

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

ALL DAY MENU

PURE • FOOD • VIEWS • DRINKS • EVENTS

To start & To share

PANZEROTTO & DIPS | €11.00 🌱

Mini pizza pockets served with aioli, tomato hummus & tzatziki

PATA NEGRA | €12.50

50g | Finely aged Spanish black-foot Ibérico ham

OYSTERS PER PIECE | €4.50

Zeeland creuses with red wine vinegar, shallot & chives

BRUSCHETTAS | €12.00 🌱

5 pieces | with tomato salsa & guacamole

ORTIZ SARDINES | €15.00

With crispy capers, chives & crème fraîche

GAMBA PIL PIL ❤️ | €15.00

Served with bread

Sautéed in mildly spicy sambal with chili-garlic oil

→ *An absolute favorite!!!*

BONELESS SPARERIBS | €15.00

Zacht gegaarde spareribs met sriracha-mayonaise, bosui en krokante uitjes

PORK BELLY | €15.00

Slow-cooked pork belly with kimchi & a kimchi foam

BURRATA | €14.50 🌱

With tomato, grilled peach & a mildly spicy dressing

GYOZA ❤️ | €17.50

6 pieces | Peking duck gyozas with crispy chili oil, gochujang mayo, cucumber & daikon radish

VITELLO TONNATO | €13.50

Slow-cooked veal with tuna mayo & crispy capers

PEKING DUCK | €17.50

6 warm pancakes

With spring onion, cucumber, confit duck leg & hoisin sauce

CHICKEN TACO ❤️ | €15.00 🌱

3 pieces | soft shell tacos with chicken, guacamole, tomato & coriander (vegetarian option with eggplant available)

BEEF TACO | €15.00

3 pieces | soft shell tacos with pulled beef, onion, crème fraîche & salsa verde

FLAMMKUCHEN | €16.50 🌱

Choose your flavor:

- Vitello Tonnato: veal with tuna mayo
- Mortadella, crème fraîche, onion & leek
- Beetroot, crème fraîche, onion & leek

Gluten-free bread? This is available on request! (+€3.50)

Main courses

DIAMONT CUT STEAK | €28.50

Tender diamond steak marinated in rotating marinades from different regions

RIB-EYE | €32.50

Grilled rib-eye from Dutch Holstein dual-purpose cattle, served with chimichurri

CHICKEN SKEWER | €25.00

Tender slow-cooked chicken on a skewer, served with naan bread & tzatziki

SEABASS FILLET | €28.50

Pan-seared seabass fillet with coconut sauce & spinach

TIGER PRAWNS ♥ | €28.50

Sautéed with capers, onion, tomato & garlic

WANDER BURGER | €19.50

Black Angus burger Wander style with lettuce, pickles, tomato, onion, spring onion, cheese & gochujang mayo

KIMCHI BURGER | €19.50 🌱

Kimchi burger Wander style with lettuce, pickles, tomato, onion, spring onion, cheese & gochujang mayo

PASTA AGLIO E OLIO | €22.50 🌱

Choice of: with tiger prawns or burrata
Pasta with garlic & chili oil

Kids

PASTA BOLOGNESE | €10.50

With tomato sauce & minced meat

MINI PANCAKES | €9.50 🌱

With butter & powdered sugar

CHICKEN BITES | €10.50

Served with Fries from Zuyd

Sides

FRIES FROM ZUYD | €6.00 🌱

With mayonnaise

SWEET POTATO FRIES | €7.50 🌱

With truffle mayo & Parmesan cheese

SEASONAL SALAD | €6.50 🌱

With changing ingredients

SEASONAL VEGETABLES | €6.50 🌱

With changing ingredients

♥ staff favorite
🌱 vegetarian

Desserts

WANDER MESS ♥ | €10.50

White chocolate ice cream with strawberries, crispy meringue & plenty of whipped cream

SORBET | €12.50

Sorbet with a mix of fresh fruit, ice cream & whipped cream

TOFFEE PECAN MERINGUE | €8.00

Ice cream cake with toffee & pecan nuts

SCROPPINO | €8.50

A mix of limoncello, vodka & cava

CHEESE PLATTER | €15.00

A selection of cheeses from Oudewijker

A glass of port with your dessert?

Ask our team for the available options!

