



# Menu

## Starters



Braek bread with Homemade Dips  
*Herb butter, tomato tapenade, and rouille*

9,75



Homemade Tomato soup  
*Break bread and basilcream*

9,75



Homemade Zucchini Soup  
*Break bead, curry foam anf ginger*

9,75



Homemade Fish Soup  
*Break bread and rouille*

11,75

Crispy Chicken salad (also as a main course €22,75)  
*Tabouleh, pickled vegetables, pomegranate and oriental dressing*

13,75

Beef carpaccio

*Truffle mayonnaise, arugula, red onion, Grana Padano and seed mix*

14,75

Papadum with roasted vegetables



(also as a main course €22,75)

*Mesclum, peppers, asparagus, zucchini, onion, sun-dried tomatoes and an Indian sauce*

13,75



Grilled green asparagus with burrata  
(also as a main course €23,75)

*Sun-dried tomato, sweet and sour vegetables, aceto balsamic vinegar and cumin*

14,25

Smoked salmon salad (alos as main course €24,75)

*Mesclum, sweet and sour vegetables, red onion, dill, croutons and a honey mustard dressing*

15,25



Old cheese croquette

*Arugula, homemade coleslaw, ,old amsterdam, croutons and pesto mayonnaise*

13,75



Nachos

*Veggie minced meat, jalapeno, bell pepper, tomato salsa, guacamole and cheese sauce*

13,75

Do you have any allergies and/or dietary requirements? Please let us know!

# Main courses

	<b>Hamburger</b> <i>Brioche bun, lettuce, crispy onion rings, tomato, cucumber, cheddar, fries and homemade coleslaw</i>	23,25
	<b>Veggie Burger</b> <i>Brioche bun, nacho burger with guacamole, lettuce, tomato salsa, crispy onion rings, fries and homemade coleslaw</i>	23,25
	<b>Chicken Thigh Satay</b> <i>Basmatirice, atjar, prawn crackers and peanut sauce</i>	23,50
	<b>Braised beef</b> <i>Basmatirice and homemade coleslaw</i>	23,50
	<b>Sweet Marinated Spare Ribs</b> <i>Baked potato with herb cream, homemade colaeslaw and garlic sauce</i>	23,50
	<b>Black Angus Entrecote 150 days grain fed (200 gr)</b> <i>Seasonal vegetables, potato garnish and sauce of your choice: pepper sauce, mushroom sauce, or chimichurri</i>	28,25
	<b>Sea bass</b> <i>Seasonal vegetables, potato garnish and Antiboise</i>	25,50
	<b>Salmon fillet</b> <i>Seasonal vegetables, potato garnish and Beurre blanc sauce</i>	26,00
 	<b>Fish pot</b> <i>Gruyère, break bread, lettuce and rouille</i>	24,75
	<b>Roasted Eggplant</b> <i>Miso, chermoula, basmatirice, pomegranate, and spinach</i>	22,75
	<b>Cooked mussels</b> <i>Fries , salad, garlic sauce and cocktail sauce</i>	29,75
	<b>Ravioli of goat cheese and honey</b> <i>Green asparagus, sun-dried tomato and garden herb sauce.</i>	24,75

Would you like to order extra fries?	1,75
Would you like fries instead of basmati rice or potato garnish?	3,25
Would you like to order additional raw salad?	2,75
Would you like to order extra Mushroom Sauce or Pepper Sauce?	1,00



## Desserts

### Cheesecake

*Lime coulis, raspberry sorbet ice cream and fresh fruit*

11,25

### Brownie

White chocolate ice cream, strawberries with balsamic vinegar

11,25

### Citrus crème Brûlée

*Sorbet ice cream green apple*

11,25



### Sorbet tower

*Green apple sorbet ice cream*

11,25

### Coffee with treats and Zeeland liqueur

*Brownie, butter cake, chocolate bonbon and a peanut cluster*

11,25

### Coupe Colonel

*Lemon sorbet with a splash of vodka (can also be made non-alcoholic)*

11,25

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# The history of Strandhotel Westduin

## 1926

The origins of Strandhotel Westduin lie in a simple roadside inn located in an old wooden farmhouse beneath the dunes along the Galgenweg. In 1926, the Huvers-Hille couple began selling coffee, tea, lemonade, pickled eggs, and stroopwafels here.



## 1965

Over the years, it developed into a true hospitality business, and the building underwent several major renovations. By 1965, it was known as 'Café-Pension-Restaurant Westduin'. Thanks to the rise of tourism, the plans could be continuously expanded.

## 1984

In March 1983, the hotel's official name was announced: Westduin Budget Hotel. Director Eef Izeboud and manager Robbert-Jan Hanemaaijer were able to open the doors of the Westduin Budget Hotel on Friday, June 1, 1984.

