

you can choose

SET MENU

MENU 3 COURSES
starter, main and dessert 45

MENU 3 COURSES
starter, intermediate and main 49,5

MENU 4 COURSES
starter, intermediate, main and dessert 55

STARTER | INTERMEDIATE

(ALSO AVAILABLE SEPARATELY 16,5)

DUCK LIVER PÂTÉ
with brioche, date-plum compote
and PX syrup +3

PULLED SALMON
with chicory salad, granny smith
and nut vinaigrette

BEET TARTARE
with labneh, seeds and nuts,
Pata Negra, confit lemon vinaigrette
and za'atar +6,5
this dish can also be made vegetarian

BEEF CARPACCIO
with tomato, focaccia, parmesan
and basil pesto

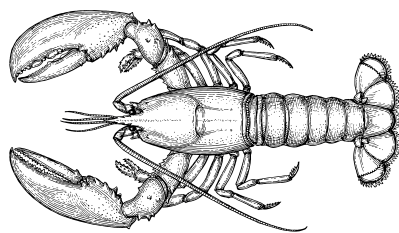
MARINATED TUNA AND SWORDFISH
with edamame, wasabi
and citrus dressing +2,5

OKONOMIYAKI
with white cabbage, shiitake, spring onion,
kabayaki and Japanese mayonnaise

CHICKEN VOL-AU-VENT
with Dutch shrimp
and hollandaise sauce +2,5
+ sweetbread +9,5

TEMPURA PRAWNS
with mango salad and chili mayonnaise

HET WAPEN
- 1955 -



WILLEMSTAD



HET WAPEN CLASSICS

Taste of the sea

SHRIMP BISQUE 13,5

SHARING IS CARING
(from 2 persons)
carpaccio, prawn, oyster,
pulled salmon and bisque 22,5

LOBSTER FROM THE TANK
choice of natural, grilled or au beurre
whole or half DAILY PRICE

DRY AGED DOUBLE DUTCH
CÔTE DE BOEUF ±1 kg 139,5

DRY AGED SALMON 39

WHOLE SEA BASS DAILY PRICE



SCAN FOR INFORMATION ABOUT
THE DRY AGED PROCESS



SCAN THIS
QR CODE
FOR YOUR
LANGUAGE

VEGA FAVOURITE

Our dishes may contain allergens.
Please ask our staff for more information.

MAIN

(ALSO AVAILABLE À LA CARTE 29,5)

KIMCHI MASH
with oyster mushroom tempura,
tofu and Korean BBQ sauce

PORK SHOULDER
with herb crust, braised leek,
truffle and rosemary jus

BEEF DIAMOND CUT PEPPER STEAK
with chicory, pommes fondant
and red wine jus +2

FJORD COD
with smoked bacon, sauerkraut, parsnip
and porcini mushroom sauce

KING PRAWNS
with tomato orzo, courgette
and green herb-lemon oil +3

*add sautéed duck liver with
the main course +9,5*

SIDES

FRIES
with mayonnaise 5,5

FRIES
with Parmesan and truffle mayonnaise 6,5

LITTLE GEM LETTUCE
with Caesar dressing 5,5

GRATINATED CAULIFLOWER
with almond and truffle 5,5

DESSERTS

(ALSO AVAILABLE À LA CARTE 11)

APPLE GYOZA
with rum raisins, crumble, vanilla cream
and cinnamon ice cream

PASTEL DE NATA
with maple syrup, almond and blood
orange sorbet

DARK CHOCOLATE MOUSSE
with olive oil and smoked sea salt

THE WHITEST DAME
our twist on a Dame Blanche

COFFEE COMPLETE
with chocolate truffles

SELECTION OF 4 CHEESES
with spiced fruit bread +4,5