After Dinner Drinks

ESPRESSO MARTINI | €12.50

Coffee liqueur | espresso | vodka

COFFEE SPECIALS | €9.50

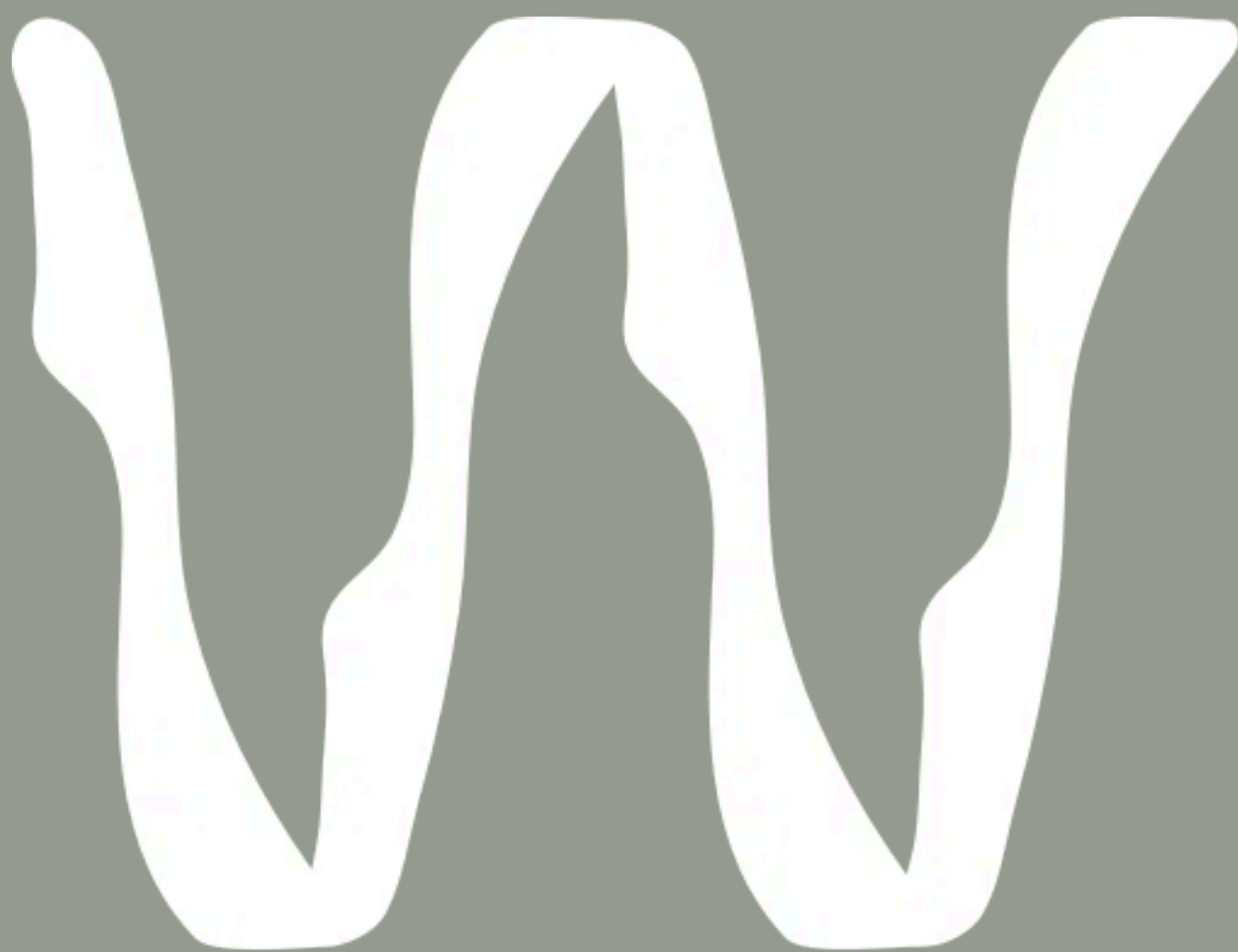
Choice of Irish, Spanish, French or Italian Coffee

DESSERTWIJN | €7.00

Nittnaus Beerenauslese | lusciously sweet with beautiful acidity

RATAFIA DE CHAMPAGNE | €7.00

Champenois | lightly sweet & refreshing



W A N D E R
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LUNCH MENU

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Lunch

Lunch menu available until 15:00

Our sandwiches are served on freshly baked farmhouse bread
Gluten-free bread? This is available on request! (+€3.50)

SHAKSHUKA | €11.50

Egg poached in tomato sauce with mushrooms, leek, onion & fennel

HOMEMADE TUNA | €14.50

Homemade tuna salad with arugula & capers

GEROOKTE ENTRECÔTE | €14.50

Served carpaccio-style

With truffle mayo & Parmesan cheese

PINSELLA PATA NEGRA | €14.50

Stone oven-baked pizza bread with aioli, arugula
& finely aged Spanish black-foot Ibérico ham

PINSELLA BURRATA | €12.50

Stone oven-baked pizza bread with aioli, arugula & burrata

SALADE DEL MAR | €17.50

Served with bread

A rich seafood salad with crayfish, crab salad & salmon tataki

Juices

BERRY NICE SMOOTHIE | €6.50

Açaí | blueberry | blackcurrant | banana | apple
strawberry | blackberry | hemp protein | baobab

COCO ISLAND SMOOTHIE | €6.50


Passion fruit | coconut | mango
acerola cherries | apple | pineapple

GO GREEN SMOOTHIE | €6.50

Spinach | avocado | apple | broccoli
mango | wheatgrass | barley grass | spirulina

FRESH ORANE JUICE | €4.75

BIG TOM TOMATO JUICE | €4.75

 staff favorite
 vegetarian