

The Coming Months...

Here's what's happening at Wander Island over the coming months.
For more information and reservations, visit wanderisland.nl/agenda.

Cozy Sundays at Wander

Every Sunday

From 3:00 PM to 6:00 PM, we serve a special selection of premium wines by the glass.

Christmas Vibes

From December

Get into the festive spirit by the water this December.

Cozy Dining Experience

November 28

An evening featuring a five-course dinner and live entertainment.

Share your Wander moment

Tag us on Instagram

@wander.island

www.wanderisland.nl

Planning an event?

Whether it's a corporate party, birthday or wedding, create an unforgettable event by the water.
Get in touch at info@wanderisland.nl.



Willem Bernhart • Head Chef at Wander Island

A Look Inside the Kitchen with Willem

"For me, great food starts with quality ingredients and the care you put into preparing them. In our kitchen, we make as much as possible from scratch. We dry-age our meat in-house, smoke our own salmon and use traditional techniques such as brining and confit cooking."

"Our dishes may be familiar, but we always add our own twist. Pure ingredients, bold flavours and techniques that take time and attention. At the end of the day, we simply want to serve food that makes you think: yes, this is seriously delicious."

PURE • FOOD • VIEWS • DRINKS • EVENTS



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

Welcome to Wander Island

At Wander Island, enjoy pure flavours and beautiful views over the Vinkeveense Plassen. Choose a selection of dishes to discover and share, or create your own three-course experience with a starter, main course and dessert. Take your time. We'll take care of the rest.

A Little Something to Start...

Fancy a little bite?

Enjoy something delicious while browsing our menu. A drink to go with it? Our team will be happy to help you choose.

Food allergies? Please always inform our staff.

BOULE GIOTTO | €9,50

Italian bread served with olive oil and tzatziki

PANA PURI | €9,00

2 pieces | Filled with beef tenderloin tartare

CHARCUTERIE | €14,50

Discover Spanish charcuterie, rich in flavour and tradition

OYSTERS PER PIECE | €5,00

Zeeland Creuse oysters – choose from:

- Classic – red wine vinegar, shallots and chives
- Exotic – Asian-style dressing

GYOZA | €6,50

2 pieces | Peking duck gyoza with crispy chilli oil, gochujang mayonnaise, cucumber and daikon radish

To Start & To Share



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OYSTERS PER PIECE | €5,00

Zeeland Creuse oysters – choose from:

- Classic – red wine vinegar, shallots and chives
- Exotic – Asian-style dressing

SPICY CHICKEN | €16,50

Served with kimchi and BBQ sauce



GAMBA PIL PIL | €16,50

Served with bread.

Prawns sautéed in a mildly spicy, sweet sambal with chilli-garlic oil

BONELESS SPARERIBS | €16,50

Slow-cooked boneless spare ribs with sriracha mayonnaise, spring onions and crispy fried onions

BAKED CAMEMBERT | €18,50 🌿

Served with bread, Liège syrup and nuts

FLAMMKUCHEN THE ORIGINAL | €17,50

With crème fraîche, bacon, leek, onion and rocket

FLAMMKUCHEN BLUE PEAR | €17,50 🌿

With crème fraîche, onion, leek, pear and blue cheese

GYOZA | €17,50

6 pieces | Peking duck gyoza with crispy chilli oil, gochujang mayonnaise, cucumber and daikon radish

DRY-AGED BEETROOT TARTARE | €19,50 🌿

With mustard, onion, ketchup, pickles and mayonnaise
(Vegan option available)

ROASTED PUMPKIN | €16,50 🌿

Served with sweet potato and coriander cream

CONFIT PEKING DUCK | €19,50

6 warm pancakes | Confit duck leg with cucumber, daikon radish, spring onions and hoisin sauce

FALAFEL TACO | €16,50 🌿

3 pieces | Soft-shell tacos with falafel, coriander and tomato

Mains & To Share

RIB EYE | €34,50

250 g | *Add peppercorn sauce +€2,50*

TOURNEDOS | €37,50

Served with creamy Gorgonzola sauce

PEKING DUCK | €36,50

Peking duck breast and a papadum filled with confit duck, served with hoisin sauce and pancakes

UDON NOODLES | €27,50 🌿

With vegetables, prawns and a refreshing Thai salad
(Vegetarian option available)

SWORDFISH | €29,50

Served with curry-infused cauliflower cream and Thai crispy chilli oil

FLAME-GRILLED TENDERLOIN & CHICKEN | €29,50

Mixed platter of 6 skewers

Indonesian-spiced, served with soy-peanut sauce

CHICKEN TANDOORI | €29,50

Served with a papadum

CATCH OF THE DAY | Day price

A changing selection of fresh fish chosen by our chef. Ask our team about today's catch.

Sides

FRESH-CUT FRIES | €6,50 🌿

Served with mayonnaise

SWEET POTATO FRIES | €8,00 🌿

Served with truffle mayonnaise

SEASONAL SALAD | €6,50 🌿

With a changing selection of seasonal ingredients

SEASONAL VEGETABLES | €9,50 🌿

With a changing selection of seasonal ingredients

Sandwiches

Sandwiches are served until 3:00 PM.

All sandwiches are served on Italian country bread.
Gluten-free bread available (+€2.50).

EGGS BENEDICT | €17,50

With spinach, smoked salmon or farmhouse ham and hollandaise sauce

PASTRAMI | €16,00

Served with a fresh salad

SPICY CHICKEN | €16,00

With sriracha, mayonnaise, spring onions and red chilli pepper

BURRATA | €16,00 🌿

With rocket, basil and cherry tomatoes

SOUP OF THE DAY | €14,50

A delicious homemade soup prepared by our chef

Caviar

CAVIAR | €95,00

30 g Osietra caviar | Served with blinis, toast, crème fraîche, red onion, boiled egg and chives
Add house-smoked salmon (+€12.50)

Taste Explore Share



Desserts

WANDER MESS | €13,50

With Amarena ice cream and warm cherries

TOFFEE PECAN | €9,50

Toffee pecan meringue ice cream cake

LAVA CAKE | €11,50

Warm chocolate lava cake served with chocolate ice cream and chocolate shavings

TIRAMISU | €13,50

Freshly prepared to order with coffee cream, ladyfingers, amaretto and a caramel-mascarpone foam

BLUE STILTON DATES | €12,50

Brioche with port-soaked grapes, dates, raisins and Liège syrup

Our tip: Pair your dessert with an after-dinner drink. Ask our team for recommendations.



Kids

For our youngest guests, aged 12 and under.

BOLOGNESE | €10,50

With tomato sauce and minced meat

DUTCH MINI PANCAKES | €9,50 🌿

Served with butter and powdered sugar

CHICKEN BITES | €10,50

Served with fresh-cut fries

For our Little Taste Explorers

FISH | €18,50

Served with sweetcorn and fresh-cut fries.

STEAK | €18,50

Served with sweetcorn and fresh-cut fries