



W

W A N D E R  
I S L A N D

A special oasis of tranquility by the water in Vinkeveen, where enjoyment takes priority. We aim to offer the Wanderer lifestyle in every season, providing a momentary escape from the hustle and bustle of daily life and enjoying together – that's what matters! For everyone, families, friends, teams, and organizations.

That's why we, at Wander Island, believe in sharing. Our menu is designed in such a way that we offer both small and large portions of each dish. We want to create an atmosphere where people can come together to enjoy flavorful dishes and indulge in endless dining experiences.

Under the leadership of our chef, Dave, our menu prioritizes quality and taste. With delightful herbs, spices, and inspiration from the Mediterranean and Middle Eastern cuisines, he strives to prepare the most delicious dishes for all of you.

From a young age, Dave knew he would become a chef. When he was only 6 years old, he already stood in the kitchen, cooking for his parents. Although he grew up with the classical French cuisine, he perfectly translated owner Jurrie's ideas into the menu of Wander Island.

Dave prefers to work with underrated ingredients so that he can always surprise the guests. He enjoys giving people the opportunity to taste something they wouldn't normally choose.

**Taste & Wander Away**





PURE FOOD VIEWS DRINKS EVENTS

»»◊◄◄ **E A R L Y B I R D** ◄◄◊»»

Available until 12:00 AM.

<b>Yoghurt bowl</b> Greek yogurt with granola and fresh fruit	€ 7. <sup>50</sup>
<b>Croissant</b> with jam and butter	€ 6. <sup>50</sup>
<b>Homemade applepie</b>	€ 6. <sup>00</sup>
<b>Red velvet cake</b>	€ 6. <sup>00</sup>

## »»◊◄◄ LUNCH »»◊◄◄

Available until 3:00 PM.

Our sandwiches are made with traditional Italian multigrain bread.

<b>Smoked beef ribeye</b> with salsa criolla and truffle mayonnaise	€ 13. <sup>50</sup>
<b>Steak tartare</b> with capers, shallots, and grated Bottarga di muggine	€ 13. <sup>50</sup>
<b>Bagel pulled salmon</b> with red onion, Chinese cabbage, and red pepper	€ 14. <sup>50</sup>
<b>Vegan guacamole</b> with tomato salsa, radish, pomegranate, and alfalfa	€ 13. <sup>50</sup>
<b>Homemade pancake</b> with clotted cream and red fruit	€ 13. <sup>50</sup>

## »»◊◄◄ BITES »»◊◄◄

Available all day.

<b>Bread and dip</b> with aioli and butter or olive oil and balsamic vinegar	€ 6. <sup>50</sup>
<b>Bruschetta</b> with tomato salsa and guacamole	€ 11. <sup>50</sup>
<b>Bitterballen</b> with mustard	6 pieces € 8. <sup>50</sup>
<b>Calamaris</b> with basil aioli	€ 10. <sup>00</sup>
<b>Chorizo croquettes</b> with basil aioli	6 pieces € 8. <sup>50</sup>
<b>Chicken karaage</b> with chili mayonnaise	6 pieces € 8. <sup>50</sup>
<b>Oysters no.3</b> with shallot and prosecco	3 pieces € 13. <sup>00</sup> 6 pieces € 25. <sup>00</sup>
<b>Iberico paleta de cebo 24 months</b> 70g with manchego cheese and garlic bread	€ 18. <sup>50</sup>
<b>Wander board</b> with various types of Italian sausages, ham, and Italian crackers	€ 30. <sup>00</sup>
<b>Wander cheese platter</b> with fig almond bread, and apple syrup	€ 16. <sup>00</sup>
<b>Classic Italian giardiniera</b> pickled marinated vegetables	€ 9. <sup>50</sup>
<b>Fries from Zuyd</b> with mayonnaise	€ 5. <sup>95</sup>

