



RESTAURANT WESTERBERGEN

HOT DRINKS

coffee/espresso	3.1
double coffee	4.5
double espresso	4.5
cappuccino	3.5
cafee au lait	3.5
Flat white	4.5
latte macchiato	4
latte caramel	4.75
espresso macchiato	3.2
décafé	3.1
décappuccino	3.5
hot chocolate	3.25
whipped cream	0.9
fresh mint tea	4
fresh ginger tea	4
with lemon	

tea flavours	3
Earl Grey	
English Breakfast	
Rooibos	
Green tea	
Fruit twist	
Jasmine	

COLD DRINKS

Pepsi / Pepsi zero	3.3
Sinas / 7-up	3.3
Rivella	3.5
Lipton ice tea / Green	3.5
Sourcy blue/red	3
Sourcy blue/red 0.75	7.5
Royal Club	3.4
Tonic / Cassis	
Bitter lemon / Applejuice	
Ginger ale / Ginger beer	
Dairy and juice	
jus d'orange	3.1
fresh orange juice	4.5
glass of milk	3
Fristi / Chocomel	3.3
Red Bull	4
lemonade	1.5
jug of lemonade	7
SiSi no bubbles	2.5



HOMEMADE & DELICIOUS

Apple pie

with soft apple, golden brown crust and a hint of cinnamon 4.5

Monchou pie

with crispy base, velvety cream cheese and fresh topping 5

*ENJOY OUR DELICACIES IN
A WARM ATMOSPHERE
SURROUNDED BY THE
NATURE OF DRENTHE*

COFFEE SPECIALS

Café Nougatine

hazelnut syrup, whipped cream, nougatin 4.8

Café Saronno

amaretto syrup, steamed milk. 4.8

Irish coffee

Tullamore Dew, brown sugar and whipped cream 8.5

Café España

Tia Maria and whipped cream 8.5

Café Cuarenta y Tres

Licor 43 and whipped cream 8.5

Café de France

Grand Marnier and whipped cream 8.5

Italian coffee

Disaronno and whipped cream 8.5

Westerbergen coffee

from our own made liqueur with coffee and whipped cream 8.5
also separately available!

Seasonal coffee

surprise yourself and discover a new flavor that perfectly matches the season!

LUNCH

— 12.00 till 16.00 p.m. —

SOUPS

*Homemade & served
with bread*

Mustard soup

full and creamy with mustard from Zwolle, finely chopped spring onions and crispy fried bacon 9.5

Tomato Soup

rich & fresh tomato soup, with an oil of basil 9.5



Westerbergen eggs

multigrain bread with three fried eggs, ham and/or cheese, *classic for a hearty appetite* 13.5

Kwekkeboom croquettes

two artisanal croquettes, served with mustard and bread or fries 13.5

Healthy sandwich

multigrain bread with ham, cheese, boiled egg, cucumber and tomato, *tasty* 11.5

Dutch Lunch Platter

multigrain bread with fried egg, ham and/or cheese, a crispy croquette and mustard soup 15

PANCAKES

*Prepared with local flour from corn mill
De Zwaluw from Hoogeveen*

Cheese

richly topped for a full, creamy taste 12

Bacon

hearty topping for a firm, crunchy bite 13.5

Westerbergen

savoury and richly topped with bacon, onion, mushrooms and cheese 15.5

Apple

freshly spread for a delicious, slightly sweet bite 12.5

Natural

pure pancake delight, light and golden-brown fried 10

SALADS

Fresh & packed with flavour

Salmon

fresh, rich salad with house smoked Norwegian salmon from the smoker, cucumber, tomato, red onion and spicy capers 17.5

Beef

sautéed steak strips, mushrooms, Parmesan cheese, pine nuts, tomato, cucumber and red onion 17.5

Chicken

crispy fried chicken thigh with our famous court dressing, tomato, cucumber, red onion and boiled egg, a delectable classic 17.5

***Do you have an
allergy?
Please inform us***

FOCACCIA TOAST

*Sandwiches with a delicious
Italian twist*

Ham & cheese

simply enjoyable 8.5

Camembert

creamy cheese from the oven with sweet fig chutney and crunchy walnuts, a perfect flavour combination 14.5

Hawaii

a classic ham & cheese with the exotic, sweet flavour of pineapple 9.5

**Psssssst.....
we charge per
table**

To be ordered as vegetarian 

MAIN COURSES

from 17.00 p.m.

