Menu

Starters

Bread with homemade dips — 8,25
Herb butter, tomato tapenade and lard with pork rinds

Homemade tomato soup — 9,25
Bread and basilcream

Homemade onion soup — 9,25
Cheese croutons

Homemade fish soup — 12,75
Bread, braised fennel and garlic-saffron dip

Beef carpaccio — 15,25
Pesto mayonnaise, arugula, red onion, Grana Padano and mixed seeds

Tartare of Beet with sweet-and-sour tomato — 13,75
Mesclun, capers, red onion, balsamic vinegar and goat cheese crumble

Smoked salmon salad* — 15,75
Mesclun, sweet-and-sour vegetables, red onion, croutons and wasabi mayonnaise

Crispy chicken salad* — 13,75
Mesclun, sweet-and-sour vegetables, red onion, croutons and chili mayonnaise

Tasting of wildlife — 15,75
Croquette with tarragon-grapefruit mayonnaise, venison ham, smoked duck, mesclun, pickled vegetables and cranberry dressing

* Also possible as a main course €22,75

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

Main courses

Beef burger — 22,50
Brioche bun, lettuce, tomato salsa, cheddar, fried onion rings, sweet potato fries and salad

Beef kimchi burger — 22,50
Brioche bun, kimchi, gochujang mayonnaise, crispy bacon, onion chutney, deep-fried onion rings, sweet potato fries and salad

Beetroot and goat cheese burger — 22,50
Beetroot bun, caramelized red onion, balsamic vinegar, deep-fried onion rings, sweet potato fries and salad

Chicken thigh satay — 23,50
Pilaf rice, pickled vegetables, shrimp crackers and satay sauce

Stew of game — 24,50
Sauerkraut stew with mashed potatoes and stewed pears

Pork tenderloin medallions — 23,50
Seasonal vegetables, bacon, Brie, potato garnish and a choice of mushroom sauce or pepper sauce

Steak of 200-gram — 25,50
Seasonal vegetables, potato garnish, and a choice of herb butter, mushroom sauce or pepper sauce

Redfish fillet meunière — 23,75
Seasonal vegetables, potato garnish and Antiboise

Salmon fillet — 25,50
Seasonal vegetables, potato garnish and Béarnaise sauce

Fish pan — 23,75
Assorted fish, braised fennel, fish sauce, Gruyère cheese and pilaf rice

Vegetarian ravioli — 24,75
Pumpkin, garlic, capers, lime, basil, seasonal vegetables and a sauce made from sun-dried tomatoes

Venison steak — 26,25
Seasonal vegetables, potato garnish and cranberry-cherry sauce

Would you like fries instead of rice or a side of potatoes?	**1,75**
Want to order extra fries?	**3,25**
Want to order an extra raw vegetable salad?	**1,00**
Want to order extra mushroom or pepper sauce?	**1,00**

Desserts

Dame blanche Vanilla ice cream with warm chocolate sauce and whipped cream	11,75
Orange and speculaas crème brûlée Blood Orange Sorbet and Whipped Cream	11,75
Stroopwafel & pear Stroopwafel ice cream dessert and stewed pear	11,75
Coffee with treats and Zeeland liqueur Macaron, pistachio brownie, filled speculaas, bonbon, apple cake and mocha beans	11,75
Apple tarte tatin Warm figs and vanilla ice cream	11,75
Cheese platter from Schellach 4 local cheeses from Schellach cheese farm in Walcheren. Grapes, raisin bread, cranberry chutney, and a nut mix	14,75

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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.