# »»◊◄◄ ALL DAY MENU »»◊◄◄

## »»◊◄◄ MEAT »»◊◄◄

<b>Rib-eye</b> with Sicilian lemon herb sauce and corn ribs	€29. <sup>50</sup>
<b>Steak tartare</b> with grated Bottarga di muggine, capers, shallot, egg yolk, and chives	€12. <sup>50</sup> €24. <sup>50</sup>
<b>Iberico rib fingers</b> with houssin, coriander, bean sprouts, Chinese cabbage, bell pepper, and red pepper	€11. <sup>50</sup> €22. <sup>50</sup>
<b>Beef tenderloin</b> with salsa criolla and green vegetables	€12. <sup>50</sup> €24. <sup>50</sup>

## »»◊◄◄ FISH »»◊◄◄

<b>Ceviche</b> made of sea bass, mango, bell pepper, red onion, red pepper, bean sprouts, coriander, and tiger's milk	€12. <sup>50</sup> €24. <sup>50</sup>
<b>Slow-cooked cod</b> with sugar snap peas, samphire, and vadouvan beurre blanc	€11. <sup>50</sup> €22. <sup>50</sup>
<b>Sockeye salmon</b> with caramel miso, a mix of pak choi and bean sprouts	€12. <sup>50</sup> €24. <sup>50</sup>
<b>Gamba chermoula</b> with coriander, cumin, red onion, bell pepper, and ciabatta	€12. <sup>50</sup> €24. <sup>50</sup>

### W A N D E R »»◊◄◄ CLASSIC »»◊◄◄

**Wander Burger** €11.<sup>50</sup> €22.<sup>50</sup>  
on a brioche bun with cheddar, bacon, onion, tomato salsa and little gem, served with Fries from Zuyd

### W A N D E R F I S H »»◊◄◄ SPECIAL »»◊◄◄

**Wander de mere** p.p. €42.<sup>50</sup>  
with bread, crab salad, prawns, oysters, snow crab, mussels, razor clams, Dutch shrimps, smoked salmon, aioli and cocktail sauce – for 2 person

## »»» V E G E T A R I A N »»»

### **Mini Vegetable Burger**

on a brioche bun, choice of beetroot burger, Mexican burger, or spinach burger, served with Fries from Zuyd