Served with fries, Brander mayonnaise
and raw vegetable salad

Tagliata di Manzo with Pappardelle

Tagliata di Manzo with Pappardelle
juicy beef bavette served with wide
pan-fried pappardelle, topped with
a creamy gorgonzola sauce 25.5

Chicken

roasted chicken thighs, marinated
in sate sauce, served with prawn
crackers, atjar and crispy onion
24.5

Schnitzel

tender fried breaded pork schnitzel
served with fried onion,
mushrooms, bacon and a rich veal
gravy, a classic dish 25.5

Flat Iron steak

grilled steak, served with beurre café
de Paris and stir-fried vegetables 26.5

Roasted ribs

marinated spare ribs, served with
garlic and chilli sauce and cashew
chips 29.5

Westerburger

rose-fried beef burger topped with
bacon, tomato, cheese and lettuce
on grilled brioche bun 23

Vegetarian burger

red beetroot and nut-based, served
with cheese and tomato on a
brioche bun 23

Aubergine Parmigiana

oven dish of aubergine, tomato,
basil, onion and olives with fresh
ribbon pasta and gratinated with
Parmesan cheese 22.5

Fish & Chips

fried cod in fish batter, served with
remoulade sauce and chips,
timeless favourite 24

Pieterman

delicate North Sea whitefish, baked
on the skin, served with stir-fried
haricots verts, veal gravy and
rosemary foam 25.5

DESSERTS

Sgroppino

freshly made Sgroppino with vodka,
prosecco and lemon sorbet ice
cream, a sparkling finale 9.5

Caramba

soft ice cream with caramel cubes,
caramel sauce and a topping of
whipped cream 8.5

Tropical

soft ice cream with fruit compote
and whipped cream 8.5

Cherry

soft ice cream with cherry and
whipped cream 8.5

Winck & Blinks ice cream

soft ice cream with Marshmallow
Candy, sweets, strawberry sauce,
whipped cream and surprise 7.5

Beehive Delight

hazelnut base, with caramel ice
cream, Italian foam, velvety sauce
of cream, advocaat and caramel, a
sweet ode to the local tradition of
Hoogeveen 10.5

Dame Blanche 2.0

ice cream with vanilla bourbon,
chocolate biscuit, hot chocolate
jelly, and decorated with chocolate
crumble 12.5

Strawberry cheesecake

Creamy cheesecake ice cream with
strawberry jelly, crumble, and fresh
Dutch strawberries 10.5

Cheese board

tasting of six local and European
cheeses, served with walnuts and
fresh grapes. 15.5

Perfect with our delicious port wine

To be ordered as vegetarian

DRINKS

WINES



WHITE

Sanziana Pinot Grigio

mania | Transsylvanië | fresh & fruity | 4.9 | 23

Sedosa Blanco Sauvignon, Viura, Verdejo

Spain | Castilla La Mancha | fresh & fruity | 5.25 | 24.5

Les Bertholets Chardonnay

France | Bourgogne

exotic, full & fruity | 5.5 | 26

Schoppen Festival

Germany | sweet | flavoured | 4 | 19.5

ROSE

Tarani Gamay

France | Sud Quest | fresh, fruity and lively | 4.9 | 23

ROSÉ | BOTTLE

AIX Provence

France | Provence | dry & fruity

0.75L - 32.5L | 1.5L - 60L 3L - 150

Pasqua 11 Minutes

Italy | Veneto | fresh & dry 0.75L - 38.5

RED

Sanziana Pinot Noir

Romania | Transylvania | supple & fruity 4.9 | 23

Urmeneta Merlot

Chile | Central Valley | supple & smooth 5.25 | 24.5

El Castilla Monastrell

Spain | Castile-La Mancha | tough & powerful 5.5 | 27.5

APERITIF

MASIA Organic Cava

20 cl - 8.5 | 0.75L - 26.5 | 1,5L - 49.5

Feuerheerds Port red 4.5



COCKTAILS

Moscow Mule 9

wodka, gingerbeer, lime and mint

Sgroppino 9

wodka, prosecco and lemon sorbet ice

Espresso Martini 9.5

on a base of coffee, vodka and vanilla

Pornstar Martini 9.5

tropical with passion fruit and vanilla

Clover Club 9.5

pink cocktail, based on raspberry and lemon with Yuzu Gin

Aperol Spritz 8.5

Gin-Tonic:

Damrak, orange 9

Gordon's Pink, pink fruit 9

Hendrick's, cucumber 10

WINE BY THE BOTTLE

Ask for our extensive wine list

WHITE

Casa Rojo La Gabacha

Sauvignon Blanc

Spain | Rueda | 2020 | intense,

fresh and fruity | 29.5

Zenato Lugana San Benedetto

Italy | Trebbiano | floral, ornate

and tight | 29.5

Casa Rojo The Orange Republic

Spain | Valldoreas | full

and complex | 0,75L 35

ROOD | FLES 0.75

Casa Rojo Enemigo Mio D.O.P Jumilla

Spanje | Lumilla | krachtig & fruitig 32.5

Montes Alpha Carmenère 2021

Chile | Colchagua Valley | zacht & verfijnd 38.5

DISTILLED

DOMESTIC

3.5

Jenever (young/old)

Citroenbrandewijn

Beerenburg / Vieux

Bessenjenever

Apfelkorn / Boswandeling

Kruudkroamer

LIQUEURS

4.5

Safari

Pisang Ambon

Passoa / Baileys

Tia Maria / Cointreau

Grand Marnier

Amaretto / Drambuie

Bénédictine

Licor 43

Westerbergse Neut

FOREIGN

4.5

Bacardi / Campari /

Captain Morgan

Wodka / Red Wodka

Malibu / Jägermeister

WHISKEY

Johnnie Walker

5

Jack Daniels

5

Tullamore Dew

4.5

COGNAC

Courvoisier V.S.O.P.

