



DINER MENU



CELEBRATE LIFE AND ENJOY OUR SMALL TASTINGS AND BE SURPRISED BY OUR KITCHEN TEAM

4 courses: 55,00 - 5 courses: 59,95 - 6 courses: 67,50

Our full evening multiple courses menu will be served during the evening and can be booked until 19.30
depending on the number of courses you order

THERE IS A POSSIBILITY TO BOOK A WINE PAIRING TOGETHER WITH THE COURSES AT € 6,25 PER GLASS

WiFi: Welgelegen Guests
Scan the QR-code:



Or use password:
wifi@welgelegen

STARTERS

KOHLRABI

carpaccio of kohlrabi from salt crust, passion fruit dressing, winter purslane, home-made sambal badjak, spicy nut mix, cranberries marinated in sereh and fennel seed tea
12,95

SALMON

house-smoked salmon and salmon tartare, presented with parsley root puree, sweet and sour kohlrabi, red meat radish and a yoghurt cream sauce with wild garlic oil
13,50

DUCK BREAST

lightly fried (pink) and served with blackberries, honeycomb, caramelised hazelnuts, apple, miso gel, sambai vinegar and a bay leaf glaze
13,50

HELIBOT

gravlax of halibut, sea buckthorn berry vinaigrette, burrata, dried leeks and puree of rocket
14,95

PORK CHEEK

sous vide cooked and topped with crispy smoked almonds, served with a pani puri filled with grilled Padrón pepper and hummus, and a light 'nduja beurre blanc sauce
14,95

SPINACH GNOCCHI

delicious with a cream of blue cheese and mascarpone, watercress salad, walnut foam, watercress emulsion and a soft blue cheese: 'Bleu d'Auvergne'
11,95

SOUPS

MUSHROOM BROTH

garnish of sautéed mushrooms and green herbs
6,50

ONION & MISO SOUP

Garnish of lime zest, olive oil and cheese croutons.
6,95

we serve our soups with bread and salted butter

APPETIZERS

OYSTERS

fresh daily (subject to availability)
4,95 per oyster

SARDINES

millésimé, in tins, printed with art from the „La Perle des Dieux“, brand. once you have tasted these, you will never need anything else. choose one of the vintages; the older it is, the more time it has had time to become even smoother and more refined in taste. we bring France to Groenlo with this delicacy and serve it with bread & butter
year 2022: 17,50 per tin
year 2019: 19,50 per tin
year 2017: 21,50 per tin



BREAD & DIPS

garlic, herb mayo, spiced butter, candied garlic oil, mini garlic bread and bread from our baker: Michel Nales
9,95 per serving (for 2 people)

FRIED KING PRAWNS

with mango, red pepper mayo and Asian sesame, ginger, soya dip
3,05 each (minimum of 4)



CAVIAR

with blinis
€19,95 per 10 grams

FLAT BREAD & HUMMUS

2 kinds of hummus from our own kitchen: hummus, olive oil & chimmichurri and hummus, pomegranate, fresh coriander, dates & red onion
6,95 per portion (for 2 people)

COLD CUT SPECIALTIES FROM OUR RESTAURANT

freshly sliced Italian and Spanish ham and sausage, served with bruschetta, olives, oil, dip and tapenade
24,95 per portion (2 persons)

MAIN COURSES

TOURNEDOS (200 GRAM)

with a pistachio pangrattato, parsnip puree and chives, chicory, Achterhoek Beantri ham & a spice glaze
37,95



BEEF SHOULDER TENDER

pickled with spices and marinated with black garlic & sage, cooked sous vide with sweet and sour jalapeno, grilled corn, cream of sweet potato, mini pak choi, and a salsa verde
29,95

BEEF SHOULDER STEAK

slow-cooked in bock beer, served on potato black truffle purée, with stewed parsnips prepared with fermented vadouvan, accompanied by walnuts and vadouvan granola
28,75

TOM KA KAI HALIBUT

halibut fillet, served with a tom ka kai sauce, roasted Bimi broccoli, kale, beurre noisette roasted chickpea crisps
24,95



STUFFED POINTED CABBAGE

with orzo and sweet potato, served with sweet and sour beetroot and radicchio, oregano oil, black Masoor Dahl lentils, fermented vadouvan foam, fermented onion cream gravy & a fresh celery and carrot salad
22,50

FISH CHEF'S CHOICE

we like to adapt to available catches. fishing industries are facing increasing pressure, which in turn is affecting fish populations in our seas. our fish supplier delivers what is freshly caught, so please ask us, about today's available fish selections. we serve this with broccoli couscous, enoki mushroom, kohlrabi cooked with oregano and white wine, vanilla & lime foam, sour cream with spring onion and a beurre noisette vinaigrette
29,95

as we work with fresh produce, and prepare everything from scratch, we politely ask you to restrict your order to a maximum of 4 different starters and main courses



our kitchen is open for dinner from 17-21 o'clock ask your waiter for diets or allergenic substances