€ 11.<sup>50</sup> €22.<sup>50</sup>

### **Ravioli**

made of celeriac and truffle with mascarpone sauce and smoked almonds

€10.<sup>50</sup> €19.<sup>50</sup>

### **Tartare**

made of beetroot and watermelon with tarragon and sweet mustard seed

€10.<sup>50</sup> €19.<sup>50</sup>

## »»» S A L A D S »»»

### **Wander salad**

with prawns, anchovy dressing, croutons, and Parmesan cheese

€14.<sup>50</sup> €26.<sup>50</sup>

### **Grilled chicken salad**

with apple, raisins, and a mango dressing

€10.<sup>50</sup> €20.<sup>50</sup>

## »»» D E S S E R T »»»

**Cheese platter** served with fig almond bread, and apple syrup

€ 9.<sup>50</sup>

**Millefeuille** pastry with cream, red fruits, and whipped cream

€ 9.<sup>50</sup>

**Limoncello mascarpone mousse** with Oreo cookies

€ 8.<sup>50</sup>

**Coconut ice cream** with shredded coconut, whipped cream, and chocolate sauce

€ 8.<sup>50</sup>

## »»» S I D E S »»»

**Fries from Zuyd** with mayonnaise €5.<sup>95</sup>

**Sweet potato fries** €5.<sup>95</sup>

with curry spices and mayonnaise

with truffle mayonnaise + €1.<sup>00</sup>

**Mixed salad** €5.<sup>95</sup>

with tomato, red onion, and bell pepper

## »»» K I D S »»»

**Mini Wander Burger** €11.<sup>50</sup>

with Fries from Zuyd and mayonnaise

**Cod or beef tenderloin** €12.<sup>50</sup>

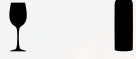
with salad and Fries from Zuyd

**Poffertjes** with powdered sugar €9.<sup>50</sup>

# »» ❖ «« W I N E S »» ❖ ««

## WHITE

### WANDERS – BY THE GLASS SELECTION



- Sauvignon Blanc** €5.50 €27.50  
Le Croquant | Sud Ouest | France  
Crisp | citrus | exotic fruit
- Chardonnay** €6.50 €32.50  
Maison les Aubes Grande Réserve | Pays d'Oc | France  
Full-bodied | oaky | rich
- Pinot Grigio** €6.50 €32.50  
Castel Firmian | Trentino | Italy  
Crunchy | soft | refined
- Verdejo** €6.50 €32.50  
Nebla | Rueda | Spain  
Round | tropical fruit | smooth
- Grüner Veltliner** €6.50 €32.50  
Diwald | Donouland | Austria  
Light | refreshing | hint of pepper

### WANDERS – SPECIAL SELECTION

- Albariño** €45.00  
Serra da Estrela | Rias Baixas | Spain  
Spicy | rich | floral
- Chenin Blanc** €39.50  
Perdeberg Dry Land Collection | Paarl | South Africa  
Intense | rich | powerful

### WANDERS – CLASSIC SELECTION

- Sauvignon Blanc - Loire Sancerre** €43.50  
Domaine Champault 'Clos du Roy' | France  
Mineral | aromatic | expressive
- Chardonnay - Bourgogne Chablis** €43.50  
La Chablisienne Vibrant 'Petit Chablis'  
Mineral | slightly spicy | white fruit
- Chardonnay – Bourgogne Saint-Aubin** €55.00  
**En Veseau** Château Philippe le Hardi | France  
Full-bodied | oaky | citrus

## BUBBLES

### WANDERS – BUBBLES SELECTION



- Savia Viva Cava brut Reserva** €7.00 €35.00  
Penedès | Spain – Paredada  
Fresh | lively | elegant
- Cava Anna de Codorníu rosé brut** €8.50 €42.50  
Chardonnay & Pinot Noir | Penedès | Spain  
Light | fruity aroma | refreshing
- Piper-Heidsieck Cuvée** €90.00  
Champagne | France – Chardonnay  
Fine bubbles | full | white fruit



## ROSE

### WANDERS – BY THE GLASS SELECTION



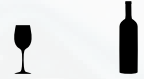
- Cinsault - Grenache - Syrah** €5.50 €27.50  
Estandon Restanques | Pays du Var - Provence | France  
Fresh | red fruit | spicy

- Ultimate Provence 0.75l** €8.00 €39.50  
**Ultimate Provence 1.5l** €80.00  
**Ultimate Provence 3l** €160.00  
Grenache | Cinsault | Syrah | Côtes de Provence | France  
Intense | Seductive | Spicy



## RED

### WANDERS – BY THE GLASS SELECTION



- Syrah - Grenache** €5.50 €27.50  
Epicerie de Castelnaud | Pays d'Hérault | France  
Red fruit | juicy | round
- Tempranillo** €5.50 €27.50  
Hoya de Cadenas Reserva | Utiel-Requena | Spain  
Oak | vanilla | smooth
- Malbec** €6.50 €32.50  
Kaiken Estate | Mendoza | Argentina  
Spicy | powerful | intense

### WANDERS – SPECIAL SELECTION

- Pinot Noir** €32.50  
Côte de Danube | Danube Plain | Bulgaria  
Smoky | sultry | classic
- Valpolicella Ripaso** €39.50  
Torre del Falasco | Veneto | Italy  
Powerful | velvety | fruity

### WANDERS – CLASSIC SELECTION

- Lalande de Pomerol** €43.50  
Chateau Pierrefitte | Merlot | France  
Robust | black fruit | smooth
- Tempranillo** €37.50  
Coto de Imaz Reserva | Rioja | Spain  
Powerful | full | structured
- Nebbiolo** €53.50  
Giovanni Rosso Barolo | Piedmont | Italy  
Robust | classic | powerful





PURE FOOD VIEWS DRINKS EVENTS

We would be happy to host your party!  
Small or large group, we can make it happen.  
Contact us on [info@wanderisland.nl](mailto:info@wanderisland.nl)

We want you to join  
the Wander team!  
**wanderisland.nl**

contact us on  
**wander.island**