5

MOCKTAILS 7.5

Mojito, mint & lime

Gin Tonic, lemon & mint

Ginger Mule, ginger & mint

STARTERS

from 17.00 p.m.

Break bread 🌿

freshly baked bread with aioli, herb butter and tomato dip 10.5

Mustard soup 🌿

full and creamy with Zwolle mustard, finely chopped spring onions and crispy fried bacon 9.5

Tomato Soup 🌿

rich & fresh tomato soup, with an oil of basil 9.5

Tuna Tataki

grilled tuna with salty wakame, crumble of wasabi and soy, refined flavour explosion 16.5

Avocado & chutney salad 🌿

fresh combination of avocado, apple and tomato, served with chutney of silver onion and curry, with a poached egg and sunflower seeds, a tasty start 14.5

Carpaccio

thinly sliced beef, served with homemade pesto, Parmesan cheese and a touch of truffle mayonnaise 14.5

Champignon Westerbergen 🌿

mushrooms in beer batter, fried crispy with a creamy herb-garlic sauce 14.5

Steak tartar

classic raw tender steak seasoned with onion, parsley, gherkin, Parmesan cheese, capers and Worcestershire sauce 14.5

Salmon

tartare of homemade Norwegian salmon prepared in the smoker, with herring caviar, salty and spicy tempura of Nori and a fresh dressing 15.5

Burrata 🌿

creamy mozzarella combined with pomodoro tomato, olives, pesto and rocket, *pure Italian sophistication* 17.5

SALADS

Chicken

crispy fried chicken thigh with our famous court dressing, tomato, cucumber, red onion and boiled egg, a delectable classic 17.5

Beef

gebakken biefstukreepjes, paddenstoelen, Parmezaanse kaas, tomaat, komkommer en rode ui 17.5

Salmon

fresh, rich salad with house smoked Norwegian salmon from the smoker, cucumber, tomato, red onion and spicy capers 17.5

AVAILABLE ALL DAY
FRESH & FULL OF FLAVOR!

ESPECIALLY FOR LITTLE CONNOISSEURS

Pasta Bolognes

with homemade tomato sauce, soft minced meat and a touch of grated cheese 8.5

Blinckbox

Fries, sauce, your favorite snack (frikandel, kroket, cheese soufflé, chicken nuggets, hot dog, or fish sticks) + a drink and a surprise 8.5

Poffertjes

with butter and powdered sugar 5.5

Tomato Soup 🌿

rich & fresh tomato soup 9.5

Winck's pancake

choose your favourite, plain, with syrup or icing sugar 7.5

Spareribs & fries

savor juicy, tender spare ribs 14.5

Little Tosti

grilled, golden brown with creamy cheese and soft ham 5.5

To be ordered as vegetarian 🌿

LUNCH

— 12.00 till 16.00 p.m. —

SPECIALS

Tuna Melt focaccia

savoury sandwich with tuna salad and delicious grilled cheese, *a real treat* 16

Norwegian salmon focaccia

savoury sandwich with house smoked Norwegian salmon, capers, red onion, pure and full of flavour 15.5

Beenham

lukewarm served on multigrain bread with honey mustard sauce, tomato, cucumber and pickle 15.5

Carpaccio

multigrain bread with homemade carpaccio, lettuce, Parmesan cheese, pesto and truffle mayonnaise, *a real treat* 15.5

Avocado focaccia 🌿

silky hummus, creamy avocado and a perfectly cooked egg on spicy Italian bread 14

Steak tartar

bread full with Italian character, filled with classic raw tender steak seasoned with onion, parsley, gherkin, Parmesan cheese, capers and Worcestershire sauce 15.5

Spicy chicken puccia

Italian roll filled with spicy chicken, warm and crispy 15.5

Burrata 🌿

creamy mozzarella combined with pomodoro tomato, olives, pesto and rocket, *pure Italian sophistication* 17.5

SNACKS

— from 12.00 p.m. —

SNACK PLATTER

richly filled with sausages, various cheeses, marinated olives and a nut mix 21.5

Nice to combine with our craft beer tasting!

Nachos 🌿

crispy tortilla chips with melted cheese, cheese spread and spring onion, served with sour cream, guacamole and chilli sauce 14.5

Loaded nachos

ultimate snack experience with melted creamy cheese, spicy minced meat, cheese spread and spring onion, served with sour cream, guacamole and chilli sauce 19.5

Bitterballs

deep-fried crispy bites, with creamy meat ragout, served with mustard, *7 or 14 pieces* 8.5 | 16

Cas&Cas bitterballs 🌿

artisanally prepared, 100% vegan *7 pieces* 8.5

Dutch fried snacks

tasty selection served with Dutch mayo and mustard, *16 pieces to enjoy* 19.5

Breakbread 🌿

freshly baked bread with aioli, herb butter and tomato dip 10.5

Crispy cheese sticks 🌿

stuffed with Old Amsterdam cheese and served with chilli sauce 9.5

Cheese board

tasting of six varied cheeses, served with bread and olives 17.5
Perfect with a delicious port wine

To be ordered as vegetarian 🌿