



WESTER PAVILJOEN

STARTERS

Carpaccio with bacon bits, pesto, truffle mayonnaise, and Parmesan cheese 14.95

Vitello tonnato veal with tuna mayonnaise and fried capers 14.95

Tuna tartare with avocado, ginger, and ponzu 15.50

Burrata with cherry tomatoes, grilled peach, and lime 14.50

Grilled avocado stuffed with a fresh salsa of mango, red onion, jalapeño, coriander, and lime 12.50

Charcuterie truffle salami, prosciutto di Parma, bresaola, and lomo ibérico 14.50

SALADS

Caesar salad Romaine lettuce, cucumber, egg, bacon, Parmesan, anchovies, and homemade Caesar dressing 13.50

Extra: crispy chicken +5.50

Extra: crispy prawns +8.50

Burrata salad with cherry tomatoes, pesto, balsamic vinegar, and pistachio 15.00

Salade Niçoise butter lettuce, grilled tuna, homemade vinaigrette, poached egg, and green beans 19.50

BURGERS

Redefine burger with avocado, radish sprouts, cucumber, and kimchi mayonnaise 19.50

Black Angus burger with sweet pickle relish, cheddar, tomato, bacon, fried onion rings, and WP burger sauce 19.50

Crispy chicken burger with sweet pickle relish, smoky BBQ sauce, tomato, and mango relish 19.50

MAIN COURSES

Grilled tuna steak with soba noodles, grilled pak choi, and sesame dressing 28.00

Free-range chicken with roasted lemon, garlic, rosemary, and honey corn ribs 23.50

Chicken thigh satay with peanut sauce, sweet-and-sour vegetables, prawn crackers, and crispy onions 21.50

Entrecôte (250 g) grilled, with Béarnaise sauce 25.50

Diamond-cut steak (200 g) with pepper cream sauce 27.50

Grilled pointed cabbage with romesco, soba noodles, arrabbiata sauce, pine nuts, and vegan yogurt, Turkish style 20.50

Flemish beef stew with fries, red cabbage salad, and truffle mayonnaise 23.00

Salmon fillet, pan-fried on the skin with bimi, shiitake mushrooms, pumpkin seed cream, and miso Hollandaise 26.50

Fish & chips with lemon, remoulade, and red wine vinegar 22.50

SIDE DISHES

Grilled seasonal vegetables 6.50

Sweet potato fries with spicy vegan mayonnaise 5.50

Caramelized carrots with honey 6.50

Green butter lettuce with walnuts and vinaigrette 6.50

Grilled avocado stuffed with a fresh salsa – price on request 6.50

YOU CELEBRATE BEST IN WEST

The Wester Paviljoen offers a stylish (private) setting for both drinks and dinners with colleagues or friends.

For more information, scan the QR code.



vegan - **vega** **'s favorites**

Our dishes may contain allergens.
Would you like information about this? Please ask your server.

Our main courses are served with fries,
except for the dishes with soba noodles.

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AFTER DINNER

Pêche Melba

Peach, vanilla ice cream, and raspberry sauce 9.50

Crème brûlée

With Madagascar bourbon vanilla 9.50

Dame Blanche

Vanilla ice cream, dark chocolate, whipped cream, and candied almonds 9.50

Café gourmand

Espresso with chocolate mousse, sea salt, and crunchy hazelnuts 9.50

Moelleux au chocolat

With hazelnut ice cream, red fruit coulis, and whipped cream 9.50

Cheese platter *(four cheeses, changing selection)*

With fig compote, apple syrup, fruit-and-nut bread, and walnuts 16.50

COFFEE SPECIALS

Italian coffee Disaronno 9.75

Irish coffee Jameson 9.75

Spanish coffee Licor 43 9.75

French coffee Cointreau 9.75

COFFEE & LIQUEUR*

Tia Maria, Amaretto, Kahlúa, Baileys, Licor 43, Cointreau, Grand Marnier, Sambuca, or Limoncello 7.75

SWEET DEAL

Coffee* with pastry 7.75

**For a small surcharge, also available with a different type of coffee or tea*



@WESTERPAVILJOEN



scan for your language

