle mayonnaise, cherry tomato,
seed mix, arugula, Parmesan cheese

SMASHED AVOCADO v    13.5
Guacamole, boiled egg, crispy lettuce,
cherry tomato, chili oil

CUBANO     13.5
Toasted sandwich with pulled chicken, cheddar,
pickle, mustard, jalapeño mayonnaise

CROQUETTES      12.5
Two beef or vegetarian croquettes, Zaanse mustard

SOUPS

TOMATO SOUP    9.5






ZAAANSE MUSTARD SOUP    9.5
Both soups can also be served as a starter

DUTCH TASTING

DUTCH SNACK PLATTER    16.5
Bitter balls, dried sausage, Beemster cheese,
Duyvis nuts, Amsterdam pickles

SALADS

SALMON SALAD     22.5
Lemon mayonnaise, mesclun, pickled onions, croutons

CARPACCIO SALAD      21.5
Truffle mayonnaise, mesclun, Parmesan cheese,
seed mix, croutons

GOAT CHEESE SALAD    21.5
Fig dressing, smoked almond, pickled onions

CAESAR SALAD v     18.5
Romaine lettuce, anchovy dressing, Parmesan
cheese, boiled egg, cherry tomato, croutons
Extra free-range chicken 3

SIDE DISHES

PARMESAN TRUFFLE FRIES v   7.5

PORTION OF FRIES v  5
With Zaanse mayonnaise

SMALL GREEN SALAD v  6

 Free wifi Walvis Guests

See backside for explanation of the allergen icons.

D' SWARTE WALVIS



ENGLISH MENU



Onze keuken is de hele dag
geopend voor lunch, borrel en
diner in één, twee of drie gangen.
Eet smakelijk!




Scan the
QR-code
for different
languages.

MENU

STARTERS

PAPADUM SMOKED SALMON     15
Lemon mayonnaise, tomato, cucumber,
mesclun, pickled onions




BEEF CARPACCIO     14
Truffle mayonnaise, cherry tomato,
seed mix, arugula, Parmesan cheese

GOAT CHEESE    13.5
Fig dressing, smoked almond, arugula





BREAK BREAD v    6.5
With aioli and butter

MAIN COURSES

STEAK FRITES   29.5
Seasonal vegetables, chimichurri, fresh fries




SEABASS    26.5
Seasonal vegetables, citrus beurre blanc,
fresh fries





FISH & CHIPS    25.5
Crispy fried white fish with ravigote sauce

CLASSIC HOTDOG     19.5
Chicken hotdog, brioche bun, fried onions, mustard
mayonnaise, crispy lettuce, spring onion, fresh fries

MAIN COURSES

RAVIOLI v     24.5
Fresh ravioli, spiced tomato sauce,
Parmesan cheese

BEEF BURGER      21.5
Brioche bun, onion compote, burger sauce,
bacon, cheddar, tomato, little gem, fresh fries


VEGAN BURGER v     21.5
Beet burger, brioche bun, burger sauce,
pickle, little gem, onion compote, fresh fries

DESSERTS

TIRAMISU    9.5
Homemade with Amaretto 0%

CHOCOLATE SOUFFLÉ    9.5
With vanilla ice cream, whipped cream

WARM BELGIAN WAFFLE     9.5
With vanilla ice cream and whipped cream

TWO SCOOPS OF ICE CREAM    6
Choice: vanilla, lemon, strawberry, or stroopwafel
With whipped cream

CHEESECAKE or APPLE PIE    6.5
With whipped cream

